

*Tying the knot*

AT NORTH LAKES HOTEL & SPA



# *Congratulations* ON YOUR ENGAGEMENT

We love to create truly memorable wedding days. From the moment you arrive to the time you leave as a newly married couple, we're devoted to making sure your special day is everything you want it to be.

We are delighted that you are considering having your wedding at our hotel and look forward to talking through your ideas.

Congratulations again,

# IT'S THE *little things*

When it comes to crafting your special day there is no detail too small that it doesn't matter. Which is why you'll find our team are obsessive about the planning, working with you to bring your wedding ideas to life. If you've already got the vision, we'll be the blank canvas for you to work with or, if you're still designing your dream day, we can help and guide you along the way.

And because we know you'll want to remember your wedding day forever, you'll find some fabulous indoor and outdoor backdrops so you're guaranteed a beautiful photographic record you'll cherish for years to come.



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## PERSONAL

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“ Thanks again for making the day so great. All of our guests had such a great time, for many it was their first visit to the North Lakes Hotel and even for people who have lived near by all their lives couldn't believe how nice it was. Wish we could do it all again! ”

*Mr & Mrs Fox*



# Exceptional STANDARDS

OUR PRIORITY IS YOUR  
ENJOYMENT AND THE SMOOTH  
RUNNING OF YOUR DAY

- A dedicated Wedding Coordinator, experienced and highly trained to help you from the planning stage, right through to the big day
- Offers worth up to £1500 with our preferred wedding partners
- Preferential accommodation rates and packages at our sister Hotels for your pre-wedding celebrations
- The opportunity of a menu tasting
- A red carpet welcome and the services of an informal Wedding Host on the day
- Place cards and table plan
- Silver cake stand and knife for the presentation of your wedding cake
- A Suite for the newlyweds, accompanied by a bottle of chilled Champagne and English breakfast the next morning
- Your first anniversary treat – a one night, dinner, bed and breakfast stay with our compliments
- Room hire of your function suite for the wedding breakfast and evening reception\*
- Plus, every couple enjoys complimentary short term membership of our exclusive Spa – so you'll be the picture of health on your big day\*\*

If working to a specific budget is top of your list, why not look at our Fixed Price Wedding Package where you know an exact amount from day one of planning.

\*minimum numbers apply. \*\* Spa membership terms and conditions apply.



EVERY WEDDING IS A  
UNIQUE CELEBRATION



## WE LOVE FOOD

*It's As Simple As That*

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Our talented Chefs are obsessed with creating delicious menus that will complement your celebrations. We use fresh, seasonal ingredients and prepare them with pride on your wedding day. Refer to our menus for some food for thought, but if you have some specific ideas, talk to us about them.

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# PRE-WEDDING *celebrations*

## GETTING PEOPLE TOGETHER BEFORE THE BIG DAY

Getting friends and family together before the event is all part of the fun, and you'll find we've lots of ways to help you do this. From a deluxe pamper day in the spa to Champagne breakfast on the big day, family suppers with big sharing platters to get everyone mixing and mingling or an elegant afternoon tea, we've got the spaces and places to meet the other half's nearest and dearest.





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## PREFERRED PARTNERS

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We've worked with a lot of local suppliers, but there are some in our opinion who stand out from the crowd. On booking your wedding with us you'll receive a wallet packed with vouchers - each with a personal introduction and exclusive offers.



## THE *ceremony*

*KEEPING EVERYTHING UNDER ONE ROOF HAS LOTS OF ADVANTAGES, NOT LEAST NO LOST GUESTS AND NO NEED TO WORRY ABOUT THE WEATHER OUTSIDE TOO*

All our suites are licensed which means you can enjoy a seamless transition from ceremony to celebrations all in one place.

You will need to contact Penrith Register Office to check availability of the Superintendent registrar on your preferred date. Contact 0300 3032472.

