



WEDDINGS
AT
BROCKHOLE
ON WINDERMERE



Starters



Leek and potato soup
with parmesan croutons

Trio of melon and parma ham

Chicken and brandy paté
with rustic toast and a tomato chutney

A warm butternut squash, artichoke and parmesan salad,
with roasted pumpkin seeds and a mustard vinaigrette

Morecambe Bay crab salad,
with baby leaves, shallots, and an avocado purée

Smoked haddock risotto with rocket

Mains



Lake District lamb cutlets with a red currant jus,
and seasonal vegetables

Ricotta and spinach cannelloni
with a provencal sauce

Pan fried fillet of chicken with button onions,
mushrooms, sweetcorn pancake and a tarragon jus

Goats cheese, red onion and aubergine tart
with rocket salad, hazelnuts and herb dressing

Fillet of hake with celeriac purée,
spinach leaves and a saffron sauce

Pan fried fillet of cod with a ragout of prawns, lemon and leeks

Desserts



Sticky toffee pudding with a quenelle of clotted cream

Strawberries and cream

Baileys cheesecake



Starters



Cream of wild mushroom and garlic soup,
with a garlic topped crostini

Fresh prawn and rocket salad,
with roasted cherry tomatoes and marie rose sauce

Rillettes of smoked mackerel, with melba toast and a beetroot olive oil

Brockhole salad – crisp rocket, oak-leaf,
curly endive, smoked chicken breast, with crispy bacon

Diced shallots, cherry tomatoes, garlic croutons
with a balsamic vinaigrette

Wild mushroom and onion tart with fresh hollandaise sauce

Mains



Chicken breast stuffed with mozzarella,
wrapped in parma ham with a tomato coulis

Roast sirloin of beef with Yorkshire pudding,
roast potatoes and a medley of seasonal vegetables

Roast fillet of pork with a fricassee of wild mushrooms and chorizo

A casserole of sea fish with saffron, potatoes, leek, tomatoes and chives

Seared salmon fillet with a creamy sorrel sauce,
fondant potato and asparagus spears

Baked goats cheese wrapped in Indian pastry,
with chargrilled vegetables and a Kerala sauce

Tower of roast Mediterranean vegetables
with a tomato concise and a balsamic orange reduction

Desserts



Lime and lemon torte with a raspberry coulis

Redcurrant mousse, brandy snap basket and red fruit compote

Profiteroles filled with crème patisserie or chantilly cream, with hot chocolate sauce

A selection of three Lake District cheeses, with biscuits and chutney



Starters



Pressed ham hock terrine
with piccalilli and herb salad

Smoked chicken salad with apples,
walnuts and tarragon dressing

Butternut squash and pine nut tart on a bed of rocket

Smoked salmon and horseradish
cream with cucumber

Thai spiced fishcake with a julienne of
stirfried vegetables, and a coconut cream

Avocado and feta cheese salad with
watercress, sunflower seeds and tarragon leaves

Mains



Sweet potato gratin, spiced aubergine and grilled vegetables
Braised lamb shank, colcannon mash and buttered spinach

Pan fried chicken, herb roasted potatoes,
buttered cabbage, and sage and onion stuffing

Lakeland beef fillet, sweet potato mash,
buttered spinach and roasted shallots

Scottish salmon fillet with crayfish tails, haricot beans and pea shoots

Fillet of cod with black lentils, tomato, chives and saffron

A light pastry croustade of provencale vegetables,
gruyere cheese, wood mushrooms and leeks

Desserts



Vanilla cheesecake with mango compote

Chocolate fondant with a dark cointreau sauce

White chocolate torte with a sharp raspberry coulis

Summer fruit pudding, with a vanilla cream

A selection of Lake District cheeses and artisan biscuits,
served with a glass of port



Evening Reception

Butties



Grilled smoked Lake District bacon butty

Cumberland sausage,
with our own caramelised onion chutney

Grilled field mushrooms,
Eden Valley brie, and a sweet apple chutney

Roast pork, stuffing, and apple sauce

Classic fish finger and tartare sauce

Roast beef and horseradish remoulade

Buffet



Chicken, coconut and coriander curry with
jasmine rice with a green salad

Pan-fried salmon, herb crushed potatoes,
and vegetable fricassee with a green salad

Penne pasta with sweet capsicums,
black olives and roast tomato sauce with a green salad

Pies



Steak and Lakeland ale,
in a rich gravy with mashed potato

Chicken and ham hock,
in a white wine sauce with mashed potato