

Banqueting Menus

2025

Please find enclosed a few of our own menu suggestions, designed to give you an idea of what we can offer here at the Roundthorn Country House. Please note that the menus are only our ideas, and that you are welcome to mix and match them, add to or take away from them, or to create your own unique menu if preferred. Our Chef is also happy to design a menu specifically for your event if you wish – just let us know if you would like him to do so.

You are also welcome to add in to your menu an extra course, perhaps a cheeseboard or sorbet course for example, or additional options for the starter or main courses. Again please just ask if you would like any more information or suggestions of how to do this.

We hope you like our ideas.....

Menu A

Roasted Pear, Goats Cheese,
and Candied Walnut Salad
honey vinaigrette

or

Roasted Butternut Squash Soup
sage croutons

Pan Roasted Eden Valley Chicken
crispy pancetta, wild mushroom & prosecco cream sauce,
dauphinoise potatoes

Fresh Seasonal Vegetables

Roundthorn Sticky Toffee Pudding
butterscotch sauce, Toffee Shop fudge
or

Strawberry, Elderflower & Mint Pavlova
strawberry sauce, whipped cream

or

Baileys and White Chocolate Cheesecake
white chocolate ice cream

Fresh Ground Coffee
Toffee Shop Fudge

£32.50

Menu B

Chicken Liver Pate
pancetta salad, melba toast, farmhouse chutney
or
Cauliflower & Smoked Applewood Soup
garlic sourdough croutons

Slow Roasted Shoulder of Cumbrian Pork
mashed potatoes, black pudding & mustard croquette, cider sauce

Fresh Seasonal Vegetables

Wild Berry, Apple & Hazlenut Crumble
crème anglaise
or
Belgian Chocolate Brownie
fresh raspberries, clotted cream
or
Cumbrian Cheese Platter
handmade chutney, biscuits, grapes

Fresh Ground Coffee
Toffee Shop Fudge

£34.50

Menu C

Smoked Ham & Chicken Terrine
toasted brioche, beetroot relish

or

Sweet Potato & Carrot Soup
root vegetable crisps

Twice Roasted Featherblade of Borders Beef
Yorkshire pudding, roast potatoes, rich gravy

Fresh Seasonal Vegetables

Homemade Lemon and Blueberry Meringue
fresh cream, limoncello

or

Mandarin Panna Cotta
roasted red wine fig, almond praline

or

Chocolate Steamed Pudding
chocolate sauce, double jersey ice cream

Fresh Ground Coffee
Toffee Shop Fudge

£35.50

Menu D

Garlic and White Wine Chestnut Mushrooms
toasted bloomer
or
Tomato & Basil Soup
herb focaccia croutons

Trio of Eden Valley Chicken:
Pan Fried Breast
Chicken and Asparagus Ballotine
Chicken and Herb Fritter
sweet potato mash, tarragon cream sauce
or
Black Pepper Crusted Salmon
lemon & spinach cream gnocci

Fresh Seasonal Vegetables

Belgian Chocolate Pot
burnt orange, chocolate pencil
or
Stem Ginger Sponge
golden syrup, double jersey ice cream
or
Madagascan Vanilla Crème Brulee
homemade shortbread

Fresh Ground Coffee
Toffee Shop Fudge

£37

Menu E

Smoked Salmon and Prawn Timbale
micro salad, citrus mayonnaise

or

Sweet Pea and Watercress Soup
minted crème fraîche

Slow Cooked Shoulder of Fellside Lamb
minted lamb gravy, dauphinoise potatoes
roasted vine tomatoes

or

Parmesan Crusted Cod
Morecambe Bay shrimp butter, puy lentils

Fresh Seasonal Vegetables

Assiette of Homemade Desserts:

Rich Chocolate Pot

Citrus Panna Cotta

Strawberry Mousse

Wild Berry Meringue

Fresh Ground Coffee

Toffee Shop Fudge

£39

Menu F

Confit Duck Leg Croquette
honey roast parsnip puree, Cumberland sauce

or

French Onion Soup
gruyere cheese croutons

Roast Sirloin of Borders Beef
Yorkshire pudding, red wine sauce,
parmentier potatoes

or

Baked Fillet of Seabream
fresh samphire, crushed new potatoes
lobster bisque

or

Trio of Cumbrian Pork:
Roast Fillet, Slow Cooked Belly,
Braised Cheek Bon Bon
spring onion mashed potatoes, peppercorn sauce

Fresh Seasonal Vegetables

Sticky Apple Pudding
toffee sauce, toffee vodka

or

Baileys Tiramisu
espresso, mascarpone cream

or

Strawberry & Mango Sundae
vanilla ice cream, fresh cream, strawberry sauce

Fresh Ground Coffee
Toffee Shop Fudge

£41.50

Vegetarian Main Course Options

Wild Mushroom, Spinach & Pea Risotto
toasted focaccia bread - V, Vg*

Herb Crusted Cauliflower Steak
sun blushed tomatoes & chickpea cassoulet - V, Vg*

Panko Breaded Goat's Cheese
creamed leeks, savoy cabbage
red onion marmalade - V

Roasted Courgette & Aubergine Gnocchi,
mascarpone pesto cream, toasted hazelnuts - V

Herb Crusted Roast Red Peppers
smoked applewood cheese,
lyonnaise potatoes, tomato & basil sauce - V, Vg*

Roast Squash, Canellini Bean and Walnut Crumble
blue cheese hasselback potatoes - V, Vg*

The items marked Vg* can be prepared suitable for a vegan
diet if requested in advance

Notes on Booking

The 'Banqueting Menus' are only our suggestions for you to consider, and we would be delighted to work with you to design menus specifically for your special occasion, using either ideas from the attached menus or alternative dishes and menu combinations from our portfolio.

These Menus are designed and priced for parties of 40 or more - we will be pleased to provide menus for smaller banquets and private dinner parties as required.

14 days prior to the event final numbers are required along with pre orders for each course if you have selected menu D, E, or F.

Pre orders and final numbers are required at least 14 days prior to your event for Menus E & F

We are always happy to cater for special dietary requirements and would ask that we are informed of these advance of the event. For each menu a vegetarian dish can also be offered to guests - please select one from the range at the back of the menus to add to your chosen menu.

Booking and Payment

Having looked at the enclosed menus please phone the hotel to discuss dates and availability and to make a provisional booking.

A non-refundable deposit of £200 is required within 14 days of booking, along with written confirmation and a fairly accurate idea of numbers to guarantee the date.

Cancellations:

- a) a charge of 50% will be made on all cancellations made after midday on the day before the event.
- b) Cancellations or non arrivals after midday on the day will be charged in full.

If credit is required please contact the hotel prior to the event to make the necessary arrangements.

All prices are inclusive of VAT and are subject to change.

Legal Requirements

It is not permitted for guests to bring onto the premises, or consume on the premises, their own alcohol.

For legal reasons please inform the hotel in advance of any members of the party under the age of 18 years.

Entertainment, i.e. Band, Discos, Entertainers must be either booked through the hotel or approved by the hotel (in advance of booking the act) to ensure they abide by guidelines set out within the public entertainment licence.