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# THE *perfect* SETTING

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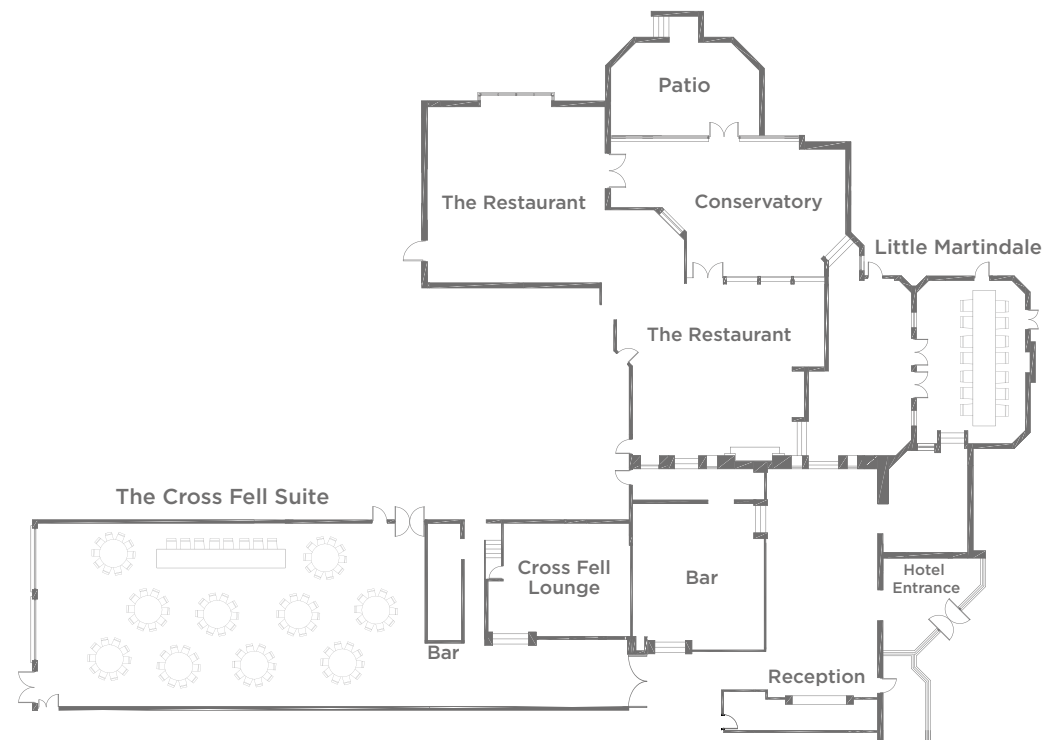
WE CREATE BEAUTIFUL WEDDINGS  
THAT ARE DESIGNED AROUND YOU,  
SO WE'RE PLEASED TO OFFER YOU A  
CHOICE OF RECEPTION SUITES THAT  
MEET YOUR NEEDS

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## *The Cross Fell Suite*

Welcome your guests in this stylish, airconditioned suite. The private bar is perfect for the receiving line and, when friends and family are seated, we'll announce the newly-weds as you make your entrance in to this stunning suite.

**Wedding Breakfast - up to 180 guests**  
**Evening Reception - up to 200 guests**  
**Civil Ceremony - up to 180 guests**



## *Little Martindale*

A more intimate setting for your celebrations where guests can relax and soak up the atmosphere of your special day.

**Wedding Breakfast - up to 28 guests**  
**Civil Ceremony - up to 28 guests**



**NORTH LAKES**  
HOTEL & SPA  
★ ★ ★ ★

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[northlakeshotel.co.uk](http://northlakeshotel.co.uk)



