

INN ON THE LAKE

ULLSWATER



WEDDING MENUS

included
in your
package

CUMBRIAN MENU

included in package or choose one starter,
one main and one dessert from Yan

CUMBRIAN VEGETABLE SOUP
Bread & butter

LYTH VALLEY DAMSON SORBET

CUMBRIAN FREE-RANGE CHICKEN BREAST
Fondant potato, carrot puree, wild mushroom & bacon jus,
seasonal vegetables

ULLSWATER STICKY TOFFEE PUDDING
Butterscotch sauce, English Lakes vanilla ice cream

FRESHLY GROUND COFFEE,
TEA & CHOCOLATE MINTS

YAN

Upgrade for £10 per person

NORTH ATLANTIC PRAWN & CRAYFISH TAIL SALAD
Baby gem lettuce, spiced guacamole, bloody Mary sauce

RUBY PORT & ORANGE DUCK LIVER PARFAIT
Toasted all butter brioche, house chutney

LEEK & POTATO SOUP (VG)
Bread & butter

LEMON & LIME SORBET

DUO OF LAKES FREE RANGE CHICKEN
Chicken breast, confit chicken leg & wild mushroom croquette,
creamy mash, chicken & tarragon jus

28 DAY DRY AGED ROAST SIRLOIN OF BEEF
Yorkshire pudding, duck fat roast potato & red wine shallot gravy

ROASTED POTATO GNOCCHI (VG)
Braised fennel, sun blushed tomatoes, basil pesto

All mains served with seasonal vegetables

SEASONAL BERRIES & WHITE CHOCOLATE PAVLOVA
Poached seasonal berries, toasted pistachios

LEMON BRÛLÉE TART
Macerated raspberries, mint & lime mascarpone crème

STICKY TOFFEE PUDDING
Butterscotch sauce, vanilla ice cream

DARK CHOCOLATE & ORANGE DELICE (VG)
Orange sorbet

FRESHLY GROUND COFFEE,
TEA & HOMEMADE FUDGE

*Yan, Tyan, Tethera -
Cumbrian dialect for One, Two, Three

UPGRADE YOUR PACKAGE

TYAN

Upgrade for £15 per person

HADDOCK & DILL FISHCAKES

Smoked cheese velouté, soft poached hens' egg

SMOKED CHICKEN CAESAR SALAD

Baby gem, croutons, parmesan, Caesar dressing

ROASTED RED PEPPER, SPINACH & AUBERGINE TART (VG)

Red pepper purée, sautéed courgettes

APPLE & ELDERFLOWER SORBET

28 DAY DRY AGED RIB OF BEEF

Yorkshire pudding, duck fat roast potatoes
& red wine shallot gravy

SEARED WILD SEABASS FILLET

Crushed baby new potatoes, asparagus, buttered spinach,
lemon & caper butter

WILD MUSHROOM, SWEET POTATO & SPINACH STRUDEL (VG)

Tomato & basil sauce, toasted walnuts

All mains served with seasonal vegetables

DARK CHOCOLATE DELICE

Griotte cherries, white chocolate powder, vanilla ice cream

SALTED CARAMEL & ORANGE TART

Almond praline, chantilly cream

STRAWBERRY & PIMMS CHEESECAKE

Strawberry gel, meringue shards,
fresh berries

ETON MESS DESSERT POT (VG)

Poached mixed berries, Chantilly cream

FRESHLY GROUND COFFEE, TEA & HOMEMADE FUDGE

TETHERA

Upgrade for £20 per person

KING PRAWN TIAN

Shredded gem, bloody Mary sauce, tomato mousse, homemade
brown bread

SPINACH & RICOTTA TORTELLINI

Asparagus, aged parmesan shavings

CHICKEN & LEEK TERRINE

Chargrilled portobello mushroom, tarragon, squash velouté

WILD MUSHROOM ARANCINI BALLS (VG)

Wholegrain mustard cream, crispy leeks

WHITE ONION & THYME SOUP

Bread & butter

CHAMPAGNE & POMEGRANATE SORBET

Blackcurrent puree

CUMBRIAN FILLET OF BEEF

(cooked medium) Pommes Anna, butter poached asparagus,
tomato chutney, port sauce

