



The Coniston Hotel  
Country Estate and Spa

## The Coniston Hotel Banqueting Pack

Many thanks for your enquiry for a private function at The Coniston Hotel.

Enclosed in this banquet pack are some menu ideas that have been put together by our team of chefs.

Whether you are looking for an informal buffet or a sit down dinner, we hope that there is something here for everyone. Tailoring menus is what we do best so if you have any specific ideas for your event please just ask. All our ingredients are locally sourced where possible and as we make everything, from our own bread and chutneys to our famous sticky toffee pudding; you can be sure that the freshest most in-season ingredients are always used.

Please do not hesitate to get in touch if you have any queries regarding our menus and facilities at The Coniston Hotel. If you are able to visit and discuss your event in person, you are more than welcome!

We look forward to welcoming you to the hotel in the near future.

## Function Rooms

All our function rooms are located on the ground floor, have natural daylight, Air-conditioning and disabled access.

### Winston's Barn

Dating back to the 17th century, Winston's is a stunning barn, which has been recently restored into a delightful reception room for more intimate parties, with exposed wooden beams and stripped back to reveal the traditional stone walls. The Winston's Barn boasts an integrated sound and audio visual system with wireless capability so you can listen to a playlist of your choice and relive those precious memories on the presentation screen.



### Macleod's Restaurant

Macleod's Restaurant has been recently refurbished to create a bright and airy space suitable for all occasions. With its exposed wooden beams and peaked ceiling it is packed full of character.



## Macleod's Gallery

One of our newest dining areas, this extension provides private dining in Macleod's Restaurant. This is a lovely bright room with arched glass doors adjoining to the main restaurant.



## Bannister Suite

The largest of our function rooms, the Bannister Suite is completely self-contained, with its own bar, cloakrooms and private patio area. Adjoining the Bannister Suite, the conservatory is a light, warm room ideal both for your drinks reception and as an area where guests can relax.



## Approximate Capacities

Room Name	Round Tables
Winston's Barn	60
The Macleod's Gallery	60
Macleod's Restaurant & Gallery	130
The Bannister Suite	130

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# SPRING

## PRIVATE DINING LUNCH MENU

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THE FINEST INGREDIENTS SOURCED LOCALLY

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Please make us aware of any food allergies you may have and be aware that some dishes may contain nuts – ask for our selection of gluten free dishes

For 10 – 20 guests a full pre-order of all menu choices is required. For 20 guests plus. Please opt for a set menu by selecting one starter, one main course and one pudding.

### STARTERS

Home-made Soup & Bread Roll

Poached salmon & cucumber stack  
Smoked salmon rosette, sour cream, caper dressing

Warm beef & chorizo salad  
Rocket leaves, balsamic syrup

### MAINS

Slow cooked lamb shoulder  
Spring onion mashed potatoes, leeks & carrots, minted jus

Crisp hake supreme  
Braised chicory, crushed new potatoes, salsa verde

Roast loin of pork  
Roasted potatoes, apple sauce, cider jus

### DESSERTS

Glazed lemon tart, raspberry sorbet, coulis

Warm Chocolate Brownie with Chocolate Sauce Vanilla Ice cream

Individual Strawberry and Raspberry Pavlova with Raspberry Coulis

Platter of Yorkshire and Lancashire Cheeses  
Served with Celery, Grapes Biscuits, Dundee Cake

Tea, coffee & Mints

**£39.95 per person including room hire**

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# SPRING

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### STARTERS

Soup of the day

Asparagus spears

Toasted muffin, poached egg, hollandaise sauce

Potted pork

Apple jelly, mixed leaves, ciabatta croutes

### MAINS

Rump of lamb

Dauphinoise potatoes, pea compote, rosemary jus

Confit duck leg

Sautéed potatoes, red wine jus

Baked cod

Saffron & prawn risotto, red pepper salsa

### DESSERTS

Platter of Yorkshire and Lancashire Cheeses

Served with Celery, Grapes Biscuits, Dundee Cake

Sticky toffee pudding, butterscotch sauce, Yorkshire parkin ice cream

Vanilla crème brulee, fruit compote, shortbread biscuit

Lemon cheesecake, pouring cream

Tea, Coffee and Homemade Petit Fours

**£49.95 per person includes a glass of sparkling wine on arrival and room hire**

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# SUMMER

## PRIVATE DINING LUNCH MENU

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THE FINEST INGREDIENTS SOURCED LOCALLY

