



THE INN ON THE LAKE

# INN ON THE LAKE

ULLSWATER

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WEDDING MENUS

# KEEPING YOU GOING ON THE BIG DAY

SERVED BEFORE YOUR WEDDING BREAKFAST

## CANAPÉS

Please select a maximum of four - £10.75 per person

MINI YORKSHIRE PUDDING  
Cumbrian roast beef, horseradish

CUMBRIAN SMOKED CHEESE BEIGNETS (V)

HOI SIN DUCK SPRING ROLLS  
Sweet chilli sauce

OAK SMOKED SALMON  
Cream cheese & caviar blini

CRISPY SUN BLUSHED TOMATO & MOZZARELLA  
ARANCINI BALLS (V)

WHIPPED GOAT'S CHEESE & LEMON CROSTINI (V)

PARMA HAM, GOAT'S CHEESE & ROCKET ROULADE

SMOKED HADDOCK & LEEK FISHCAKE  
Mango & lime salsa

KING PRAWN WRAPPED IN FILO  
Spicy mayonnaise

LEEK & HAM TARTLETS

CUMBRIAN CHIPOLATAS  
Wholegrain mustard & honey

## SNACKS

MINI FISH & CHIPS - £6.50 per person

MINI SCONES WITH JAM & CREAM - £4.75 per person

SELECTION OF BRUSCHETTAS - £4.75 per person

LOADED CONE OF PARMESAN  
& TRUFFLE FRIES - £4.75 per person

## NIBBLES

Please select a maximum of two - £4.85 per person

OLIVES & FETA CHEESE

SWEET & SALTY POPCORN

SALT & PEPPER PORK CRACKLING WITH  
APPLE SAUCE

CHOCOLATE & CARAMEL BROWNIE BITES

## ICE CREAM SELECTION

MINI ICE CREAM TUBS

A selection of two flavours - £4.75 per person



## CUMBRIAN SET MENU

£49.50 per person

CUMBRIAN BROTH (MEAT OR VEGETABLE)  
Bread & butter

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LYTH VALLEY DAMSON SORBET

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CUMBRIAN FREE-RANGE CHICKEN BREAST  
Fondant potato, carrot puree, wild mushroom & bacon jus

or

LOCAL FARMHOUSE CUMBERLAND SAUSAGE CURL  
Creamy wholegrain mustard mash, caramelised onion gravy

*All mains served with seasonal vegetables*

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ULLSWATER STICKY TOFFEE PUDDING  
Butterscotch sauce, English Lakes vanilla ice cream

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FRESH TEA & COFFEE, HOMEMADE FUDGE

## YAN

Choose one starter, main & dessert  
£52.50 per person

### NORTH ATLANTIC PRAWN & CRAYFISH TAIL SALAD

Baby gem lettuce, spiced guacamole,  
bloody Mary sauce

### RUBY PORT & ORANGE DUCK LIVER PARFAIT

Toasted all butter brioche, house  
chutney

### LEEK & POTATO SOUP Bread & butter

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### LEMON & LIME SORBET

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### DUO OF LAKES FREE RANGE CHICKEN

Chicken breast, confit chicken leg &  
wild mushroom croquette, creamy  
mash, chicken & tarragon jus

### 28 DAY DRY AGED ROAST SIRLOIN OF BEEF

Yorkshire pudding, duck fat roast potato  
& red wine shallot gravy

### CRISPY ROASTED PORK LOIN

Pomme puree, creamed savoy cabbage  
& bacon, calvados & apple jus, crispy  
crackling

*All mains served with seasonal  
vegetables*

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### SEASONAL BERRIES & WHITE CHOCOLATE PAVLOVA

Poached seasonal berries, toasted  
pistachios

### LEMON BRÛLÉE TART

Macerated raspberries, mint & lime  
mascarpone crème

### STICKY TOFFEE PUDDING

Butterscotch sauce, vanilla ice cream

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### FRESHLY GROUND COFFEE, TEA & CHOCOLATE MINTS

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## TYAN

Choose one starter, main & dessert  
£56.50 per person

### HADDOCK & DILL FISHCAKES Smoked cheese velouté, soft poached hens' egg

### APPLEBY GOAT'S CHEESE CURD Charred tender stem broccoli, quince jelly, hazelnut, pickled pear

### SMOKED CHICKEN CAESAR SALAD Baby gem, croutons, parmesan, Caesar dressing

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### APPLE & ELDERFLOWER SORBET OR

