

INN ON THE LAKE

ULLSWATER



WEDDING MENUS



KEEPING YOU GOING ON THE BIG DAY

SERVED BEFORE YOUR WEDDING BREAKFAST

CANAPÉS

Please select a maximum of four - £9.65 per person

MINI YORKSHIRE PUDDING
Cumbrian roast beef, horseradish

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
With spicy mayonnaise

LEEK & HAM TARTLETS

CUMBRIAN CHIPOLATAS
Wholegrain mustard & honey

SNACKS

MINI FISH & CHIPS - £5.95 per person

MINI SCONES WITH JAM & CREAM - £4.30 per person

SELECTION OF BRUSCHETTAS - £4.30 per person

LOADED CONE OF PARMESAN & TRUFFLE FRIES -
£4.30 per person

NIBBLES

Please select a maximum of two - £4.40 per person

OLIVES & FETA CHEESE

SWEET & SALTY POPCORN

SALT & PEPPER PORK CRACKLING WITH
APPLE SAUCE

DARK & WHITE CHOCOLATE CHIP COOKIES

ICE CREAM SELECTION

MINI ICE CREAM TUBS

A selection of two flavours - £4.30 per person



CUMBRIAN SET MENU

£45.00 per person

CUMBRIAN BROTH (MEAT OR VEGETABLE)
Bread & butter

LYTH VALLEY DAMSON SORBET

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

or

LOCAL FARMHOUSE CUMBERLAND SAUSAGE CURL
Creamy wholegrain mustard mash, caramelised onion gravy

All mains served with seasonal vegetables

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

FRESH TEA & COFFEE, LAKES CREAM FUDGE

YAN

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

Bread & butter

LEMON 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

CRISPY ROASTED PORK LOIN

Pomme puree, creamed savoy cabbage & bacon, calvados & apple jus, crispy crackling

All mains served with seasonal vegetables

SEASONAL BERRIES & WHITE CHOCOLATE PAVLOVA

Poached seasonal berries, toasted pistachios

LEMON BRÛLÉE TART

Raspberry & tarragon medley, mint & lime crème fraîche

STICKY TOFFEE PUDDING

Butterscotch sauce, vanilla ice cream

FRESHLY GROUND COFFEE, TEA & CHOCOLATE MINTS

Choose one starter, main & dessert
£47.25 per person

TYAN

HADDOCK & DILL FISHCAKES

Smoked cheese velouté, soft poached hens' egg

APPLEBY GOAT'S CHEESE CURD

charred tender stem broccoli, quince jelly, hazelnut, pickled pear

SMOKED CHICKEN CAESAR SALAD

Baby gem, croutons, parmesan, Caesar dressing

APPLE & ELDERFLOWER SORBET

OR

ROASTED BUTTERNUT SQUASH SOUP

Bread & butter

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

GUINEA FOWL WELLINGTON

Butternut squash purée, baby vegetables, croquette potato

All mains served with seasonal vegetables

DARK CHOCOLATE DELICE

Griotte cherries, cherry cremeaux, vanilla ice cream

SALTED CARAMEL & ORANGE TART

Almond praline, chantilly cream

PASSIONFRUIT & COCONUT CHEESECAKE

Honeycomb crumble, berry compote

FRESHLY GROUND COFFEE, TEA & HOMEMADE FUDGE

Choose one starter, main & dessert
£51.25 per person

TETHERA

BORROWDALE VALLEY FILLET OF CHARRED SMOKED TROUT

Crème fraîche, smoked salmon, capers, pink grapefruit, watercress

SPINACH & RICOTTA TORTELLINI

Asparagus, aged parmesan shavings

CHICKEN & LEEK TERRINE

Chargrilled portobello mushroom, tarragon, squash velouté

WHITE ONION & THYME SOUP

Bread & butter

OR

KING PRAWN TIAN

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

CHAMPAGNE 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

PAN SEARED DUCK BREAST

Croquette potato, roasted plums, salsify, kale

PAN FRIED ATLANTIC COD LOIN

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

All mains served with seasonal vegetables

ASSIETTE OF DESSERTS

Salted caramel tart, dark chocolate truffle mousse and passion fruit parfait

CHEESE & BISCUITS

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

PASSION FRUIT PARFAIT

Meringue, mango gel, chantilly cream

FRESHLY GROUND COFFEE & TEA WITH HOMEMADE FUDGE & BELGIUM CHOCOLATES

Choose one starter, main & dessert
£57.75 per person

Your guests would be welcome to choose from the entire selection from each menu for an additional £5.00 per person (pre-order required).



VEGETARIAN & VEGAN (VG)

£47.25 per person

STARTERS

Please select one

WHIPPED GOAT'S CHEESE & HEIRLOOM TOMATOES
Roasted beetroot, walnuts, basil pesto

ROASTED RED PEPPER, SPINACH & AUBERGINE TART (VG)
Red pepper purée, sautéed courgettes

WARM ASPARAGUS SPEARS
Soft poached egg, Hollandaise sauce, Parmesan shavings

WILD MUSHROOM ARANCINI BALLS (VG)
Wholegrain mustard cream, crispy leeks

MAINS

Please select one

ROASTED BEEF TOMATO STUFFED WITH COUS COUS
Grilled halloumi, salsa verde

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

WILD MUSHROOM, SWEET POTATO & SPINACH STRUDEL
Tomato & basil sauce, toasted walnuts