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### STARTERS

Home-made Soup & Bread Roll

Smoked sea reared trout, apple & celeriac remoulade, watercress  
Lime dressing

Ham hock terrine, granary loaf, Coniston piccalilli

### MAINS

Roasted chicken supreme  
Grilled peaches, watercress, new potatoes, orange dressing

Slow cooked lamb shoulder  
Spring onion mashed potatoes, leeks & carrots, minted jus

Char grilled pork steak  
Caramelised apple, whole grain mashed potatoes, sage jus

### DESSERTS

Glazed lemon tart, raspberry sorbet, coulis

Warm Chocolate Brownie with Chocolate Sauce Vanilla Ice cream

Individual Strawberry and Raspberry Pavlova with Raspberry Coulis

Platter of Yorkshire and Lancashire Cheeses  
Served with Celery, Grapes Biscuits, Dundee Cake

Tea, coffee & Mints

**£39.95 per person including room hire**

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# SUMMER

## PRIVATE DINING DINNER MENU

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### STARTERS

Soup of the day

Smoked salmon & crab tian  
Lemon jelly, bread & butter crisps

Chicken liver parfait  
Coniston chutney, melba toast

### MAINS

Roasted striploin of beef  
Yorkshire pudding, herb roasted potatoes, red wine jus

Grilled seabass fillet  
Ratatouille, crushed new potatoes, chive cream sauce

Pork tenderloin wrapped in parma ham  
Gratin potatoes, apricot puree, sage jus

### DESSERTS

Platter of Yorkshire and Lancashire Cheeses  
Served with Celery, Grapes Biscuits, Dundee Cake

Sticky toffee pudding, butterscotch sauce, Yorkshire parkin ice cream

Vanilla crème brulee, fruit compote, shortbread biscuit

Lemon cheesecake, pouring cream  
Tea, Coffee and Homemade Petit Fours

**£49.95 per person Includes a glass of sparkling wine on arrival and room hire**

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# AUTUMN

## PRIVATE DINING LUNCH MENU

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### STARTERS

Home-made Soup & Bread Roll

Coniston prawn cocktail  
Lemon mayonnaise, brown bread & butter

Breaded brie  
Red onion marmalade, rocket leaves

### MAINS

Chicken breast wrapped in pancetta  
Fondant potato, wild mushroom sauce

Herb crusted salmon  
Green beans, new potatoes, white wine cream sauce

Grilled bacon chop  
Dauphinoise potatoes, buttered broad beans, parsley sauce

### DESSERTS

Glazed lemon tart, raspberry sorbet, coulis

Warm Chocolate Brownie with Chocolate Sauce Vanilla Ice cream

Individual Strawberry and Raspberry Pavlova with Raspberry Coulis

Platter of Yorkshire and Lancashire Cheeses  
Served with Celery, Grapes Biscuits, Dundee Cake

Tea, coffee & Mints

**£39.95 per person including room hire**



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# AUTUMN

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### STARTERS

Soup of the day

Chicken & vegetable terrine  
Herb mayonnaise, garlic croutes

Poached & smoked salmon tian  
Melba toast, lemon dressing, watercress

### MAINS

Venison medallion  
Roasted root vegetables, celeriac mashed potatoes, blueberry jus

Chicken supreme  
Dauphinoise potatoes, wild mushrooms & shallots  
Whole grain mustard sauce

Poached plaice & prawn roulade  
New potatoes, dill cream sauce

### DESSERTS

Platter of Yorkshire and Lancashire Cheeses  
Served with Celery, Grapes Biscuits, Dundee Cake

Sticky toffee pudding, butterscotch sauce, Yorkshire parkin ice cream

Vanilla crème brulee, fruit compote, shortbread biscuit

Lemon cheesecake, pouring cream

Tea, Coffee and Homemade Petit Fours

**£49.95 per person Includes a glass of sparkling wine on arrival and room hire**

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# WINTER

## PRIVATE DINING LUNCH MENU

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### STARTERS

Home-made Soup & Bread Roll

Smoked salmon  
Lemon dressing, watercress, brown bread & butter

Chicken liver pate  
Melba toast, Coniston chutney

### MAINS

Estate pheasant  
Pan fried breast, confit leg, bread sauce, game chips, red wine jus