### ROASTED BUTTERNUT SQUASH SOUP

Bread & butter

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### 28 DAY DRY AGED RIB OF BEEF Yorkshire pudding, duck fat roast potatoes & red wine shallot gravy

### SEARED WILD SEABASS FILLET Crushed baby new potatoes, asparagus, buttered spinach, lemon & caper butter

### GUINEA FOWL WELLINGTON Butternut squash purée, baby vegetables, croquette potato

*All mains served with seasonal vegetables*

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### DARK CHOCOLATE DELICE

Griotte cherries, white chocolate powder,  
vanilla ice cream

### SALTED CARAMEL & ORANGE TART Almond praline, chantilly cream

### STRAWBERRY & PIMMS CHEESECAKE

Strawberry gel, meringue shards,  
fresh berries

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### FRESHLY GROUND COFFEE, TEA & HOMEMADE FUDGE

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## TETHERA

Choose one starter, main & dessert  
£63.50 per person

### BORROWDALE VALLEY FILLET OF CHARRED SMOKED TROUT Crème fraîche, smoked salmon, capers, pink grapefruit, watercress

### SPINACH & RICOTTA TORTELLINI Asparagus, aged parmesan shavings

### CHICKEN & LEEK TERRINE Chargrilled portobello mushroom, tarragon, squash velouté

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### WHITE ONION & THYME SOUP Bread & butter

OR

### KING PRAWN TIAN

Shredded gem, bloody Mary sauce, tomato  
mousse, homemade brown bread

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### CHAMPAGNE & POMEGRANATE SORBET Blackcurrent puree

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### CUMBRIAN FILLET OF BEEF (cooked medium) Pommes Anna, butter poached asparagus, tomato chutney, port sauce

### RACK OF HERDWICK LAMB Fondant potatoes, spinach, wild mushrooms, redcurrant & mint gravy

### PAN SEARED DUCK BREAST Croquette potato, roasted plums, salsify, kale

### PAN FRIED ATLANTIC COD LOIN Lightly curried mussel chowder, sweetcorn, crispy hen's egg

*All mains served with seasonal vegetables*

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### ASSIETTE OF DESSERTS Chocolate caramel tart, tropical fruit delice, yoghurt parfait

### CHEESE & BISCUITS A selection of local and national cheese with oat biscuits, chutney, quince jelly, grapes, celery

### YOGHURT PARFAIT Meringue pieces, raspberry gel, white chocolate ganache

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### FRESHLY GROUND COFFEE & TEA WITH HOMEMADE FUDGE & BELGIAN CHOCOLATES

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**Your guests would be welcome to choose  
from the entire selection from each menu  
for an additional £5.00 per person  
(pre-order required).**



## VEGETARIAN & VEGAN (VG)

£52.50 per person

### STARTERS

Please select one

WHIPPED GOAT'S CHEESE & HEIRLOOM TOMATOES  
Roasted beetroot, walnuts, basil pesto

ROASTED RED PEPPER, SPINACH & AUBERGINE TART (VG)  
Red pepper purée, sautéed courgettes

WARM ASPARAGUS SPEARS  
Soft poached egg, Hollandaise sauce, Parmesan shavings

WILD MUSHROOM ARANCINI BALLS (VG)  
Wholegrain mustard cream, crispy leeks

### MAINS

Please select one

ROASTED BEEF TOMATO STUFFED WITH COUS COUS  
Grilled halloumi, salsa verde

ROASTED POTATO GNOCCHI (VG)  
Braised fennel, sun blushed tomatoes, basil pesto

WILD MUSHROOM, SWEET POTATO  
& SPINACH STRUDEL (VG)  
Tomato & basil sauce, toasted walnuts

