

FOOD FOR YOUR PARTY

We will work with you to create your own menus – food you love which reflects your style & personality. We can cater for any dietary restrictions and are adept at including old family recipes! To help you get started:

For the first night of a two night stay:

This is usually a relaxed affair and so we suggest you may like to have a wandering feast rather than a formal sit down meal. To give you some ideas:

A cold buffet might include : mushroom & nut loaf, honey baked whole ham, salmon Couillibac; coronation chicken, Waldorf salad, Mexican bean salad, tomatoes with Dijon vinaigrette, warm potato salad, homemade bread, pickles & chutneys, lemon & honey polenta cake, lemon tart, chocolate brownies, berries, local cheeses

A BBQ could include: minute steaks with caramelised onions, local sausages, lamb khoftas, sticky chicken thighs, fennel stuffed local trout, carrot & sesame burgers, baked red peppers, mixed leaves, coleslaw, homemade bread, pickles & chutneys, raspberry frangipan, Pavlova, local cheeses

A hot buffet might include : Moroccan lamb tagine, aubergine wellington, chicken cacciatore, new potatoes, mixed seasonal vegetables, roasted root vegetables, cous cous, homemade bread, pickles & chutneys, apple pie, lemon curd sponge, local cheeses

For the children :

Children can be fussy and we want them to be comfortable so that you and your guests can all relax. They can have a carpt picnic in the library or a tea party in the drawing room or join you at the main tables in the dining room. Sometimes they will simply need smaller portions of your menu and other times they may prefer something simpler.

To start : puff pastry pizza slices, garlic bread, melon

For main course : pasta bolognaise, chicken goujons, sausage plait, toad in the hole, macaroni cheese

For pudding : brownie & ice cream, banana split, ice cream sundae, Eton mess

Your decision will be influenced by the number of children involved, and their age range. For large groups of young children we do suggest you consider engaging the services of a child minder to keep them happy.

For canapes :

If you are having canapés, we will ask you to choose five flavours. This is not a definitive list but some ideas.

- ❖ Tiger prawns wrapped in mange toutes with sweet chilli dip
- ❖ Chicken liver parfait on onion crostini with homemade pickle
- ❖ Cheese & herb profiteroles with cream cheese filling
- ❖ Crostini with tomato, pesto & mozzarella
- ❖ English goat cheese on oatcakes with pickled beetroot
- ❖ Cumbrian rarebit
- ❖ Appleby Creamery smoked cheddar & red onion puff
- ❖ Brougham Hall smoked duck breast on rye bread with Augill lemon pickle
- ❖ Smoked salmon & cream cheese blinis
- ❖ Smoked mackerel pate on celery sticks
- ❖ Sticky chicken skewers
- ❖ Brougham Hall smoked sausages with mango chutney
- ❖ Little cup of soup

For the Wedding Breakfast :

We will ask you to decide on one meal for your guests, with a vegetarian option. If you would like a choice of starter & main course, we will ask you to ensure we have everyone's choices the week before you arrive. This is not a definitive list but some ideas. Please feel free to talk to us about the food you love

Starters

- ❖ Brougham Hall smoked salmon with lemon dressed leaves
- ❖ Augill prawn cocktail
- ❖ Fillet of Eden Valley smoked brown trout with homemade piccalilli
- ❖ Ham hock terrine with mustard & honey vinaigrette
- ❖ Chicken & leek terrine with lemon pickle
- ❖ Pea & prawn risotto with pea shoots & Parmesan crisp
- ❖ Wild mushroom risotto with tarragon cream
- ❖ Toasted English goat cheese brulee with pickle beetroot
- ❖ Warm country onion tart with Balsamic dressed leaves
- ❖ Red pepper mousse with toasted flatbread
- ❖ Twice baked Cumbrian cheese soufflé with sauce vierge
- ❖ Brougham Hall smoked chicken salad with chicory & oranges

Main courses

- ❖ Fillet of sea bass with citrus & spring onion salsa
- ❖ Fillet of salmon en croute with asparagus & Hollandaise sauce
- ❖ Herb crusted fillet of cod with chive butter sauce
- ❖ Roast chump of lamb with redcurrant & rosemary jus
- ❖ Five spiced breast of duck with plum compote
- ❖ Supreme of chicken with lemon, parsley & black pepper
- ❖ Breast of chicken stuffed with summer herbs
- ❖ Black pudding & apple stuffed loin of pork
- ❖ Pepper crusted fillet of pork with crispy sage leaves
- ❖ Roast sirloin of beef with Yorkshire pudding
- ❖ Spiced aubergine Wellington
- ❖ Whole baked & crumbed onion "flower"

Puddings

- ❖ Vanilla Panna Cotta with cassis poached figs & maple syrup biscuits
- ❖ Baked lemon tart with raspberries & raspberry soup
- ❖ Pear tart Tatin with caramel sauce & crème fraiche ice cream
- ❖ Lemon posset with candied oranges & almond biscotti
- ❖ Chocolate courgette cake with strawberry & mint salsa & crème fraiche
- ❖ Cappuccino meringues with Baileys ice cream & an iced espresso shot
- ❖ Orange & almond syrup cake with pineapple & basil salad & mascarpone
- ❖ Dark chocolate wrapped white chocolate & cardamom mousse with pistachio thin

We usually serve coffee with your wedding cake some time after your wedding breakfast and not at the table.