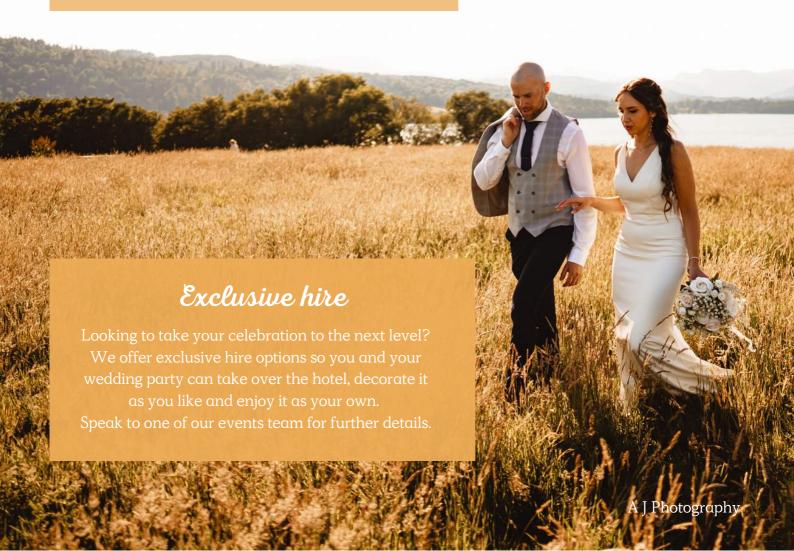




We have two large spaces to choose from, to help create your perfect setting for both your ceremony and reception. Our stunning Ballroom with natural daylight and large windows with views of the lakes, and the Ashville Suite, with high ceilings and plenty of space to party into the night.











# Intimate Package

based on 20 people

Inclusions:

Dedicated Wedding Coordinator
Private Ceremony
Celebratory glass of Prosecco or bottle of Beer
Private High Tea
Suite Accommodation on Wedding night
Cake stand & knife
Complimentary Anniversary stay including Dinner, Bed

2024 price £1200 total 2025 price £1320 total

Special Offer

Book Sunday to Friday October to March and receive 3 additional complimentary bedrooms for your loved ones





# Example Dinner Menu

#### STARTER

Tomato and basil soup (VE) GF
French onion soup with Gruyere cheese crouton (V)
Leek and potato soup with crème fraiche (V) GF
Classic Prawn cocktail with Marie Rose sauce GF
Heritage beetroot tatin with goats' cheese, candied walnuts, wild
rocket and walnut oil (V)
Crab and cumin fish cake with sweet chilli sauce and fresh lime (GF

available)

Lobster with fine herb salad and mango salsa - £12.50 extra per person

#### MAINS

Pan fried fillet of Sea Bass served on creamy mash with smoked pancetta strips, kale, charred radicchio, smoked bacon jus GF
Pan fried breast of chicken with mushrooms, baby onions and smoked pancetta in a red wine jus. Served with creamy mashed potatoes, baby carrots and asparagus GF

Braised blade of beef with strips of smoked pancetta, mushroom and baby onions in a red wine sauce. Served on a creamy mash with roasted root vegetables. GF

Harissa marinated aubergine, grilled and served with marinated peppers, cous cous, charred shallots and pesto 8oz fillet steak with grilled flap mushroom, confit tomato, chunky chips and peppercorn sauce – £10.50 per person extra GF

#### DESSERT

Sticky toffee pudding with butterscotch and vanilla ice cream (V) (GF available)

Baileys Irish Cream cheesecake with chocolate sauce (V)

Trio of chocolate dessert with coffee sauce (V)

Passion fruit Pavlova with whipped cream and seasonal berries (V)

(GF available)

Selection of three cheeses with chutney and biscuits, £8.50 extra per person GF



# Example Children's Menu

#### STARTERS

Garlic bread with cheese (V)

Melon fruit coulis and fresh berries (VE) GF

Vegetable sticks with Hummus (VE) GF

#### MAIN COURSE

Creamy ham and mushroom pasta

Fresh tomato and herb pasta with Parmesan cheese (V)

Mini Cumberland sausages wrapped in bacon with mashed
potato, peas and gravy

Fish fingers with chips and peas

Breaded chicken pieces with chips and beans

#### DESSERT

Sticky toffee pudding with butterscotch sauce and vanilla ice cream (V) GF available

Crushed meringue with fresh fruits and whipped cream (V) GF Selection of locally sourced dairy ice cream (2 scoops) (V) GF

> Fresh fruit (VE) GF Yoghurt with fruit coulis (V) GF

**UNDER 12's EAT FREE** 

# Canape Selection

Smoked salmon blini with Avruga caviar and sour cream GF available

Chicken liver parfait with red onion marmalade GF available Smoked chicken breast with mango relish and chilli GF available Muncaster crab and chilli bound with crème fraiche GF available