# Patterdale Menu

Please select one dish from each course

## TO START

**Heritage tomatoes with goats cheese pearls**  
with basil shoots and aged balsamic

**Roasted oak smoked salmon**  
with dill pickled cucumber, capers, horseradish cream

**Baked tart of spinach and parmesan**  
with rocket and essence of beetroot (v)

## MAINS

**Fillet of hand reared pork with 3 hour slow braised belly**  
with spiced apple puree, cider jus

**Herb roasted rump of British beef**  
with Yorkshire pudding, shallots, beef gravy and horseradish cream

**Three hour slow braised shoulder of Fellside lamb**  
with mini shepherd's pie, mint jus

PLEASE CHOOSE ONE VEGETABLE AND ONE  
POTATO DISH TO ACCOMPANY YOUR MEAL FROM  
OUR SELECTION

## DESSERTS

**Warm Belgian chocolate fondant**  
with vanilla ice cream

**Glazed vanilla creme brulee**  
with shortbread

**Quenelles of apple, strawberry and passion fruit mousse**  
with citrus sorbet

**Coffee with After Eights**

NL 03/18

# Martindale Menu

Please select one dish from each course

## TO START

**Salad of roasted and pickled beets**  
whipped goats cheese, hazelnuts & pea shoots

**Salmon gravadlax, Atlantic prawns**  
white crab mayonnaise

**Air dried Woodalls ham, British salami**  
pickles, toasted sourdough

## MAINS

**Herb roasted sirloin of British beef**  
Yorkshire pudding, shallots, beef gravy and horseradish cream

**North Lakes fish grill-sea bass and salmon**  
crispy queenie scallops, white wine chive cream sauce

**Garlic and rosemary infused rump of Fellside lamb**  
mint jelly, red wine sauce

PLEASE CHOOSE ONE VEGETABLE AND ONE  
POTATO DISH TO ACCOMPANY YOUR MEAL FROM  
OUR SELECTION

## DESSERTS

**Raspberry and hazelnut pavlova**

**White, dark and milk Belgian chocolate mousse**  
vanilla ice cream

**Old English lemon posset**  
strawberries, granola crunch

**Coffee with After Eights**



*Menu Selections*



## *Borrowdale Menu*

Please select one dish from each course

Allergen Information... we really want you to enjoy your meal with us - if you'd like information about ingredients in any dish, please ask and we'll happily provide it.

### TO START

#### **Galia melon**

new season berry compote, citrus sorbet (v)

#### **Paté of farmhouse chicken and pork**

spiced fruit chutney, herb toast

#### **Homemade soup**

choose from our selection of favourites

### MAINS

#### **Seared fillet of Scottish salmon**

with parsley and lemon butter sauce

#### **Porchetta - Slow cooked, herbed and rolled loin and belly of hand reared pork**

with apple sauce and roast gravy

#### **Supreme of chicken**

with tarragon and grain mustard cream sauce

**ALL SERVED WITH FRESH SEASONAL VEGETABLES AND ROASTED POTATOES**

### DESSERTS

#### **Choux Pastry Profiteroles**

with toasted almonds and chocolate sauce

#### **Eton mess**

meringue and berries with home-baked shortbread

#### **Crostata - lemon tart**

citrus mascarpone cream

#### **Coffee with After Eights**





# Mungrisedale Menu

Please select one dish from each course

## TO START

**North Lakes prawn avocado and smoked salmon cocktail**

music bread

**Pressed terrine of ham hock**

pea puree, pickled onions and crostini

**Homemade soup**

choose from our selection of favourites

## MAINS

**Four hour braised blade of beef**

with caramelised shallots, red wine and thyme jus

**Char grilled supreme of chicken**

Yorkshire pudding, pigs in blanket with chicken gravy

**Roasted fillet of cod**

with vine tomato sauce, crispy pancetta

**SERVED WITH COURGETTE, HONEY GLAZED  
BABY CARROTS, CHAR GRILLED BROCCOLI  
AND ROAST POTATOES**

## DESSERTS

**Chocolate and orange box**

with chocolate soil, orange syrup

**Sticky toffee pudding**

with butterscotch sauce, vanilla ice cream

**Mixed berry cheesecake**

with passion fruit pearls

**Coffee with After Eights**

## Big Pan Hot Dishes

Please choose two dishes, one meat and one vegetarian from the following

Allergen Information...  
we really want you to enjoy your meal with us - if you'd like information about ingredients in any dish, please ask and we'll happily provide it.  
NL 03/18

## Desserts

### **BBQ Chicken**

roasted Tiny Tots and corn on the cob

### **Tagine of spiced lamb**

with almonds, dried fruits, couscous pearls

### **Texan beef chilli**

savoury rice, tortilla, guacamole, sour cream

### **Cauliflower mac 'n' cheese**

garlic bread, leaf salad (v)

### **Beef steak and Thwaites ale pie**

puff pastry lid, thick cut chips, garden or mushy peas

### **Classic chicken Stroganoff**

savoury rice and garlic bread

### **Chilli sin carne**

spicy vegetable chilli, rice, tortilla, guacamole, sour cream (v)

### **Build your own curry - choose your main ingredient and sauce from the following**

#### **Please choose one sauce**

Mayal style, Korma, Tikka Masala, Jalfreizi or Thai green

#### **Please choose one ingredient**

Chicken, Lamb, Beef, Seafood or mixed vegetables (v)

Served with basmati rice, mini poppadum, mango chutney and minted cucumber raita

Please ask for your own particular favourite if it's not shown here!