RACK OF HERDWICK LAMB

Fondant potatoes, spinach, wild mushrooms,
redcurrant & mint gravy

HAY BAKED ENGLISH ONION (vg)

Braised lettuce, thyme crumb, apple caramel

PAN FRIED ATLANTIC COD LOIN

Lightly curried mussel chowder, sweetcorn, crispy hen's egg

All mains served with seasonal vegetables

ASSIETTE OF DESSERTS

Chocolate caramel tart, tropical fruit delice, yoghurt parfait

CHEESE & BISCUITS

A selection of local and national cheese with oat biscuits, chutney,
quince jelly, grapes, celery

YOGHURT PARFAIT

Meringue pieces, raspberry gel,
white chocolate ganache

TEA-INFUSED APPLE CRUMBLE (VG)

Oat crumble topping, apple sorbet

FRESHLY GROUND COFFEE & TEA WITH HOMEMADE FUDGE & BELGIAN CHOCOLATES



included
in your
package

FESTIVE MENU

Included in your package from 10th November until 2nd January

HOME-CURED SLOE GIN SALMON

Compressed cucumber, spiced guacamole, potato salad, fennel slaw

CUMBRIAN SMOKED DUCK BREAST

Braised endive, orange & wholegrain mustard, boozy cherries

ROASTED RED PEPPER & TOMATO SOUP (VG)

Basil oil, bread & butter

MULLED WINE SORBET

ROASTED TURKEY BALLOTINE

Sage & cranberry stuffing, bread sauce, pigs in blankets, duck fat potatoes, turkey gravy

PAN SEARED SALMON

Sautéed potatoes, fine beans & bacon, lemon & caper butter

ROAST SIRLOIN OF CUMBRIAN BEEF

Yorkshire pudding, horseradish sauce, roast potatoes in duck fat, beef gravy

FESTIVE NUT ROAST (VG)

Butternut squash puree, toasted pumpkin seeds

All main courses are served with brussel sprouts with chestnuts and sage butter, braised red cabbage with apple, roast parsnips and roast carrots and thyme.

BOOZY CHRISTMAS PUDDING (VG)

White chocolate & brandy sauce, vanilla ice cream

CLEMENTINE & GINGERBREAD TRIFLE

Gingerbread foam, Lakes double cream

DARK CHOCOLATE & FIG MOUSSE

Caramelized figs, coconut crumble

FRESHLY GROUND COFFEE & TEA WITH MINCE PIES





FOR THE LITTLE ONES

Three courses - £25 per child (under 12 years)

SOUP

CLASSIC PRAWN COCKTAIL

CHEESE ON TOAST

SEASONAL MELON & STRAWBERRIES

SORBET

MINI CUMBERLAND SAUSAGE

Buttered mash potato, gravy, garden peas, beans or vegetables

TOMATO PASTA

Cheddar cheese, garlic bread

PLAICE GOUJONS

Hand cut chips, peas, beans or vegetables & homemade tartar sauce

HOMEMADE BREADED CHICKEN GOUJONS

Hand cut chips, peas, beans or vegetables

MARGHERITA PIZZA

FRESHLY CUT FRUIT SALAD

TRIO OF ICE CREAM

chocolate sauce

STICKY TOFFEE PUDDING

Vanilla ice cream

WAFFLES

Vanilla ice cream, chocolate sauce

CHILDREN'S DRINKS PACKAGE

£8 per child

THREE GLASSES CAN BE CHOSEN FROM THE FOLLOWING SELECTION:

Coke, Diet Coke, lemonade, fresh orange juice or Fruit Shoot

TIME FOR REFRESHMENTS

included
in your
package

FIZZ PACKAGE

AFTER THE CEREMONY
prosecco served with seasonal berries

WITH THE MEAL
half bottle of house wine

FOR THE TOAST
one glass of house prosecco

THE COCKTAILS & CHAMPAGNE PACKAGE

upgrade for £10 per person

AFTER THE CEREMONY
Bellini or Kir Royale

WITH THE MEAL
half bottle of house wine

FOR THE TOAST
one glass of house Champagne

LADIES & GENTS PACKAGE

upgrade for £15 per person

AFTER THE CEREMONY
ladies enjoy 2 glasses of gin & tonic
gentlemen enjoy 2 bottles of either Budweiser or Peroni

