



## Example Menus for Parties and Conferences

Thank you for enquiring about holding your celebration or conference at The Saints Rooms, and our catering options. If you have any other ideas that you would like us to quote for, do talk to us as we love to serve the dishes you want to serve to your guests. Together we will come up with something special! We can cater for vegetarian, gluten free and other dietary requirements.

Pricing does depend on your selection, but based on the examples below here is a guide to help you budget for your special day:

### **Pricing:**

Formal Party Menu 3 course £35 / 4 course £40

Informal Party Menu 2 course £25 / 3 course £30 / 4 course £35

Hot buffet £14.95

Deluxe Buffet £27.50 (£19.50 for reduced selection)

Finger buffet £13.95

Sandwich and Nibbles Selection Buffet £7.95

Conference Bacon or Sausage Butties £5.95

See below for hog roast options

Tea and coffee: £2.50 or Tea and coffee served with homemade fudge, or mints: £2.95

### **Canapés:**

We offer a range of canapés, and would be delighted to suggest options that will balance perfectly with your main menu. Whether you are looking for rustic canapés, elegant blinis or soup shots, we have something to suit all tastes! Ask us about our Cumbrian “Tapas” canapés! Prices range from £5 per head depending on your selection.

### **Hog Roasts:**

These are our specialty! We source the meat from our own hand-reared pigs on our small holding, or from Richard Lindsay. The minimum number for a hog roast buffet is 40.

### **Our aim:**

Our whole aim is to create something that is unique to you, so although you will see plenty of ideas here, we will always cater to your tastes. Have a chat with us, and let us help to create the perfect hospitality for your celebration or event! Contact Nick or Kate to arrange a visit so you can see the endless possibilities on offer to you here at our historic and elegant venue, The Saints Rooms in Cockermouth.

**Terms and conditions:** 15% of budget on booking your catering, followed by a further 70% 16 weeks before the date (20% of this due in January if the event takes place after April in the following year). The 15% balance is due on the actual date.



## ***Formal Party Menu Example 1***

***Three courses £35 / Four courses £40***

*A selection of freshly-made granary, wholemeal and white rolls served warm from the bread-basket*

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*Country vegetable soup*

*Grilled mushroom stuffed with local blue cheese topped with Parma ham on sautéed leeks  
Nick's spicy Solway shrimps with Melba toasts*

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*Slow-cooked Lorton lamb shoulder, topped with roast lamb fillet with Cumberland Sauce  
and a natural aromatic jus*

*Roast duck breast with warm citrus vinaigrette  
Seared fillet of Orkney salmon with sweet pepper salsa*

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*Mocha fudge tart with Drambuie coffee cream  
Tarte tatin, butterscotch sauce and vanilla ice cream  
Fresh fruit platter with a citrus sorbet*

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### ***Fourth course of fine cheeses***

*Selection of local and regional fine cheeses, served to your table with Scottish oatcakes  
and fresh grapes*



## ***Formal Party Menu Example 2***

***Three courses £35 / Four courses £40***

*A selection of freshly-made granary, wholemeal and white rolls served warm from the bread-basket*

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*Roast cherry tomato soup with a basil and olive oil dressing  
Ewe Close Farm soft goats cheese salad, tomatoes, toasted pine nuts and lemon vinaigrette  
Smoked salmon mousse with honey, dill & mustard dressing, accompanied by buttered brown bread*

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*Roast loin of our own Saddleback pork stuffed with Cumberland Sausage  
Chicken supreme on a mushroom and whole grain mustard cream  
Baked sea bass fillet on rocket with a smoked salmon and white wine veloute*

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*Summer fruit trifle  
Baby strawberry meringue pavlova  
Sticky toffee pudding with butterscotch sauce*

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### ***Fourth course of fine cheeses***

*Selection of local and regional fine cheeses, served to your table with Scottish oatcakes and fresh grapes*



## **Formal Party Menu Example 3**

**Three courses £35 / Four courses £40**

*A selection of freshly-made granary, wholemeal and white rolls served warm from the bread-basket*

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*Roast pepper, tomato and garlic soup*

*Lemon battered goujon of cod on a tower of French fries with a lemon tartare sauce surround*

*Goat's cheese, tomato and pine nut salad with a red wine vinaigrette*

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*Roast Cumbrian Beef with all the trimmings*

*Rack of Lorton lamb with minty pesto*

*Baked peppered haddock on wilted spinach with a white wine and smoked salmon veloute*

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*Mocha fudge tart with vanilla ice cream*

*Sticky toffee pudding with butterscotch sauce*

*Orange and chocolate cheesecake*

*A selection of homemade ice creams*

\*\*\*\*\*

### **Fourth course of fine cheeses**

*Selection of local and regional fine cheeses, served to your table with Scottish oatcakes and fresh grapes*

*Your Health: Please note that as we use fresh ingredients and classically made food, some of our dishes will contain raw eggs or nuts. If you have any concerns, please do talk to us about this to ensure we cater for every need.*



## ***Informal Party Sit Down Choices***

***£25.00 (2 courses) £30.00 (3 courses) £35.00 (4 courses) per head***

*Select a starter and dessert from one of our wedding breakfasts or talk to us about your preferences, and we'll adapt the menu for you! Then select one of these dishes for your main course, and Bob's your uncle – you have a slightly more informal dining experience!*

