

SAMPLE WEDDING MENUS 2010

Canapés

Selection of Three - £4.75

Selection of Four - £5.75

Selection of Six- £8.75



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 served warm

Cube of watermelon with aged balsamic

Vine cherry tomato filled with cream cheese and cucumber

Mini shepherds' pie served hot

Smoked duck breast, red onion marmalade on mini oat cake

Bruschetta with parma ham and melon



Evening Buffet Menu

£23.00 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 crisps

Selection of bruschetta

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 £2.50 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

Coffee £3.00



Sample of suggested menus
an option is available for you to design your own menu please see below



Menu 1 £46.50

leek and potato soup with croutons and cream
crown of melon with sorbet and mixed berries, mint syrup
atlantic prawn and crab meat cocktail

choose from one of the following local meats as a main course

Roast Loin of pork
Traditional roast beef £3.50 extra
Roast shoulder of lamb £2.50 extra
Roast leg of lamb £2.50 extra
Roast loin of lamb £2.75 extra

Please choose three desserts from the list on page 8

Coffee and petit four



Menu 2 £48.75

courgette and feta soup, with olive oil
Gravalax of salmon, rustic bread
grilled haggis and black pudding on pea puree, whole grain mustard cream
oven roast breast of Gressingham duckling served with classic orange sauce

Please choose three desserts from the list on page 8

Coffee and petit four



Menu 3 -£47.50

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,
on compote wild mushrooms

Please choose three desserts from the list on page 8

Coffee and petit four



Menu 4 -£56.50

Choice of soup
Assiette of duck
duck confit and apple terrine, smoked duck, roast breast with plum dressing
Green lipped mussels with garlic and herb crust

Strawberry and champagne sorbet

medallion of beef fillet, wild mushroom and pancetta,
roast shallot and Madeira sauce

Please choose three desserts from the list on page 8

Coffee and home-made fudge

CREATE YOUR OWN WEDDING MENUS



Starters: Choose three

Fish Course: Optional – choose one

Sorbet Course: Optional – choose one

Main Course: Choose one

Sweet: Choose three

Coffee and Petit Fours

The minimum price is £47.00



Cold starters

confit of duck leg in orange and balsamic on dressed leaves

layered seasonal smoked fish terrine

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

chicken and pimento mousse, raspberry vinaigrette

Cumberland sausage, apple mash, shallot sauce



Crosby Lodge 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

shandy

black cherry



Main Course Dishes prices on request

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)

**All dishes complemented with seasonal vegetables and potatoes
all produce is local, some dishes may be 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

Spicy nut roast with roast garlic, shallot dressing



Crosby Lodge ice creams



Selection of English cheeses



Dessert Ideas

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: Tia 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

French apple tart



Please note that some of these desserts are seasonal

Some of the above desserts may not be available for larger parties



Coffee and petit four