PUMPKIN, RED ONION & CRANBERRY TAGINE (VG)  
Fragrant aromatic rice

### VEGAN DESSERTS

Please select one

ETON MESS DESSERT POT  
Poached mixed berries, Chantilly cream

TEA-INFUSED APPLE CRUMBLE  
Oat crumble topping, apple sorbet

DARK CHOCOLATE & ORANGE DELICE  
Orange sorbet



## FOR THE LITTLE ONES

Three courses - £22.50 per child (under 12 years)

### SOUP

CLASSIC PRAWN COCKTAIL

CHEESE ON TOAST

SEASONAL MELON & STRAWBERRIES

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SORBET

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MINI CUMBERLAND SAUSAGE

Buttered mash potato, gravy, garden peas, beans or vegetables

TOMATO PASTA

Cheddar cheese, garlic bread

PLAICE GOUJONS

Hand cut chips, peas, beans or vegetables & homemade tartar sauce

HOMEMADE BREADED CHICKEN GOUJONS

Hand cut chips, peas, beans or vegetables

MARGHERITA PIZZA

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FRESHLY CUT FRUIT SALAD

TRIO OF ICE CREAM

chocolate sauce

STICKY TOFFEE PUDDING

Vanilla ice cream

WAFFLES

Vanilla ice cream, chocolate sauce

## CHILDREN'S DRINKS PACKAGE

£7.50 per child

THREE GLASSES CAN BE CHOSEN FROM THE FOLLOWING SELECTION:

Coke, Diet Coke, lemonade, fresh orange juice or Fruit Shoot

## TIME FOR REFRESHMENTS

### FIZZ PACKAGE

£29.50 per person

#### AFTER THE CEREMONY

Prosecco served with seasonal berries

#### WITH THE MEAL

half bottle of house wine

#### FOR THE TOAST

one glass of house prosecco

### THE COCKTAILS & CHAMPAGNE PACKAGE

£37.50 per person

#### AFTER THE CEREMONY

Bellini or Kir Royale

#### WITH THE MEAL

half bottle of house wine

#### FOR THE TOAST

one glass of house Champagne

### LADIES & GENTS PACKAGE

£40.50 per person

#### AFTER THE CEREMONY

ladies enjoy 2 glasses of gin & tonic  
gentlemen enjoy 2 bottles of either Budweiser or Peroni

#### WITH THE MEAL

half bottle of house wine

#### FOR THE TOAST

one glass of house Champagne

### ALCOHOL-FREE DRINKS

£21.50 per person

#### AFTER THE CEREMONY

one glass of non-alcoholic sparkling wine

#### WITH THE MEAL

two glasses of soft drinks or non-alcoholic beer/wine

#### FOR THE TOAST

one glass of sparkling elderflower or non-alcoholic sparkling wine

## FESTIVE MENU

£52.50 per person

available 11th November until 3rd January

#### HOME-CURED SLOE GIN SALMON

Compressed cucumber, spiced guacamole,  
potato salad, fennel slaw

#### CUMBRIAN SMOKED DUCK BREAST

Braised endive, orange & wholegrain mustard,  
boozy cherries

#### ROASTED RED PEPPER & TOMATO SOUP

Basil oil, bread & butter

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#### MULLED WINE SORBET

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#### ROASTED TURKEY BALLOTINE

Sage & cranberry stuffing, bread sauce, pigs in blankets,  
duck fat potatoes, turkey gravy

#### PAN SEARED SALMON

Sautéed potatoes, fine beans & bacon,  
lemon & caper butter

#### ROAST SIRLOIN OF CUMBRIAN BEEF

Yorkshire Pudding, Horseradish Sauce, Roast Potatoes in  
Duck Fat, beef gravy

*All main courses are served with brussel sprouts with  
chestnuts and sage butter, braised red cabbage with apple,  
roast parsnips and roast carrots and thyme.*

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#### BOOZY CHRISTMAS PUDDING

White chocolate & brandy sauce, vanilla ice cream

#### CLEMENTINE & GINGERBREAD TRIFLE

Gingerbread foam, Lakes double cream

#### DARK CHOCOLATE & FIG MOUSSE

Caramelized figs, coconut crumble

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#### TEA/COFFEE/HOT CHOCOLATE STATION WITH MARSHMALLOWS & MINCE PIES



## EXTEND THE PARTY INTO THE EVENING

### LAKES & FELS BUFFET

£27.50 per person (minimum 25 guests)