### ***Main Courses:***

*Hog roast with bap and salads, or vegetables and gravy*

*Cumbrian hot pot with red cabbage*

*Cumberland sausage served on a mustard mash*

*Meat and potato pie and mushy peas*

*Cottage pie and garden peas*

*Lasagne, salad and bread roll*

*Chicken curry, rice & poppadum*

*Chili and rice with bread roll*

*Fish and Chips*

*Vegetarian Options Available*

## ***Informal Hot Buffet ~ £14.95***

*If you prefer something simpler, but would enjoy to serve hot food at your wedding, why not offer your guests a hot dish "buffet style" and a delicious dessert from the list below?*

*This will be served from buffet tables by our experienced team at the Saints Rooms*

*Summer fruit trifle*

*Baby strawberry meringue pavlova*

*Mocha fudge tart with vanilla ice cream*

*Sticky toffee pudding with butterscotch sauce*

*Orange and chocolate cheesecake*

***NB. Please see hog roast options on last page if you would like the hog roast buffet option***

## **Deluxe Cold Buffet ~ £27.50 per head**

**Served from buffet tables by our experienced team at The Saints Rooms**

**Please note that this option is available at £19.50 per head if you reduce your selection to 3 of both the main dish and salad options, and 2 puddings**

If you would like to have a starter on each table, we can arrange elegant platters of fine meats or fish for your guests to enjoy before going up to select from the deluxe buffet. Available from £25 per table, depending on your selection, and numbers per table.

### **Buffet Selection:**

A selection of freshly-made granary, wholemeal and white bread

#### **Choice of 4 from the following:**

- Dressed Orkney Salmon poached and served with lemon scented prawns
- Dressed Cumbrian Roast Beef
- Dressed Cumbrian Honey Roast ham studded with cloves
- Lime and Coriander Chicken
- Goat's Cheese and Red Pepper Tart
- Salmon fillet glazed with asparagus or peppers

#### **Selection of 4 salads to include:**

- Mixed leaf Caesar salad
- Roasted vegetables and cous cous salad
- Mustard mayonnaise potato salad with french beans
- Buttered new potatoes with mint
- Tomato, mozzarella and basil salad
- Waldorf salad
- Greek salad with feta and olives
- Pasta salad
- Coleslaw

#### **Desserts: Choice of 3 from the following:**

- Mocha fudge tart with fresh cream
- Sticky toffee pudding with butterscotch sauce
- Orange and chocolate cheesecake
- Lemon cheesecake with a fruit coulis
- Brandy snap basket with ice cream and dark berries
- Meringue nest with dark berries
- Platter of fresh tropical and seasonal English fruit



## **Cold Finger Buffet ~ £13.95 per head**

If you would like to have a starter on each table, we can arrange elegant platters of fine meats or fish for your guests to enjoy before going up to select from the deluxe buffet. Available from £25 per table, depending on your selection.

### **Buffet Selection:**

A fine selection of mini croissants, ciabatta and baguettes filled with:

Cheese savoury

Tuna crunch

Beef and horseradish

Ham with red onion chutney

Soft cheese with cherry tomatoes and basil.

Hummus and guacamole with crudités

Cumberland pork pies

Quiche

Vegetable spring rolls and samosas

Cumberland sausage plait

Crisps, nibbles, tortilla chips and savoury dips

### **Desserts: Choice of 2 from the following:**

Mocha fudge tart with fresh cream

Sherry Trifle

Orange and chocolate cheesecake

Chocolate Brownies

Platter of fresh, tropical and seasonal English fruit

*Let us know if you would like to add a hot dish in to your deluxe cold buffet for a small supplement.*

## **Buffet Hog Roast Options ~ £7.95 per head**

If you are looking for the perfect way to cater for a group of around 50 people or more at your celebration or event, hog roasts are our specialty! All hogs are sourced from our family small holding or by Richard Lindsay personally.

Here are some suggestions, but talk to us about your preferences and we'll come up with the perfect solution for your catering. The option below is served from buffet tables by our experienced team at The Saints Rooms. If you prefer your hog roast served to your guests at their table, please see the options above for

### **Hog in a bap, with apple sauce and stuffing ~ £7.95**

#### **You can add in a selection of 3 salads to accompany the hog roast ~ £3.95**

Mixed leaf Caesar salad  
Roasted vegetables and cous cous salad  
Mustard mayonnaise potato salad with french beans  
Buttered new potatoes with mint  
Tomato, mozzarella and basil salad  
Waldorf salad  
Greek salad with feta and olives  
Pasta salad  
Coleslaw

**OR**

#### **Accompany your hog roast with apple sauce, stuffing, vegetables and gravy ~ £5.50**

#### **Add a choice of 2 desserts in at £3.95 per head:**

Mocha fudge tart with fresh cream  
Sticky toffee pudding with butterscotch sauce  
Orange and chocolate cheesecake  
Lemon cheesecake with a fruit coulis  
Sherry Trifle  
Platter of fresh tropical and seasonal English fruit

Pricing Overview (price in brackets includes dessert selection):

Basic hog roast - meat in a bap with apple sauce and stuffing - £9.95 (£13.90)

With choice of salads £13.90 (£17.85) / With vegetables and gravy £15.45 (£19.40)

***Please note that this option can be served on to platters to your table so that your guests can help themselves rather than queuing for a buffet. This is available at £1 supplement per person.***



## **Cold Sandwiches and Nibbles Finger Buffet ~ £7.95 per head**

Selection of sandwiches including:

Ham

Beef

Coronation Chicken

Tuna Mayonnaise

Cheese savoury

Sausage rolls

Quiche

Crisps, nibbles, tortilla chips and savoury dips

**Add one of the following Desserts:**

Chocolate brownie & Flapjacks

Platter of fresh tropical and seasonal English fruit

**Bacon or Sausage Butties for your Conference or Meeting?  
£5.95 per head**