**Baked Vanilla Cheesecake** seasonal berries

**Chocolate Profiteroles** toasted almonds

**Passion fruit and vanilla or chocolate and praline shot glasses**

**Crostata lemon tart** mascarpone cream

**Raspberry and hazelnut meringues**

**Fresh fruit salad** berries and vanilla ice cream



*Dining Options*



## *Traditional with a Twist*

Finger food - minimum numbers of 20

### FINGER FOOD

Platter of freshly made traditional sandwiches

Oven baked onion focaccia bread (v)

Warm spinach, tomato and pepperoni crostini

Cajun chicken wings  
with BBQ sauce

Air dried Woodalls ham and salami  
pickles, olives and roasted vegetables

Spicy potato wedges (v)  
guacamole and lime

Fritto misto of salt and pepper squid, creel  
prawns and queenie scallop  
with chilli, spring onions and spices

### ALL SERVED WITH CHOPPED HOUSE SALAD BOWL AND FRESH HOMEMADE SLAW

### EXTRAS

By the foot homemade sausage roll  
with apple cider chutney

Classic Caesar salad, garlic croutons  
white anchovies and Parmesan cheese

Asian duck or vegetable spring rolls (v)  
hoisin sauce

Baked spinach and Parmesan tart (v)

Honey and mustard roast mini sausages  
creamy mash

Sweet and sour crispy vegetables tempura





## *Hot Street Snacks*

Choose one option for your party and one side dish to accompany. plus choose one vegetarian dish for your party and one dish to accompany

**EASY GOING, RELAXED STYLE OF FOOD SERVED ON PLATTERS PER TABLE OR BUFFET STYLE**

**Beef burger**

Jack cheese, brioche bun, pickle, BBQ sauce

**Gourmet hot dog**

fried onions, Frenchie's mustard and ketchup

**Warm goats cheese**

roasted red pepper and pesto focaccia, rocket and balsamic

**Hand reared pulled pork**

BBQ sauce, brioche bap, mayo and pickle

**Hot roast rump of beef baguette**

rocket, creamed horseradish, onion confit

**Buffalo mozzarella, sun dried tomato, basil flatbread (v)**

**Salt roasted loin of pork baguette**

apple sauce, sage and onion crackling

**Homemade and freshly baked sausage roll**

with cider apple chutney

**ALL SERVED WITH HOMEMADE HOUSE SLAW, RELISH, SAUCES AND ACCOMPANIMENTS AND YOUR CHOICE OF ONE SIDE ORDER DISH FROM THE FOLLOWING:**

**Sweet potato fries**

**Chopped house salad**

rocket, cherry tomato, bell peppers, cucumber, red onions

**Spicy potato wedges**

herbed crème fraiche

**Caesar salad**

baby gems, garlic croutons, white anchovies and parmesan cheese

**Sea salted thick cut chips**

**Salad of rocket**

balsamic dressing, parmesan shavings

Rosemary and garlic roasted Tiny Tot potatoes

*Food For Thought*

Allergen Information... we really want you to enjoy your meal with us - if you'd like information about ingredients in any dish, please ask and we'll happily provide it.  
NL 03/18

*V.I. little Ps*

Choices for younger guests.  
Please select one dish from each course.

### TO START

**Soup as per grown ups menu or Heinz Tomato Soup**  
croutons

**Melon**  
fresh fruit sorbet

### MAINS

**Grilled fresh salmon**  
peas, new potatoes

**Sausage hot dog**  
tomato ketchup, mixed leaf salad, chips

**Italian pasta**  
peas, sweetcorn, fresh tomato sauce (v)

**Beefburger in a bun**  
fries and salad

### DESSERTS

**Fresh fruit yoghurt**  
berries

**Cookie crumbs**  
ice cream, raspberry sauce

**Fresh fruit salad**  
cream, yoghurt or ice cream



# Nibbles and Appetisers

Choose from these tempting selections of nibbles or appetisers to enjoy with your reception drinks

## NIBBLES

Joe and Seph's savoury Cheddar cheese gourmet popcorn

Artisan olives (v)

Snaffling Pig pork scratchings  
burnt apple sauce

Root vegetable crisps and spicy Asian rice crackers (v)