WITH THE MEAL
half bottle of house wine

FOR THE TOAST
one glass of house Champagne

ALCOHOL-FREE

AFTER THE CEREMONY
one glass of non-alcoholic sparkling wine

WITH THE MEAL
two glasses of soft drinks or non-alcoholic beer/wine

FOR THE TOAST
one glass of sparkling elderflower or non-alcoholic sparkling wine

KEEPING YOU GOING ON THE BIG DAY

SERVED BEFORE YOUR WEDDING BREAKFAST

CANAPÉS

Please select a maximum of four - £11.50 per person

MINI YORKSHIRE PUDDING
Cumbrian roast beef, horseradish

COMPRESSED MELON & MINT (VG)

MARINATED HEIRLOOM TOMATO
& BASIL SKEWER (VG)

CUMBRIAN SMOKED CHEESE BEIGNETS (V)

HOI SIN DUCK SPRING ROLLS
Sweet chilli sauce

OAK SMOKED SALMON
Cream cheese & caviar blini

CRISPY SUN BLUSHED TOMATO & MOZZARELLA
ARANCINI BALLS (V)

WHIPPED GOAT'S CHEESE & LEMON CROSTINI (V)

PARMA HAM, GOAT'S CHEESE & ROCKET ROULADE

SMOKED HADDOCK & LEEK FISHCAKE
Mango & lime salsa

KING PRAWN WRAPPED IN FILO
Spicy mayonnaise

SNACKS

MINI FISH & CHIPS - £7 per person

MINI SCONES WITH JAM & CREAM - £5 per person

SELECTION OF BRUSCHETTAS - £5 per person

LOADED CONE OF PARMESAN
& TRUFFLE FRIES - £5 per person

NIBBLES

Please select a maximum of two - £5.25 per person

OLIVES & FETA CHEESE

SWEET & SALTY POPCORN

SALT & PEPPER PORK CRACKLING WITH
APPLE SAUCE

CHOCOLATE & CARAMEL BROWNIE BITES

ICE CREAM SELECTION

MINI ICE CREAM TUBS

A selection of two flavours - £5 per person



EXTEND THE PARTY INTO THE EVENING

included
in your
package

LAKES & FELS BUFFET

CUMBRIAN SMOKED BACON, LETTUCE & TOMATO
Mayonnaise, pretzel baguette

CUMBERLAND SAUSAGE & HP FRUITY SAUCE
Ciabatta Roll

FALAFEL BURGERS (VG)

CHARCUTERIE OF LAKES MEATS & CHEESES
Cumbrian air-dried ham, pastrami, olives, Cumbrian cheeses,
pork pie, quiche, caramelised onion hummus, pickles, homemade bread

SEASONAL CHEESECAKE

~ OR ~

HOG ROAST

SLOW ROASTED CUMBRIAN HOG
SAGE & ONION STUFFING

APPLE SAUCE

CRISPY CRACKLING

SOURDOUGH ROLLS

FRIED ONIONS

ROSEMARY SEA SALT & GARLIC ROAST POTATOES

GREEN LEAF, OLIVE & FETA SALAD

APPLE & CIDER SLAW

CORN-ON-THE-COB WITH SWEET CHILLI BUTTER

Add desserts for £3 per person

SUGARED & ICED DOUGHNUTS

SEASONAL CHEESECAKE

For parties of 25-49 guests the roast will change to pork belly



FESTIVAL FOOD

Upgrade to £10 per person

FROM THE GRILL

CUMBRIAN STEAK BURGER SLIDERS
Cheese, pickles, burger sauce

MOROCCAN SPICED LAMB FLATBREAD
Feta cheese

TEXAN BBQ CHICKEN DRUMSTICKS
Sesame & soy dressing

HALLOUMI FRITTER
Sweet chilli sauce

FROM THE KITCHEN

SKIN-ON-FRIES

MINI PIE SELECTION

MINI PIZZA BITES

MINI YORKSHIRE PUDDING
Beef & horseradish

FROM THE DESSERT TABLE

ETON MESS DESSERT POT
SUGARED & ICED DOUGHNUTS

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ULLSWATER

★★★★

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