

Buffet Menus

2026

Please find enclosed a few of our own buffet suggestions, designed to give you an idea of what we can offer here at Roundthorn Country House.

Please note that the menus are only our ideas... you are welcome to mix and match them, or add to or take away from them, for example by adding an extra meat selection to a carved buffet, or extra items on to finger buffets. Alternatively, our Chef is 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, maybe a starter course, for example something as simple as one of our homemade soups, or perhaps with an option of melon or prawns. Tea, coffee and Toffee Shop Fudge can also be added to your menu if you like, at a small supplement. Again, please just ask if you would like any more information or suggestions on this.

We hope you like our ideas.....



B1

Roast Topside of Cumbrian Beef
Honey Glazed Lakeland Ham
Selection of Homemade Quiches
Chunky Coleslaw
New Potatoes with Chive Crème Fraiche
Watercress, Peach and Watermelon Salad
Roasted Beetroot, Stilton and Walnut Salad
Cous Cous with Roasted Vegetables and Crispy Onions
Mixed Leaves with Tomato and Cucumber
Pickles and Sauces
Home Baked Breads

Selection of Homemade Desserts

£29

B2

Dressed Salmon, Prawn and Shellfish Platter
Maple Glazed Ham
Butternut Squash, Feta and Caramelised Onion Slice
Roasted Sweet Potato and Quinoa Salad
Roasted Aubergine, Spinach and Orecchiette Salad with Basil Pesto
Five Bean Salsa with Sundried Tomatoes and Kale
Baby New Potatoes with Lemon Butter
Honey and Apple Coleslaw
Mixed Leaves with Heritage Tomato and Cucumber
Home Baked Breads
Pickles and Sauces

Selection of Homemade Desserts

£32

B3

Please select two Meat and one Vegetarian options from the list below;

Meat

Lakeland Steak and Tirril Ale Pie

Lamb Tattie Pot

Traditional Beef Lasagne

Eden Valley Chicken in a Diane Sauce

Chilli Con Carne

Lakeland Pork & Cider Casserole

Vegetarian

Vegetable Lasagne

Split Lentil and Vegetable Chilli

Three Bean and Quorn Mince Casserole

Mushroom and Vegetable Stroganoff

Thai Red Curry with Vegetables and Tofu

To be accompanied by:

Warm Baby Potatoes in Parsley Butter

Steamed Wild Rice

Fresh Mixed Seasonal Vegetables

Mixed Leaf Salad with Tomato and Cucumber

Homemade Chunky Coleslaw

Home Baked Breads

Selection of Homemade Desserts

£29

B4

Selection of Sandwiches, Wraps and Open Rolls
with a variety of fillings

BBQ Chicken Skewers

Cumberland Sausage Rolls

Beer Battered Cod Goujons with Homemade Tartare Sauce

Vegetable Samosas

Appleby Flakebridge, Tomato & Caramalised Onion Quiche
accompanied by a variety of dips & sauces

Selection of Homemade Desserts

£24.95

B5

Selection of Sandwiches, Wraps and Open Rolls
with a variety of fillings

Traditional Cumberland Sausage Rings

Mini Cottage Pies

Halloumi Fries with a Sweet Chilli Dip

Panko Breaded King Prawns

Roasted Red Pepper & Feta Quiche

Spiced Potato Wedges with Garlic Mayonnaise
accompanied by a variety of dips & sauces

Selection of Homemade Desserts

£27.95

Using The Menus

The 'Buffet 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 20 or more - we will be pleased to provide menus for smaller banquets and private dinner parties as required.

We are always happy to cater for special dietary requirements and would ask that we are informed of these advance of the event.

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. Final numbers should then be given at least 14 days prior to the event taking place.

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. Please note that they apply until the end of June, when they will be reviewed and new prices issued if necessary.

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.

Ref: January 2026