Baked Parmesan cheese straws  
cream cheese and herb paté

## APPETISERS

Smoked salmon cream cheese and chive tarts

Honey chicken teriyaki skewers

Crispy mango chilli prawns

Chilled gazpacho shot glass (v)

Crispy belly pork, hickory smoked BBQ sauce

Mini cone of chicken liver paté  
cream cheese and garden herbs

Spinach gnocchi, red pepper salsa (v)

Goats cheese and cherry tomato crostini, basil pesto (v)

Yakitori pork, sesame, spring onions, Hoi Sin

Vegetable spring roll, Hoi sin sauce (v)

Crispy queenie scallops, lemon herb mayonnaise

# Homemade Soup and Cheese

## HOMEMADE SOUP SELECTION

Please feel free to ask if you have a personal favourite...

**Country vegetable**, spinach muffin (v)

**Roasted vine tomato and basil**, cheddar straws (v)

**Leek, watercress and potato**, cheese twist (v)

**Woodland mushroom**, white port, garlic dough ball (v)

**Cream of cauliflower**, savoury cheddar cheese muffin (v)

**Classic Minestrone**, garlic bread, parmesan cheese

**Carrot and coriander**, crème fraiche, chive crostini (v)

**Roasted parsnip**, onion bhaji, curry oil (v)

## DESSERT & CHEESE TABLE

Add your very own dessert and cheese table to your event.

**Farmhouse cheddar, blue and brie**  
with celery, grapes, crackers and biscuits

*House Accompaniments*

## Vegetarian Options

PLEASE SELECT ONE DISH:

### **Baked spinach and ricotta cannelloni**

garlic dough balls, rocket salad

### **Cauliflower, leek and blue cheese risotto**

spinach muffin

### **Penne arrabiata**

cherry vine tomatoes, garlic, chilli, baby spinach, parmesan

### **Tarte tatin of goats cheese**

glazed shallots, baby spinach, beetroot chutney

### **Potato gnocchi**

fricassee of wild mushrooms, herb and garlic flatbread

### **Filo parcel of spinach, mascarpone and roasted vegetables**

spicy tomato sauce

### **Vegetable Korma curry**

basmati rice, toasted naan, coriander and mint yoghurt

### **Five bean tagine**

slow cooked with spices, almonds, dried fruits, pearl cous cous

### **Chilli sin carne spicy vegetable chilli**

rice, salsa, char grilled tortilla

Allergen Information... we really want you to enjoy your meal with us - if you'd like information about ingredients in any dish, please ask and we'll happily provide it.

NL 03/18

## Veggies

### **Fine beans, sugar snaps and baby carrots**

(family served to your table)

### **Cauliflower cheese**

### **Mixed greens - peas, mange tout, savoy cabbage and broccoli**

(family served to your table)

### **Honey roasted Chantenay carrots**

### **Clapshot - carrot and swede mash**

### **Carrots and garden peas**

(family served to your table)

### **Honey roasted root vegetables**

carrot, swede and parnsip

## Tatties

### **Parsley and chive buttered new potatoes**

(family served to your table)

### **Gratin dauphinoise - baked**

with garlic, cream and cheese

### **Creamy mash**

### **Duck fat roasted potatoes**

### **Rosemary and garlic roasted Tiny Tots**

### **Sea salted thick cut chips**

(family served to your table)



*Afternoon Tea*



Allergen Information... we really want you to enjoy your meal with us - if you'd like information about ingredients in any dish, please ask and we'll happily provide it.  
NL 03/18

## *Afternoon Teas*

Please choose one for everyone

### TRADITIONAL AFTERNOON TEAS

**Selection of freshly made finger sandwiches** with traditional fillings

**Homemade fruit scones** with clotted cream and strawberry jam

**Selection of cakes and artisan macarons**

**Choice of teas, herbal infusions or coffee**

**Taylors of Harrogate Tea**

English Breakfast, Darjeeling, Earl Grey, Peppermint, Sweet Rhubarb, Pure Green or Decaffeinated Breakfast or Prestigioso speciality coffee

