

Welcome to Crosby

Proprietors Patricia and Michael Sedgwick, together with their staff, are delighted that Crosby is being considered as a venue for your forthcoming wedding.



Built in 1805, Crosby is in the heart of the countryside and maintains an aura of peace and solitude richly furnished with fine period pieces.

Both the building and the surrounding grounds are beautiful and lovingly maintained; the service is warm and proudly efficient.

The house was purchased and restored by the family in 1970, since when they have built up a strong reputation for excellence, and a vast range of experience has been gained over the years in organizing weddings.

We can host small informal occasions for up to 65 or Grande Marquees with equal proficiency. For exclusive use, please request quotations.

Numbers over 65 can only be catered for by using one of the beautifully decorated marquees hired for the occasion. This can host numbers of up to 150.

If you contact us in advance, Mrs Sedgwick will be happy to discuss the reception with you and answer any questions you may have.



Civil Wedding Ceremony

Crosby makes the perfect venue for your special day. Overlooking parkland, the River Eden beyond and the walled garden all make a perfect backdrop for photographs.

The ceremony can take place in the elegant surroundings of the Drawing Room or Restaurant. For the truly romantic we have the Gazebo in the walled garden weather permitting.

Ceremony prices from £350.00

Inclusive of flowers.

Maximum Numbers up to sixty five within the hotel.

We have eleven bedrooms which can accommodate up to 22/25 guests.

Ideally Crosby could be exclusive to yourselves for twenty-four hours or a full weekend. This allows for flexibility over timing and you can enjoy the quiet relaxation with the personal attention of our staff.

Please contact us for a quotation and menus.

Please contact the Registrar for availability and charges.

Superintendent for Marriages

23 Portland Square

CARLISLE

CA1 1PE

Tel No. 01228 607432



2011 Sample Menus

here are some suggestions or an option is available for you to design your own menu using the choices overleaf