Feta cheese tart with compressed watermelon (V)

Choux pastry bun with whipped cheese, herbs and garlic (V)

California roll with crab and avocado GF

Aubergine caviar on crisp pitta (V)

Haggis wontons chilli dip

Mini tartlet with whipped goat's cheese and caramelised onion (V)

Steamed bao buns with hoi sin duck

Pulled pork with fennel and Bramley apple puree GF available

Chicken lollipops with sriracha mayonnaise GF available

Bloody Mary shots with crispy Whitebait GF available

Panko coated King prawn with sweet chilli

Pigs in blanket with mustard mayonnaise

Saffron and parmesan arancini (V)

dip

• Vegetable samosas

 Breaded chicken strips with Cajun spice

• Sliders with mini burger, bacon • Lemon drizzle cake and cheese

# Buffet Selection

### **OPTION 1**

• Chicken wings with blue cheese • Vegan Pad Thai with Rice Noodles, Chilli Peanuts & Ginger

Sweet potato fries

Coleslaw

· Sticky toffee pudding

### OPTION 2

 Steamed Bao Buns with pulled pork and sour cream

Vegetable spring rolls

• Shepherd's pie with pickled red • Apple and blackberry crumble cabbage

 Sweet potato, chickpea and spinach curry with basmati rice & poppadoms

- · Salmon and spinach quiche
- Triple cooked chips
- Potato salad
- with custard
- Chocolate brownies

### **OPTION 3**

Pigs in blankets

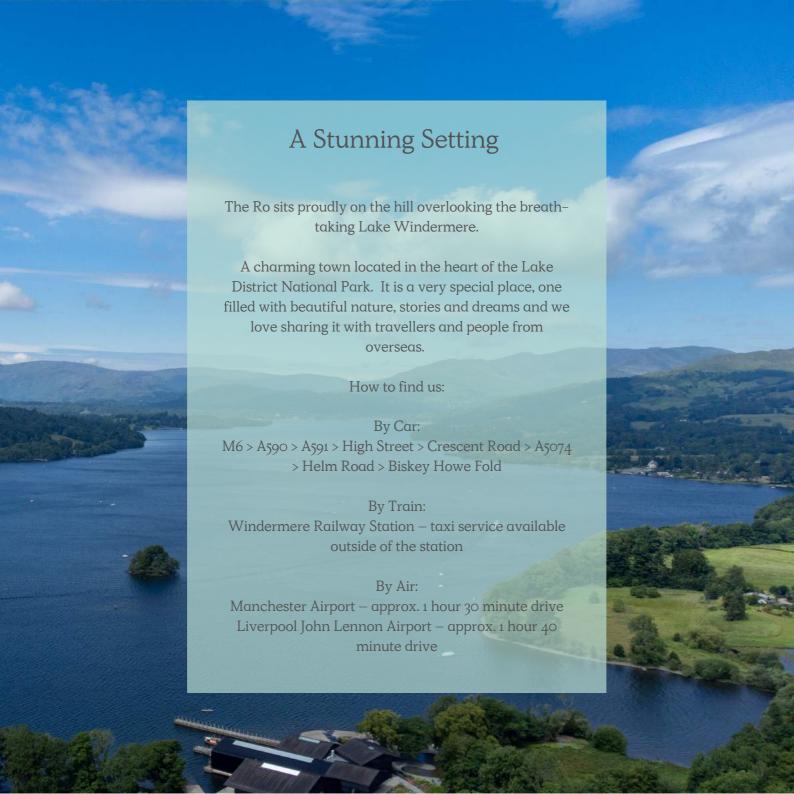
Sage and onion stuffing

 Bacon, Sausage and Halloumi baps

Potato wedges

- Infused green salad
- Potato salad
- Coleslaw
- Fton mess
- · Sticky toffee pudding





# **Local Supplier Directory**

## Venue Decoration

Purple Swan info@purpleswanhire.co.uk Willow & Fig hello@willowandfig.co.uk

# Photography

David Goodier david@dgoodierphotography.co.uk
AJ Photography adam@aj-photography.co.uk
Jason Chambers jason@photolakedistrict.co.uk

## Entertainment

Premium DJ/Event Host/
Modern Master of Ceremonies
Danny Matthews
danielcameronmatthews@sky.com

## Bridal

Belle Lueur Bridal, Ulverston hello@bellelueurbridal.com Fellside Brides, Kendal fellsidebrides@outlook.com

## **Florists**

LilyLou's, Ambleside info@lilylous.co.uk