Slow cooked belly pork  
Colcannon mashed potatoes, sage jus

Poached salmon  
Minted new potatoes, roasted cherry tomatoes, hollandaise sauce

### DESSERTS

Glazed lemon tart, raspberry sorbet, coulis

Warm Chocolate Brownie with Chocolate Sauce Vanilla Ice cream

Individual Strawberry and Raspberry Pavlova with Raspberry Coulis

Platter of Yorkshire and Lancashire Cheeses  
Served with Celery, Grapes Biscuits, Dundee Cake

Tea, coffee & Mints

**£39.95 per person including room hire**

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# WINTER

## PRIVATE DINING DINNER MENU

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### STARTERS

Soup of the day

Smooth grouse pate  
Red onion marmalade, melba toast

Beef & wild mushroom crostini  
Rocket leaves, blue cheese dressing

### MAINS

Pan fried pheasant breast  
Fondant potato, wild mushrooms & shallots, red wine jus

Grilled sea trout  
Parsley potato cake, buttered spinach, white wine cream sauce

Rump of lamb  
Dauphinoise potatoes, pea compote, rosemary jus

### DESSERTS

Platter of Yorkshire and Lancashire Cheeses  
Served with Celery, Grapes Biscuits, Dundee Cake

Sticky toffee pudding, butterscotch sauce, Yorkshire parkin ice cream

Vanilla crème brulee, fruit compote, shortbread biscuit

Lemon cheesecake, pouring cream

Tea, Coffee and Homemade Petit Fours

**£49.95 per person Includes a glass of sparkling wine on arrival and room hire**

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# VEGETARIAN MENU

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## Starters

Duo of fanned melon  
Fruit sorbet, seasonal fruits, coulis

Baked leek & brie tart  
Red onion marmalade, salad leaves

Tomato & mozzarella salad  
Watercress, basil oil, balsamic syrup

## Mains

Portabella mushrooms stuffed with spinach, tomatoes, Yorkshire blue cheese  
New potatoes, watercress, balsamic syrup

Pea & courgette risotto  
Rocket, parmesan crisp, salsa verde

Mediterranean vegetable lasagne  
Garlic bread, fresh salad

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# CONISTON FINGER BUFFET

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**Please make us aware of any food allergies you may have and be aware that some dishes may contain nuts**

Pork Pies and Pickles

Bacon & Cheese Potato Skins with Sour Cream and Barbecue Sauce

Green Salad Leaves Tossed in Homemade Vinaigrette

Honey Glazed Pork Sausages

Spicy Chicken with a Tomato & Pepper Sauce

Tomato Brochette with Olive Oil and Parmesan

Selection of Open & Closed Sandwiches

**£29.95 per person including room hire**

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# CONISTON FORK BUFFET

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## MAINS

Honey Roast Ham  
Lemon & Thyme Chicken  
Fresh Salmon Platter  
Green Salad with Mrs B Vinaigrette  
Tomato, Red Onion & Mozzarella Salad  
Coleslaw  
Roasted New Potatoes  
Mediterranean Vegetable Salad  
Bread Rolls

## DESSERTS

*One choice of pudding from the following options:*

Sticky Toffee Pudding, Butterscotch Sauce and Banana Ice Cream

Individual Pavlova with Seasonal Fruits and Raspberry Coulis

Glazed Lemon Tart with Raspberry Sorbet

Apple Pie and Clotted Cream

Warm Chocolate Brownie, Chocolate Sauce and Vanilla Ice Cream

Coffee & Mints

**£34.95 per person including room hire**

(Minimum 10 people)

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# YORKSHIRE TAPAS

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Please make us aware of any food allergies you may have and aware that some dishes may contain nuts-

Coniston Tapas is served on wooden sharing platters. Items on the platters may include –

Coniston Salmon and Prawn Fishcakes, Creamy White Wine Sauce

Jackson's Honey and Whole Grain Mustard Glazed Sausages

Ham Hock, Honey Roast Ham, Parma Ham, Jimmy Fitton's Piccalilli, Crusty Bread

Tomato Garlic Bruschetta with Parma Ham

Saffron Tempura Vegetables with Five Spice Dip

Grilled Queenie Scallops, Gruyere Cheese, White Wine, Crusty Tomato Bread

Chunky Coniston Chips

**£20.00 including room hire**

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# CHILDREN'S MENU

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## STARTERS

Cheesy garlic Bread

Fanned melon, fresh fruits, coulis

Vegetable crudities with dip

## MAINS

Fish goujons, Chips and Peas

Pork Sausage, Mash and Beans

Homemade Chicken strips, Chips and Beans

Tomato & cheese Pasta

## DESSERTS

Mixed Ice Creams

Half Portion of Adults Pudding

**£13.95 per child**

(For 12 years and under)

