



Christening Celebrations

Whether you are planning a traditional church christening and are looking for the reception venue, or you would like to hold a naming ceremony and reception in one place; Roundthorn Country House can offer a choice of menu options.

Celebrate afterwards with family and friends in a private room, where we can accommodate a christening reception for 10 to 150 guests.

With a range of menus to suit your reception, from afternoon tea or light finger buffets through to a three course Sunday lunch, the choice is yours....

Traditional Finger Buffet

A selection of:
Sandwiches
Wraps & Open Rolls
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Mini Cottage Pie
BBQ Chicken Skewer
King Prawns in Tempura Batter
Butternut Squash, Feta & Caramelised
Onion Slice
Homemade Sausage Roll
Goat's Cheese, Tomato &
Red Onion Quiche
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Selection of Desserts
or
Variety of Cakes & Traybakes

£24pp

Buffet Style Afternoon Tea

A selection of Sandwiches,
wraps & open rolls
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Cumberland Sausage Roll
Roasted Red Pepper & Feta Quiche
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Fresh Cream Cakes
Assorted Traybakes
home-baked Cakes
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Homemade Scones
strawberry jam & clotted cream

£22.95pp



Sunday Lunch Menu A

Shredded Crispy Duck Salad
hoisin sauce, pickled ginger

Royal Greenland Prawn and White Crab
Cocktailmarie rose sauce,
little gem lettuce, lemon

Soup of the Day
root vegetable crisps

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Herb-Stuffed Eden Valley Chicken Breast
dauphinoise potatoes, tarragon sauce

Slow Cooked Featherblade of Cumbrian Beef
Yorkshire pudding, mashed potatoes, rich
gravy

Lemon & Pepper Crusted Salmon
creamed spinach gnocchi

Sautéed Kale & Mushroom Tagliatelle Pasta
cream cheese sauce, pesto

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Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Strawberry & Mascarpone Cheesecake
strawberry compote, crushed pistachios

Belgian Chocolate Tart
clotted cream, orange

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Fresh Ground Coffee
Penrith Toffee Shop fudge

2 Courses £24.95
3 Courses £27.95pp

Sunday Lunch Menu B

Chicken Liver Pate
melba toast, farmhouse chutney

Roasted Fig, Feta and Walnut Salad
maple balsamic dressing

Soup of the Day
root vegetable crisps

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Slow Cooked Featherblade of Cumbrian Beef
Yorkshire pudding, mashed potatoes, rich gravy

Maple Glazed Ham
sautéed leek mashed potatoes, mustard cream
sauce

Baked Fillet of Hake
mini crab cake, capers, dill butter

Curried Lentil Bake
coconut, sweet potato & coriander puree

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Apple and Rhubarb crumble
crème Anglaise

Strawberry & White Chocolate Ice Cream
Sundae
whipped cream, chocolate shavings

Wild Blueberry & Lemon Meringue
fresh blueberries, limoncello

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Fresh Ground Coffee
Penrith Toffee Shop fudge

2 Courses £24.95
3 Courses £27.95pp