

Finger Buffets

Minimum of 30 guests.

The finger buffets are available to guests wishing to extend their party into the evening. It is an informal buffet and seating is provided for a limited number of guests.

Menu A

Selection of Cocktail Sandwiches, Mini Quiche, Homemade Sausage Rolls, Chicken Brochettes, Vol au Vents, Selection of Savoury Pastries, BBQ Chicken Drumsticks, Smoked Salmon & Mustard Mayonnaise Crostini, Pickles, Finger Pastries

£14.95 per person

Menu B

Selection of Cocktail Sandwiches, Mini Pork Pies, Homemade Sausage Rolls, Filo King Prawns, Chicken Tikka Skewered Brochette, Indian Samosa, Mini Quiche, Vol au Vents, Duck Spring Rolls, Sesame Prawns on Toast, Smoked Salmon & Mustard Crostini, Selection of Savoury Pastries, Finger Pastries

£16.95 per person

Menu C

Hog Roast, Served with a selection of Salad, Sauces and Warm Rolls
A selection of finger pastries

£18.95 per person (minimum of 70 Guests)

Steamer Buffets

Minimum of 30 guests.
Only available for Steamer Trips

Menu A

Selection of Bread Rolls, Platter of Meat, Platter of Cured & Smoked Fish, Cold Poached Salmon, Dill Mayonnaise, Prawns Marie Rose, Quiches, Selection of Salads, Finger Pastries

£14.95 per person

Menu B

Dressed Scottish Salmon with seafood

Carved Breast of Turkey
with Vegetarian stuffing & Cranberry Sauce

Roast Topside of Beef
with Mustard and Horseradish

Goats Cheese & Tomato Tartlet

Selection of Salads
Mixed leaves, Tomato Salad, Cucumber Salad, Potato & Chive Salad, Roast Vegetable Salad, Indian Rice Salad, Coleslaw

Lemon Tart

Seasonal Fruit Salad
both served with lakeland pouring cream

£27.50 per person

Steamer Afternoon Tea Buffets

Minimum of 30 guests.
Only available for Steamer Trips

Tea or Coffee
served from silver thermo flasks

Triangle Sandwiches (brown and white bread)
with thinly sliced cucumber, smoked salmon & cream cheese, beef & horseradish served on silver trays

Mini Scones With Jam & Cream served on 3 tier plates

Mini Chocolate Eclairs (dark and milk)
served on 3 tier plates

Mini Lemon Tarts
served on 3 tier plates

Mini Sherry Trifles
served in shot glasses on silver trays

Small Cup Cakes with pink, yellow or orange sugar glazing served on silver trays

Chocolate Dipped Strawberries and Marshmallows
on sticks served on silver trays

Price £16.95

With a glass of sparkling Cava £21.95

Drinks Packages

Bronze Package £12.95 per person

One Glass of Pimms or Mulled Wine
or Summer Punch (depending on season)

One Glass of House Wine

One Glass of Sparkling Wine

Gold Package £22.45 per person

One Glass of Bucks Fizz, Pimms or Fruit Punch
or Mulled Wine, Winter Pimms or Winter Punch
(depending on season)

Half a Bottle of Shiraz/Merlot or Chardonnay
or House Wine

One Glass of Marniquet Champagne or Marniquet
Rose Champagne

Silver Package £16.95 per person

One Glass of Summer Punch or Pimms or
Mulled Wine or Winter Pimms
(depending on season)

2 glasses of House Wine

One Glass of Sparkling Wine

Platinum Package £25.50 per person

One Glass of Marniquet Rose Champagne

Half a Bottle of Shiraz/Merlot or Chardonnay

One Glass of Marniquet Champagne

The Ultimate Package £45.00 per person

Kir Royale, Bellini or Mojito Cocktail

Bottle of Shiraz/Merlot or Chardonnay

One Glass of Marniquet Champagne

Glass of Port or Baileys with the Coffee

Non Alcoholic Package £9.95 per person

1 glass of Fruit Juice or Soda

1 glass of Non Alcoholic Wine

1 glass of Non Alcoholic Sparkling Wine

Additional Drinks

Jugs of White Wine Spritzer £14.50

Jugs of Summer Fruit Punch £18.95

Jugs of Pimms, Lemonade & Fruit £18.50

Bottle of Still/Sparkling Mineral Water £3.80

Jugs of Orange/Blackcurrant Squash £3.95

Jugs of Juice £5.00

Jugs of Non-Alcoholic Fruit Punch £7.50

Nibbles

Big Greek green olives stuffed with
proper Red Pepper

Bombay Spice Mix

Kiln Roasted & Salted Californian Almonds

Silverskin Onions

**The above selection placed conveniently
for your guests £3.95 per person**

Canapé Selection

**Add style to your wedding and offer
your guests a selection of delicious
Canapés served on silver trays by our
waiters whilst your party is having the
welcome drink.**