**£19.95 per person**

### CELEBRATION TEAS

**Traditional afternoon tea**

served with a glass of Prosecco 125ml

**£23.95 per person**

**Traditional afternoon tea**

served with a glass of Ayala Brut Champagne 125ml

**£27.95 per person**

### CREAM TEA

**Freshly baked Hobbs House fruit or plain scone** with clotted cream and strawberry jam

**Choice of teas, herbal infusions or coffee**

**Taylors of Harrogate Tea**

English Breakfast, Darjeeling, Earl Grey, Peppermint, Sweet Rhubarb, Pure Green or Decaffeinated Breakfast or Prestigioso speciality coffee

**£10.00 per person**

*Complete Package*

**If all the planning and decisions are a little too much for you - opt for our fantastic complete package wedding. We've already done all the hard work for you, choosing the most popular elements of the celebrations - the hardest decision for you will be deciding on your guest list.**

- The services of a dedicated Wedding Co-ordinator, experienced to help plan your special day
  - A red carpet welcome and the services of an informal toastmaster on the day
    - Complimentary postage for all your wedding invitations
    - Free civil ceremony room hire including floral pedestal
    - An arrival reception drink of Gin or Pimm's cocktails
  - 3 course wedding breakfast with tea and coffee (Chosen from the Mungrisedale menu)
    - 2 glasses of house wine per person during the meal
      - Glass of Prosecco for the toast
- Co-ordinated floral decorations from our resident florist (based on 5 round tables and top table)
  - Table mirrors and tea lights
  - Place cards, menu cards and table plan
- Chair covers with sashes (for your wedding breakfast and ceremony room)
  - Free room hire for your Wedding Breakfast and Evening reception
  - Silver cake stand and knife for the presentation of your wedding cake
    - Disco provided by our resident DJ
- Finger Buffet Traditional with a Twist or Big Pan dishes available at a supplement
- A four-poster for the Bride and Groom with Champagne and full English breakfast the next morning
  - 1st Year Anniversary Stay

**Saturdays 2019 £6495**

**Saturdays 2020 £6750**

**Based on 60 guests during the day and 120 guests in the evening.**

**Additional guests are charged at £59 2019 / £62 2020 per person during the day  
and £20 2019 / £21 2020 per person in the evening.**

Subject to availability, prices include VAT at current rate.



*Eskdale Carved Buffet*

## Hot Selection

**Choose two Chef carved hot roasts for your guests**

**Herb Roasted Sirloin of British Beef**

with Yorkshire pudding and cream horseradish

**Salt Roasted Loin of Hand Reared Pork**

sage and onion, fresh apple sauce, crackling

**Honey and Mustard Baked Ham**

fruit chutney

**Honey Roasted Breast of Cumbrian Turkey**

spiced cranberry sauce

**Vegetarian Wellington (v)**

roasted vegetables, pate, rice and fresh tomato sauce

**Served with roast gravy**

**and herb roasted new potatoes**

## Served with Cold Selection

**Cold Poached Scottish Salmon**

chive and lemon creme fraiche

**Atlantic Prawns**

cucumber, Marie Rose

**British Charcuterie**

pickles, bread selection

**Selection of three fresh homemade seasonal salads**

**Artisan Olives, Roasted and Marinated Vegetables**

**Chopped House Salad**

rocket, cherry tomatoes, bell peppers,

red onions and cucumber

## Desserts

**Choux Pastry Profiteroles**

toasted almonds, chocolate sauce

**Fresh Fruit Salad and Berries**

with vanilla ice cream

**Raspberry and Hazelnut Meringue**

**Farmhouse Cheeseboard**

mature cheddar, brie and blue, celery,

grapes, crackers and biscuits

Allergen Information... we really want you to enjoy your meal with us - if you'd like information about ingredients in any dish, please ask and we'll happily provide it.

## *Desserts*

<b>White Chocolate Fondant</b> with vanilla ice cream	<b>£7.20</b>
<b>Lemon Posset</b> with strawberry sorbet and granola crunch	<b>£7.15</b>
<b>Baked Apple Tarte Tatin</b> with warm calvados custard sauce	<b>£7.20</b>
<b>Creme Brulee</b> with sugar shortbread	<b>£7.20</b>
<b>White, Dark and Milk Belgian Chocolate Mousse</b> with vanilla ice cream	<b>£7.75</b>
<b>Chilled Seasonal Berries</b> with warm white chocolate sauce	<b>£7.20</b>
<b>Coffee with After Eights</b>	