CUMBRIAN SMOKED BACON, LETTUCE & TOMATO  
Mayonnaise, bretzel baguette

CUMBERLAND SAUSAGE & HP FRUITY SAUCE  
Ciabatta Roll

VEGAN CHIP SHOP BITES

CHARCUTERIE OF LAKES MEATS & CHEESES  
Cumbrian air-dried ham, pastrami, olives, Cumbrian cheeses,  
pork pie, quiche, caramelised onion hummus, pickles, homemade bread

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LOCAL BERRIES & ELDERFLOWER FOOL

SEASONAL CHEESECAKE

STRAWBERRY & PROSECCO TRIFLE



### FESTIVAL FOOD

£31.50 per person (minimum 25 guests)

#### FROM THE GRILL

CUMBRIAN STEAK BURGER SLIDERS  
Cheese, pickles, burger sauce

MOROCCAN SPICED LAMB FLATBREAD  
Feta cheese

TEXAN BBQ CHICKEN DRUMSTICKS  
Sesame & soy dressing

HALLOUMI FRITTER  
Sweet chilli sauce

#### FROM THE KITCHEN

LOBSTER & AVOCADO ROLLS

MINI PIE SELECTION

MINI PIZZA BITES

MINI YORKSHIRE PUDDING  
Beef & horseradish

SEASONED SKIN-ON WEDGES  
COLESLAW

#### FROM THE DESSERT TABLE

ETON MESS DESSERT POT

SUGARED & ICED DOUGHNUTS

KEY LIME TARTLET

PISTACHIO & WHITE CHOCOLATE FINANCIER

### HOG ROAST

£25.50 per person (minimum 50 guests)

SLOW ROASTED CUMBRIAN HOG

SAGE & ONION STUFFING

APPLE SAUCE

CRISPY CRACKLING

SOURDOUGH ROLLS

FRIED ONIONS

ROSEMARY SEA SALT & GARLIC ROAST POTATOES

GREEN LEAF, OLIVE & FETA SALAD

APPLE & CIDER SLAW

CORN-ON-THE-COB WITH SWEET CHILLI BUTTER

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Add a choice of desserts for £3 per person

LOCAL BERRIES & ELDERFLOWER FOOL

FROSTED RED VELVET CUPCAKES

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For parties of 25-49 guests the roast will change to pork belly



## VENUE HIRE

Enjoy the true magic and splendour of the Inn on the Lake, with the most picturesque of settings for your perfect day, all built into a package that is unique to you.

Make use of the Lakeside gazebo for your wedding ceremony (weather dependent), private terrace for your drinks reception with views down to the Lake and famous jetty, with your wedding breakfast served in one of the elegant and stylish Lake View rooms followed by an evening reception to remember in the romantic Candleroom.

### SUMMER: 26TH MARCH - 31ST OCTOBER

FRIDAY, SATURDAY & SUNDAY £4,000 (Minimum number 70 adults)

MONDAY - THURSDAY £3,000 (Minimum number 50 adults)

### WINTER: 1ST NOVEMBER - 25TH MARCH

SATURDAY £3,000 (Minimum number 70 adults)

SUNDAY - THURSDAY £2,000 (Flexible guest numbers)

FRIDAY £3,000 (Minimum number 50 adults)

## EXTRA GUESTS FOR EVENING RECEPTIONS

If your numbers exceed 70 for your evening function you will require our Ramblers Bar in addition to the Candleroom

RAMBLERS (ADDITIONAL CHARGE) £500 (Minimum 71 - Maximum number 150)

## THE LITTLE EXTRA TOUCHES

- Master of Ceremony to guide you through the wedding day
- Complimentary engraved Inn on the Lake cake knife to use on your special day and as a keep sake memento
- Use of our round or square silver cake stand (40cm/16 inch)
- Mirror plates and five-armed candelabras as centre pieces at the wedding breakfast (please provide standard taper candles)
- Complimentary Luxury Collection Four Poster bedroom and full Cumbrian Breakfast for the wedding couple on the night of your wedding, if you have 50 or more paying adults at your wedding breakfast.

# INN ON THE LAKE

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ULLSWATER

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