Selection of four canapés £7.95

Selection of six canapés £10.95

The Inn on the Lake

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Prices may be subject to change without prior notice. Printed in Autumn 2008. For 2010 prices please add 5%

Menus & Drinks Options

The Inn on the Lake
on the shore of Ullswater

A la Carte Menu

(please choose one from each course)

Starters

Fantail of Seasonal Melon, Fruit Compote & Raspberry Sorbet	£5.95
Asparagus Spears in Parma Ham, Poached Hens Egg & Pecorino Shavings	£7.20
Pressing of Confit Chicken & Pistachio, Sage & Shallot Dressing	£6.95
Half Avocado & Prawn Marie Rose, Brown Bread & Butter	£6.95
Spinach & Wild Mushroom Tartlet (V), Sautéed Leeks & Goats Cheese Gratin	£6.95
Confit of Duck Leg, On a Vanilla Mash, Griotinne Glaze	£7.20
Platter of Smoked Salmon & Halibut, Horseradish Potato Salad	£7.25
Thai Crab Fishcakes, with a light Chilli Dressing on a bed of Rocket	£7.25
Slow Roast Figs, with Parma Ham, Blue Cheese & Water Cress Gratin	£5.95

Soups

All £4.95

Leek & Potato Soup with Chive Snippets
Tomato Soup with Fresh Cream
Cumbrian Broth, (Meat or Vegetable – optional)
Cauliflower & Cheddar Soup
Classic French Onion Soup
Cock a Leekie Soup
Cream of Asparagus Soup
Smoked Bacon & Red Lentil Soup
Carrot, Orange & Coriander Soup

Consommés

all £5.95

Dark Chicken Consommé, Confetti of Smoked Duck & Tarragon
Beef Consommé, Herb Pancakes & Truffle
Game Consommé, Game Dumplings & Marjoram

Boullabaisse - £6.95

Classic Fish Soup

Sorbets

All £3.50

Lemon, Raspberry, Strawberry, Blackcurrant, Pear Apple, Coconut, Orange

Fish Intermediate Course

Seared Salmon Goujon, Young Spinach, Caper & Shallot Hollandaise	£6.35
Marinated Tuna in Herbs & Black Pepper	
Tomato & Olive Fondue,	£7.25
Seared King Scallops, Pancetta Lardons, Parmesan & Nicoise Dressing	£8.95
Medallions of Monkfish in Parma Ham, Roasted Mediterranean Vegetables	£7.95

Main Courses

Half-Roasted Chicken, Sage & Onion Stuffing with Chicken Gravy	£19.50
Rack of Lamb, with Rosemary Crust & Dauphinoise Potatoes	£20.95
Local Farmhouse Cumberland Curl, Mashed Potatoes & Caramelised Onion Gravy	£18.50
Cumbrian Fillet of Beef, Young Spinach, Red Onion Marmalade, Stilton & Madeira Sauce	£24.95

Slow Roasted Breast of Duck, Grilled Plums & a Cherry Glaze	£20.50
Honey & Mustard Glazed Pork Loin Steak, with Calvados Cream	£19.25
Roast Joint of your choice with accompaniments	£18.95
Roast Rib of Beef with Yorkshire pudding, Roast potatoes and a Red wine sauce	
Roast Loin of Pork with Apple Compote	
Cumbria leg of Lamb served with a Homemade stuffing and a garden Mint sauce	
Roast Breast of Turkey with a Bacon and Sausage roll and a cranberry sauce	

Fish Main Courses

Slow Roasted Fillet of Cod, Crushed New Potatoes, Herb Beurre Blanc	£19.95
Grilled Salmon, Tomato & Black Olive Fondue & Sauce Vierge	£18.95
Pan Fried Fillet of Brill, Button Mushrooms, Garlic & Parsley Butter	£21.95
Seared Fillet of Sea Bass, Saffron Potatoes, Spinach & Asparagus Spears	£21.50