PUMPKIN, RED ONION & CRANBERRY TAGINE (VG)
Fragrant aromatic rice

VEGAN DESSERTS

Please select one

TROPICAL FRUIT TARTLET
Poached seasonal berries, vegan vanilla ice-cream

TEA-INFUSED APPLE CRUMBLE
Dulce cremeux, apple sorbet

DARK CHOCOLATE & ORANGE DELICE
Orange sorbet



FOR THE LITTLE ONES

Three courses - £20.00 per child

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

£7.25 per child

THREE GLASSES CAN BE CHOSEN FROM THE FOLLOWING SELECTION:

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

TIME FOR REFRESHMENTS

FIZZ PACKAGE

£27.50 per person

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

£35.00 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

£37.50 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 DRINKS

£20.00 per person

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

FESTIVE MENU

£47.95 per person
available 7th November until 3rd 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
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

CUMBRIAN BEEF WELLINGTON
Mushroom duxelles, carrot & swede, port & stilton jus

All mains served with seasonal vegetables

BOOZY CHRISTMAS PUDDING
White chocolate & brandy sauce, vanilla ice cream

CLEMENTINE & GINGERBREAD TRIFLE
Gingerbread foam, Lakes double cream

DARK CHOCOLATE & FIG MOUSSE
Caramelized figs, coconut crumble

TEA/COFFEE/HOT CHOCOLATE STATION WITH
MARSHMALLOWS & MINCE PIES



EXTEND THE PARTY INTO THE EVENING

LAKES & FELLS BUFFET

£25.00 per person (minimum 25 guests)

CUMBRIAN SMOKED BACON, LETTUCE & TOMATO
Mayonnaise, bretzel baguette

CUMBERLAND SAUSAGE & HP FRUITY SAUCE
Ciabatta Roll

CUMBRIAN LAMB & POTATO HOT POT
served in a bread bowl

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

LOCAL BERRIES & ELDERFLOWER FOOL

KENDAL MINT CAKE & CHOCOLATE CHIP CHEESECAKE

HOG ROAST

£23.00 per person (minimum 50 guests)

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 a choice of 2 desserts for £2 per person

CHOCOLATE & OREO COOKIE CHEESECAKE SHOT

WHITE CHOCOLAE & BAILEY'S TIRAMISU

STRAWBERRY & PROSECCO CUPCAKES

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



FESTIVAL FOOD

£28.50 per person (minimum 25 guests)

FROM THE GRILL

CUMBRIAN STEAK BURGER SLIDERS
Cheese, pickles, burger sauce

GOURMET HOT DOG
Crispy onions, mustard, ketchup, brioche bun

TANDOORI SPICED CHICKEN SKEWERS
Mint & cucumber

ROASTED MEDITERRANEAN VEGETABLE KEBABS
Sweet chilli mayonnaise

BBQ PORK RIB
Sesame & soy dressing

FROM THE KITCHEN

CHILLI CON CARNE TACO
Spiced guacamole, sour cream

MACARONI CHEESE BITES
Wholegrain mustard paprika

BUTTERMILK CHICKEN KATSU CURRY & RICE

SEASONED SKIN-ON WEDGES

COLESLAW

FROM THE DESSERT TABLE

BABY RASBERRY ECLAIRS

LIMONCELLO MOUSSE SHOT

SUGARED & ICED DONUTS

WHITE CHOCOLATE & BAILEY'S TIRAMISU



VENUE HIRE

Enjoy the true magic and splendour of the Inn on the Lake, with the most picturesque of settings for your perfect day, all built into a package that is unique to you.

Make use of the Lakeside gazebo for your wedding ceremony (weather dependent), private terrace for your drinks reception with views down to the Lake and famous jetty, with your wedding breakfast served in one of the elegant and stylish Lake View rooms followed by an evening reception to remember in the romantic Candleroom.

SUMMER: APRIL - OCTOBER

FRIDAY, SATURDAY & SUNDAY	£3,500 (Minimum number 70)
MONDAY - THURSDAY	£2,500 (Flexible guest numbers)

WINTER: NOVEMBER - MARCH

SATURDAY	£2,500 (Minimum number 70)
SUNDAY - THURSDAY	£1,500 (Flexible guest numbers)
FRIDAY	£2,500 (Minimum number 50)

EXTRA GUESTS FOR EVENING RECEPTIONS

If your numbers exceed 70 for your evening function you will require our Ramblers Bar in addition to the Candleroom

RAMBLERS (ADDITIONAL CHARGE)	£500 (Minimum 71 - Maximum number 150)
------------------------------	--

THE LITTLE EXTRA TOUCHES

- Master of Ceremony to guide you through the wedding day
- Complimentary engraved Inn on the Lake cake knife to use on your special day and as a keep sake memento
- Use of our round or square silver cake stand (40cm/16 inch)
- Mirror plates and five-armed candelabras as centre pieces at the wedding breakfast (please provide standard taper candles)
- Complimentary Luxury Collection Four Poster bedroom and full Cumbrian Breakfast for the wedding couple on the night of your wedding, if you have 50 or more paying adults at your wedding breakfast.

INN ON THE LAKE

ULLSWATER

★★★★

Inn on the Lake, Ullswater, Glenridding, Cumbria, CA11 0PE
017684 82444 • www.lakedistricthotels.net/innonthelake/weddings
email: weddings.innonthelake@lakedistricthotels.net
instagram: @innonthelakeweddings