Menu 1 £47.50

leek and potato soup with croutons and cream

crown of melon with sorbet and mixed berries, mint syrup

Atlantic prawn and crab meat cocktail

roast meat as main courses– choose from one of the following local meats

loin of pork

traditional beef £3.50 extra

shoulder of lamb £2.50 extra

leg of lamb £2.50 extra

loin of lamb £2.75 extra

please choose three desserts from the list

Crosby Lodge special blend ground coffee and petit fours

Menu 2 £49.80

courgette and feta cheese soup, with olive oil

gravalax of salmon, rustic bread

grilled haggis and black pudding on pea purée, whole grain mustard cream

oven roast breast of Gressingham duckling, classic orange sauce

please choose three desserts from the list

Crosby Lodge special blend ground coffee and petit fours

Menu 3 £48.50

cream of lemon soup

goats cheese and red pepper tart, balsamic dressing

crispy air dried ham, asparagus spears, crouton salad

seared corn fed chicken breast flavoured with tarragon butter,

compote wild mushrooms

please choose three desserts from the list

Crosby Lodge special blend ground coffee and petit fours

Menu 4 £57.50

choice of soup

or

assiette of duck,

duck confit and apple terrine, smoked duck,

roast breast with plum dressing

strawberry and champagne sorbet

medallion of beef fillet, wild mushroom and pancetta,

roast shallot and Madeira sauce

please choose three desserts from the list

Crosby Lodge special blend ground coffee

Crosby Lodge fudge

Design your own menu

Starters: Choose three

Fish Course: Optional – choose one

Sorbet Course: Optional – choose one

Main Course: Choose one

Sweet: Choose three

Coffee and Petit Fours

Cold starters

confit of duck leg in orange and balsamic on dressed leaves

assiette of goats cheese, pannacotta, filo cigar, soufflé

smoked salmon and cucumber gateaux, citrus crème fraiche

fig and pancetta tart with dressed leaves

pressed ham hock with plumped apricots, crispy bruschetta

Hot Starters

Solway shrimps in garlic and parsley butter on toasted bruschetta

Paris mushrooms (in honey and cream sauce) in a filo basket

baked crottin of goats cheese, berry compote, bread sticks

king prawn in shoe string pastry, oriental dip

Cumberland sausage, apple mash, shallot sauce

some dishes are seasonal

Crosby Lodge Homemade Soups

spinach, sausage and paprika

cider and onion, cheese croutons

carrot and ginger drizzled with wild honey

spring green and purple sage

pea and mint

beef and vegetable broth

game consommé

lemon broth with Atlantic prawns

tomato, orange and ginger

Fish Courses

seared tuna, ginger and honey dressing

grilled king prawns, caper and tomato pesto

crab cakes with lemon salsa

baked lemon sole with tapenade

Sorbets

gin and tonic

cucumber and mint

citrus

Main Course Dishes

individual Beef Wellington maximum of 40 persons

grilled local lamb cutlet or slow roast shoulder, mint glaze

roast rosé veal loin, rosemary and garlic crust

beef roulade braised in guinness with button mushrooms

oven cooked halibut wrapped in air dried ham, smoked salmon tartar

pork duo, crispy belly pork and pork fillet, pancetta and cider dressing

baked salmon fillet with seafood chowder sauce

plump Gressingham duck breast, confit of leg in hazelnut and balsamic

roast venison loin with spiced plum and toasted walnuts

corn fed chicken breast stuffed with pimento mousse, white wine sauce

(also available stuffed with sage and onion, rich Madeira jus)

game dishes available on request when in season

all dishes are complemented with seasonal vegetables and potatoes, the produce is local and some dishes are seasonal

Vegetarian Options

baked flat mushroom layered with aubergine, beef tomato,

organic triple mixed grain rice with light mustard cream

roast sweet pepper filled with vegetable salsa, couscous

gratinated with gruyere cheese on roast tomato and chilli fondue

spinach roulade, cream cheese and pimento filling, crispy wild mushrooms

mille feuille of aubergine, beef tomato,

smoked mozzarella, provencale sauce

Desserts

chocolate truffle cake

linzer Torte (almond pastry filled with raspberries)

pecan and maple meringue roulade with a drizzle of maple syrup

lemon cream meringue roulade

cheesecakes: Bailey's Irish Cream or Orange served with oranges in Cointreau

Crosby Lodge special chocolate and rum mousse with flaked almonds

soufflés: tía Maria, lemon, drambuie, orange

marinated summer fruits with homemade vanilla ice-cream

chocolate and caramel tart with homemade ice-cream

panacotta with marinated berries

amaretto mousse, amaretto sauce

fresh fruit salad

some desserts are seasonal

Canapés

Selection of Three, £5.50

Selection of Four, £6.75

Selection of Six, £8.95

chicken liver pate on game chip

baked new potato filled with goats cheese and pesto served hot

smoked mozzarella wrapped in local air dried ham

smoked salmon roulade

mini thai fish cakes

cube of watermelon with aged balsamic

vine cherry tomato, cream cheese, cucumber

mini shepherds pie

smoked duck breast, red onion on an oat cake

bruschetta with parma ham and melon

deep fried smoked haddock pancakes

quail scotch eggs

A Taste of Cumbria

£58.00 per person

award winning Cumberland sausage, black pepper mash, red onion chutney

or

Cumbrian goats cheese, Waberthwaite pancetta salad, Cumberland sauce

Solway brown shrimp in rich wild garlic and parsley butter

presented in a brioche case

roast rack of Lakeland lamb with Cumberland honey mustard crust

on rosemary infused shredded shoulder, roast baby potatoes, seasonal vegetables

warm sticky gingerbread with Cumbrian toffee sauce and custard

or

mixed Cumbrian apple and orange tart with Kendal mint cake ice-cream

selection of Cumbrian cheeses, biscuits and Crosby Lodge home-made chutney

Crosby Lodge special blend ground coffee

served with mini rum nicky

Evening Buffet

£24.50 per person

selection of sandwiches (brown or white bread)

tuna and cucumber

cream cheese, celery and red onion

egg herb mayonnaise

in house honey roast ham and chutney

bowls of Crosby Lodge marinated olives

bowls of home-made crisps

selection of bruschettas

asparagus or broccoli quiche

Crosby Lodge sausage rolls

vegetable samosas

corn fed chicken goujons with mango dip

creamy wild mushrooms on brioche toast

marinated king prawns with salsa dip

Further selections available at £2.75 each

deep fried haddock pancakes

smoked salmon pin wheels on white and brown bread

home-made scones, toasted cheese, tomato and fresh basil

fish goujons with herb dip

selection of Cumbrian cheese

cup of seasonal soup

selection of home-made pastries , mini scotch eggs

Crosby Lodge special blend ground coffee £3.50

alternatives can be suggested and catered to your requirements