## *Something Different*

**My favourite things - £4.50 for a platter of your choice of any three of the above**

<b>Chocolate Truffles</b>	<b>£2.55</b>
<b>Assorted Artisan Macarons</b>	<b>£2.55</b>
<b>Sea Salted Chocolate Caramels</b>	<b>£2.85</b>
<b>Joe and Sephs Award Winning Popcorn</b> choose from one of the following: strawberries and cream, caramel, espresso, toffee apple and cinnamon or Belgian chocolate caramel	<b>£2.55</b>
<b>Old Fashioned Vanilla Fudge</b>	<b>£2.55</b>
<b>Freshly Baked Chocolate Chip Cookies</b>	<b>£2.05</b>

Allergen Information...  
we really want you to enjoy your meal with us - if you'd like information about ingredients in any dish, please ask and we'll happily provide it.  
NL 05/19

*Festive Weddings*



**If you're dreaming of a winter wedding, we've got the perfect package all wrapped for you  
- the only thing we can't promise is the snow!**

- Dedicated wedding co-ordinator, who will help to plan your event and the services of an informal toastmaster on the day
  - VIP Red carpet welcome with a welcome glass of Champagne for the wedding couple
    - Fantastic photo opportunities in front of our roaring log fires
  - Drinks Reception - a warming glass of mulled wine or Winter Pimm's cocktail on arrival
    - Your very own Christmas Tree - fully decorated - in your Wedding Breakfast Suite
      - Festive floral table centres plus printed table plan, place cards and menus
        - White chair covers and bows of your colour choice
        - Ceiling Drapes and up-lighters
- Traditional 3-course Christmas Dinner - with all the trimmings - followed by coffee and warm mince pies
  - 1/3 bottle of wine per person during the meal
    - Glass of sparkling wine for the toast
      - Use of cake stand and knife
- Complimentary Bedroom Suite for the wedding couple, including full English breakfast

**Plus**

- 8 weeks complimentary Spa membership for the wedding couple - get in shape for your big day
- Postage for your wedding invitations if we can include information on special accommodation rates at the hotel for your guests
  - 1st Wedding Anniversary stay - complimentary Dinner, Bed & Breakfast for the wedding couple

**Late November/December 2019 & 2020 £70.00 per person**

Available for late November/December 2019 and 2020 only, subject to availability, prices include VAT at current rate.

*Over to You*

## Starters

Mix and match to tailor make your own menu

<b>Salad of Roasted and Pickled Beets</b> with whipped goats cheese, hazelnuts and pea shoots	<b>£7.00</b>
<b>Gravadlax of Salmon, Prawns and White Crab</b> with lemon dill mayonnaise	<b>£8.35</b>
<b>Air Dried Woodalls Ham and British Salami</b> with pickles and toasted sourdough	<b>£8.20</b>
<b>Smoked Breast of Duck Salad</b> with orange, watercress and quince jelly	<b>£8.80</b>
<b>Dressed West Coast Crab Salad</b> with lemon and curry spiced mayonnaise	<b>£9.80</b>
<b>Salad Caprese</b> with vine tomatoes, buffalo mozzarella, basil pesto and rocket	<b>£6.75</b>
<b>Homemade Soup</b> choose from our selection of favourites	<b>£6.75</b>

## Mains

Please choose one vegetable and one potato dish to accompany your meal from our house selection

**Cumberland Finest Sausage with Red Wine Sauce** £14.35  
onion confit, creamy mash and  
Tracklements mustard

**Peppered Fillet of Aged British Beef** £31.00  
green peppercorn and brandy cream sauce,  
crispy onions and watercress

**North Lakes Fish Grill** £19.50  
**Fillets of Sea Bass and Salmon**  
with crispy queenie scallops, white wine, prawn  
and cream sauce

**Supreme of Corn Fed Chicken** £16.40  
wrapped in air dried ham, wild mushroom  
cream sauce

**3-Hour Slow Cooked Shoulder of Lamb** £18.50  
with mini shepherd's pie and mint jus

**Confit of Duck Leg** £15.95  
with braised lentils du puy, shallots  
and bacon lardons

**Rosemary and Garlic Stuffed Loin of Fellside Lamb** £22.15  
with quince jelly

**Game is available September - March**  
Please ask for more details



*Fixed Price Wedding*

**If all the planning and decisions are a little too much for you - opt for our fantastic fixed-price wedding. We've already done all the hard work for you, choosing the most popular elements of the celebrations - the hardest decision for you will be deciding on your guest list.**

