

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

Garlic and White Wine Chestnut Mushrooms

toasted bloomer

or

Tomato & Basil Soup

herb focaccia 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

£36

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

£36

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

£39

Menu D

Roasted Pear, Goats Cheese & Candied Walnut Salad
balsamic vinaigrette

or

Butternut Squash & Honey Soup
sage 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

£41

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

£44

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

£47

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*

Please select one of the above to go with your menu.

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.