Vegetarian Main Courses

Wild Mushroom & Pea Risotto, Parmesan, Chives & Essence of Truffle	£18.50
Spaghetti Primavera, Peppers & Courgette, Pine Kernels & Basil Pesto	£18.50
Spinach & Goats Cheese Strudel, Cannelloni with Tomato Béchamel & Mozzarella Gratin	£18.50
Half-Roast Bell Pepper, Stuffed with Cous Cous, Chick Peas & Ratatouille	£17.95

Desserts

All £6.95

Glazed Lemon Tart, Raspberry Coulis & Mint Crème Fraiche	
Warm Sticky Toffee Pudding, Toffee Sauce & Pouring Cream or Ice Cream	
Mille Feuille of Shortbread & Strawberry Mousse, Fruit Coulis & Fresh Strawberry	
Blackcurrant & Lime Bavarois, Syrup de Cassis	
Chocolate Pyramid, Vanilla Tuille	
Syrup Sponge Pudding, Served with Hot Custard	
Vanilla Crème Brulee, Fresh Raspberry & Tuille Biscuits	
Brandy Snap Basket, Chantilly Cream & Strawberries	
Banoffee Pie, Biscuit Base Topped with Whipped Cream & Chocolate Shavings	
Damson & Plum Steamed Pudding, Simply served with Custard or Cream	
Sherry Trifle, Sponge, Jelly, Custard & Whipped Cream	
Classic Tiramisu, Chocolate Shavings	
Cheese & Biscuits	£8.50

Delicacies

Coffee & Chocolate Mints	£2.35
Coffee & Petit Fours	£3.45
Coffee & Fudge	£2.95
Coffee & Chocolate Dipped Strawberries	£3.25
Coffee & Truffles	£3.50
Coffee & Mini Profiterole, Cream & Chocolate	£3.95
Coffee & Pretty Cup Cakes	£4.50

Set Menu A

Melon Dovetail Forest Fruit Compote, Mint Syrup & Fruit Coulis

Leek & Potato Soup

Chive Snippets & a Warm Roll

Pan Fried Breast of Chicken

Smoked Bacon, Wild Mushroom & Button Onion Cream, Served with a Selection of Seasonal Vegetables & Potatoes
--

Deep Filled Raspberry Cheesecake

Coffee & Mints

£32.95 per person

Set Menu B

Platter of Smoked Salmon

Candied Lemon, Caper & Shallot, Brown Bread & Butter
--

Cream of Wild Mushroom Soup

Fresh Tarragon

Roast Loin of Pork

Caramelised Onion & Parmesan Mash with Calvados Cream Served with a Selection of Seasonal Vegetables & Potatoes
--

Baileys Mousse

White Chocolate Sauce & Chocolate Shavings
--

Coffee & Fudge

£33.95 per person

Set Menu C

Pressed Duck Confit

Set with Prunes, Plum Chutney & Toasted Brioche

Roast Red Pepper & Tomato Soup

Basil Oil

Slow Roasted Fillet of Salmon

Olive Crushed New Potatoes, Sauce Antiboise Served with a Selection of Seasonal Vegetables & Potatoes
--

Classic Lemon Tart

Raspberry Coulis & Mint Crème Fraiche

Coffee & Truffles

£34.95 per person

Set Menu D

Smoked Chicken Caesar Salad

Baby Gem, Croutons & Parmesan with Caesar Dressing
--

Cream of Asparagus Soup

Chopped Parsley

Roast Saddle of Lamb

Served with a Fondant Potato, Slow Roasted Tomatoes & Spinach with Rosemary Jus, Served with a Selection of Seasonal Vegetables & Potatoes

Sticky Toffee Pudding

Butterscotch Sauce & Clotted Cream

Coffee & Mint Cake

£35.95 per person

Set Menus

Set Menu E

Terrine of Salmon & Scallops

Cucumber & Shallot Salsa, Milled Pepper

Cauliflower & Local Cheddar Cheese Soup

Parmesan Croute

Raspberry Sorbet

Slow Braised Shank of Local Lamb

On a Rosemary Mash & Olive Jus Served with a Selection of Seasonal Vegetables & Potatoes

White Chocolate Torte

Sauce Anglaise & Fresh Berries

Coffee & Truffles

£36.95 per person

Set Menu F

Buffalo Mozzarella & Tomato Salad

Red Onions, Black Olives & Fresh Basil
--

Cream of Chicken Soup

Herb Crouton

Lemon Sorbet

Roast Rib of Beef

Yorkshire pudding, Smoked Bacon & Button Onion Gravy Served with a Selection of Seasonal Vegetables & Potatoes