\*Children may also have half portions of the adult's meal at half the price\*



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# AFTERNOON TEA'S

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## CONISTON ESTATE "SIGNATURE" AFTERNOON TEA

"Our signature high tea features produce from our estate and is baked freshly in our kitchen"

### Savoury

Our Selection of the following freshly cut sandwiches:

Honey roasted ham, poached salmon dill & Marie rose sauce, free range egg mayonnaise & watercress

Mini spring rolls & pork pies

(Vegetarian pasties are available on request)

### Sweet

Fruit scone, clotted cream, strawberry preserve, butter

Mini Eton mess

Date & walnut cake

Lemon meringue roulade

Chocolate Choux bun

Tea and Coffee

**£22.50 per person including room hire**

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# CANAPE MENU

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## HOT CANAPES

Mini Yorkshire pudding with Rare Sirloin of Beef and Horseradish

Local Pork Sausages with Mash and Red Onion Marmalade

Mini Cup of Local Three-Dales Lamb Shepherd's Pie

Coniston Mini Fishcakes with Tartar Sauce

Lemon Chicken Skewers

Wensleydale and Cranberry Spring Rolls with Cumberland Sauce (V)

## COLD CANAPES

Cherry Tomato Bon Bon with Smoked Salmon Mousse and Dill

Local Goats Cheese and Fresh Basil with Candied Red Pepper (V)

Drambuie Chicken Liver Parfait with Bread and Butter Crisp and Fresh Herbs

Marinated Vegetable Kebabs with Feta Cheese and Tarragon (V)

Smoked Scottish Salmon with Brown Bread and Butter

**All canapes charged at £2.00 each**

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# RECEPTION AND TOAST DRINKS

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**MULLED WINE** £4.50

Served warm, made with red wine and flavoured with cloves, cinnamon and fresh fruit

**PIMMS** £4.60

Served with lemonade, fresh fruit, cucumber and mint

**ALCOHOLIC FRUIT PUNCH** £4.30

A strong blend of wine, brandy, fruit juices and lemonade

**NON ALCOHOLIC FRUIT PUNCH** £3.00

A blend of fresh fruit juices, lemonade and grenadine

**PROSECCO** £5.50

**BUCKS FIZZ** £4.55

Sparkling Wine with freshly squeezed orange juice

**KIR ROYAL** £4.70

Crème de Cassis with Sparkling Wine

**Reception and Toast Drinks are charged per glass**

## CELEBRATION DRINKS PACKAGES

**~ 'I'll be there in a prosecco ~**

Glass of Prosecco, La Delfina, Italy NV

½ a bottle of No. 520 White Sauvignon Blanc, Maule Valley,

Kintu or

No. 525. Red Maule Valley, Kintu

**£13.95 Per Person**

**~ Let it pour ~**

Rose Prosecco or Pinkster Gin & Tonic or Pimms & lemonade,  
arrival drink

½ bottle of No. 470 White Sauvignon Blanc, Malborough,

Mount Vernon or No.514 Red Malbec Reserve, Mendoza,

Kaiken

**£18.50 Per Person**

**~ Bring on the bubbly~**

Glass of Laurent-Perrier Brut NV champagne arrival drink

½ a bottle of No. 51 White Chablis, Domaine Seguinot-Bordet or

No. 150 Red Ch. d'Arvigny, 2eme Vin de Beaumont

Matched dessert wine or port

**£23.50 Per Person**

**~ Bottoms up with a bucket of beers ~**

Bucket of 10 beers/lagers or ciders for your table

**Only £32.50 per bucket**

**~ Tipple your taste buds ~**

Fully bespoke drinks package advised by our in house sommelier (perfect for smaller more intimate groups or dinner parties) including;

- ❖ Bespoke champagne/cocktail or gin bar
- ❖ Matched wines throughout the meal including dessert wines/port - this can include a verbal introduction for each wine by our in house sommelier

**Aprox. £29.50 per person**

**(Prices may vary depending on your choices)**