**Based on a wedding breakfast for 50 guests:**

Chilled glass of Buck's Fizz during drinks reception  
3 course menu (Your choice of homemade soup, supreme of chicken served with potatoes and vegetables, glazed lemon tart, followed by coffee)  
1 glass of white or red house wine with the meal  
Glass of chilled sparkling wine for the toast  
Hot 'Street Snacks' for 100 guests  
Dedicated wedding co-ordinator  
Services of a toastmaster  
Red carpet welcome  
Use of a cake stand  
Wedding stationery - menus, table plan and place cards  
Aromatherapy facial for the Bride and a guest  
Use of Bridal dressing room prior to ceremony

**2019 £3945**

**2020 £4175**

Price includes civil ceremony and room hire. Available Fridays and Sundays only.  
(Subject to availability)

Based on 50 guests during the day and 100 guests in the evening.  
Additional guests will be charged accordingly.  
Package does not include wedding cake knife, table flowers, choice of coloured linen (white only), Bridal Suite, complimentary first anniversary stay.

Package available until October 2020

# Price List

## Civil Ceremonies

	2019	2020
Cross Fell Suite	£430	£450
Little Martindale	£360	£395

## Menu Selections

	2019	2020
Borrowdale	£31	£32
Mungrisedale	£37	£38
Patterdale	£40	£41
Martindale	£46	£47

## Dining Options

	2019	2020
Traditional with a Twist	£20	£20
Hot 'Street Snacks'	£16.50	£16.50
Big Pan Hot Dishes	£21	£21
Big Pan Hot Dishes with Dessert	£27.50	£27.50
Eskdale Carved Buffet	£42.00	£42.50
Say Cheese (serves 50)	£325.00	£325.00

## Extras

	2019	2020
Nibbles	£2.65	£2.75
Appetisers (selection of 3)	£8.25	£8.50
Extra appetisers (per item)	£3	£3
Finger food extras	£2.75	£2.75
Cheese Platter x 10	£60	£65
Sorbets	£4.50	£4.50
Soup	£4.50	£4.75
Extra Veggies or Tatties	£2	£2
Something different	£3	£3
My favourite things (choose 3)	£4.75	£4.75
Afternoon Tea	£23.95	£23.95

## Children

	2019	2020
Aged 0-5	Complimentary	Complimentary
Aged 6-12	50% marked price	50% marked price
	<b>(on half portion of adult menu)</b>	
Aged 13-16	Full Price	Full Price
Children's menu	£10.95	£10.95

## *Drinks Selections*

We source all our wines through our own in-house wine specialist, often buying direct from the vineyard. This means we can offer exceptional value on some fantastic wines, but as we buy from season to season, please forgive us if we can't confirm the exact wines to you until about 6 months from your event – but rest assured they will be well worth the wait.

### **Bronze**

**For your reception** - a glass of Buck's Fizz

**With your meal** - a glass of white or red house wine

**For the toast** - a glass of chilled sparkling wine

### **Silver**

**For your reception** - a glass of Gin cocktail or Pimm's cocktail

**With your meal** - 1/3 bottle of white or red house wine

**For the toast** - a glass of chilled sparkling wine

### **Gold**

**For your reception** - a glass of Prosecco - why not pimp your Prosecco

**With your meal** - 1/2 bottle of upgraded wine

**For the toast** - a glass of chilled sparkling wine

### **Platinum**

**For your reception** - a glass of sparkling wine

**With your meal** - 1/2 bottle of white or red upgraded wine

**For the toast** - a glass of chilled house Champagne

	<b>2019</b>	<b>2020</b>
<b>Bronze</b>	£18.50	£18.50
<b>Silver</b>	£21	£23
<b>Gold</b>	£27	£27
<b>Platinum</b>	£32.50	£32.50

Upgrade any sparkling wine to house Champagne for an additional £1.50 per person

## *Themed events*

**Please speak to our hotel event planner and we will happily discuss your requirements**

We know that everyone's needs are different – please contact us if you would like us to tailor make a wedding package to suit your budget.

Prices include VAT at current rate. Subject to availability.