Dark Chocolate Tart

Mulled Fruit Syrup & Griotinnes

Coffee & Petit Fours

£37.95 per person

Set Menu G

Pressed Ham Hock & Appleby Smoked Cheddar

Piccalli & Toasted Brioche

Classic Onion Soup

Pecarino Croute

Pear & Apple Sorbet

Roast Sirloin of Beef

Yorkshire pudding, Shallot & Red Wine Jus Served with a Selection of Seasonal Vegetables & Potatoes
--

Deep Filled Bramley Apple Pie

Hot Custard

Coffee & Truffles

£38.95 per person

Cumbrian Menu

Cumbrian Broth,

Smoked Ham (Optional)

Champagne Sorbet

Casserole of Local Venison, Rustic Vegetables & Potatoes, Thyme Dumplings

Sticky Ginger Pudding,

With Ginger Wine & Brandy Sauce

Coffee & Truffles

£33.95 per person

Seasonal Menus

Spring

Broccoli & Stilton Soup

Toasted Almonds

Raspberry Sorbet

Rump of New Season Lamb Rosemary Mash Potato, Redcurrant & Mint Gravy

Vanilla Pannacotta

Forest Fruits & Amaretto Biscuit

Coffee & Chocolate Dipped Strawberries

£34.95 per person

Summer

Vine Plum Tomato & Basil Soup

Lemon Sorbet

Baked Breast of Chicken

In Parma Ham, Rosemary Roast Potatoes

Strawberry Pavlova

Chantilly Cream & Vanilla Sauce

Coffee & Fudge

£32.95 per person

Autumn

Ham Hock & Parsley Terrine

Rustic Brown Bread

Autumn Vegetable Soup

Baked Breast of Guinea Fowl & Confit Leg

Fondant Potato, Pancetta of Savoy Cabbage Sautéed

Warm Treacle Tart

Hot Sauce Anglaise

Coffee & Truffles

£34.95 per person

Winter

Hearty Winter Broth

Strips of Smoked Ham

Apple Sorbet

Farmhouse Cumberland Sausage

Champ mash, dry fried onion & pan gravy

Rhubarb Crumble

Custard sauce & Lakeland Pouring Cream
--

Coffee & fudge

£33.95 per person

Wedding Breakfast Buffet

Minimum of 30 guests.

Smoked Chicken Caesar Salad

Croutons, Parmesan & Baby Gem with Caesar Dressing
--

Entrees – please choose two

Beef Stroganoff

With Braised Rice

Local Lamb Hotpot

Chicken Saute

Morel Button Mushroom, Onion & Smoked Bacon

Five Bean Chilli Con Carne (V)

Pilaff Rice

Salads

Coleslaw, Rice, Pasta, Beetroot, Walnut & Goats Cheese
--

Gourmet Menu

Amuse Bouche

Terrine of Salmon & Lobster

Wrapped Leeks studied with Asparagus, Caviar
--

Dressing

OR

Galantine of Wild Rabbit

In Red Wine Foie Gras, Black Onion Seed, Slow Roast of Fig & Mulled Wine
--

Beef Consommé

Bruniose of Vegetables, Essence of Truffle
--

OR

Roast Butter Nut Squash Veloute

Crispy Pak Choi, King Scallop & Coral Dust
--

Scottish Langoustine

In a Red Mullet Bisque, Rocket Linguini, Sevruga Caviar

Bucks Fizz Sorbet

Roast Loin of Roe Deer & Seared Liver

Sticky Damson & Red Cabbage, Liquorice, Creamed Parsnip & Star Anise Jus
--

OR

Fillet of Veal

Chicken & Morel Moussilinne Crepine, Watercress Puree, Carrot & Swede Rosti, Parmentier Potatoes, Girolle of Confit of Garlic

Warm Chocolate Fondant

Chocolate Chip Ice Cream

OR

Assiette of Mini Desserts

With Sauce Anglaise & Fruit Coulis

Local & Continental Cheese Platter

Wafers, Grapes & Chutney

Coffee & Petit Fours

£65.00

Roasted Joints – please choose two

Honey Roast Ham

Mustard & Brown Sugar Glaze

Roast Topside of Beef

With a Yorkshire pudding

Roast Loin of Pork

Bramley Apple Compote

Roast Leg of Lamb on the Bone

Mint & Redcurrant Jelly

Selection of Cakes & Pastries

Coffee & Chocolate Dipped Strawberries

£33.95 per person