



The Coniston Hotel
and Country Estate

CANAPES

Enjoy a selection of 3 canapés during your drinks reception either in the conservatory or on the wedding terrace overlooking the beautiful lake.

HOT

Hot Lemon chicken skewer

Dales lamb mini shepherd's pie

Rare sirloin of beef, mini Yorkshire pudding, horseradish cream

Bread crumbed local black pudding and chorizo sausage with garlic & chive dip

Wensleydale and cranberry spring roll with Cumberland sauce (V)

Cracoe chipolata sausage with mash and red onion marmalade

Coniston mini fishcake, tartar sauce

COLD

Cold Seared duck breast, beetroot compote

Smoked salmon rosette, dill blini, cream cheese

Goats cheese, fresh basil, candied red pepper (V)

Drambuie chicken liver parfait, bread & butter crisp, fresh herbs

Coniston game rilletes, toasted ciabatta bread, wholegrain honey mustard

Red wine poached pear wrapped in parma ham and Yorkshire blue cheese

Marinated vegetable kebab, feta cheese, tarragon (V)

Smoked mackerel pate, fennel croute

CANAPE SEASONAL SPECIALS

Seasonal Specials Spring Asparagus tartlet with parmesan cheese (V)

Summer Chicken Caesar salad

Autumn Pheasant satay skewers

Winter Mini game pie cup with parsnip pure

STARTERS

Ham hock and parsley terrine, shallot relish and granary loaf

Crab stack, lemon crème fraiche, sweet marinated cucumber, cheese wafer

Hot garlic mushroom brochettes, salad leaves and a balsamic herb dressing

(V)

Leek and brie tartlet, red onion marmalade, root vegetable crisps, salad

leaves, balsamic dressing (V)

Salmon tower, fresh and smoked salmon, cucumber, sour cream, caper-

vinaigrette dressing

Coniston fishcakes, crispy rocket leaves, tomato confit, dill-chardonnay sauce

Caprese salad, mozzarella, tomatoes, fresh basil and rocket leaves (V)

Chicken liver parfait, crispy pancetta, melba toast, Mrs B's chutney

Hot beef and chorizo with rocket salad

STARTER SEASONAL SPECIALS

Spring Asparagus, hollandaise sauce, toasted English muffin (V)

Summer Smoked chicken salad Autumn Coniston estate game terrine,

homemade chutney, granary toast, salad leaves

Winter Warm estate pheasant salad, bacon, redcurrant port reduction

SHOULD YOU HAVE ANY DIETARY REQUIREMENTS PLEASE SPEAK
TO YOUR WEDDING COORDINATOR AND WE WILL HAPPILY LOOK TO
PROVIDE AN ALTERNATIVE OPTION FOR YOU.

SOUPS

Green pea and mint (V)
Roasted sweet potato (V)
Celery and creamy Lancashire cheese (V)
Cream of field mushroom, crispy croutons and basil Oil (V)
Roasted tomato and red pepper, herb crème fraiche (V)
Vine tomato & rosemary (V)
Sorrel and leek (V)

SEASONAL SPECIALS

Spring Asparagus with parmesan shavings and truffle oil (V)
Summer Traditional Gazpacho
Autumn Butternut squash, toasted pine nuts and herb oil
Winter Creamy turnip, rosemary croutons

Add a soup course for £3

MAIN COURSES

Main Courses Baked cod, creamy leeks, new potatoes and chervil cream sauce
Roast sirloin of British beef, Yorkshire pudding, herb roasted potatoes, red wine jus (sur-charge £3.00)
Chicken breast wrapped in pancetta, sautéed potatoes, brandy & mushroom sauce
Sea bass fillet, crispy leeks, ratatouille, parsley potato cake, Champagne cream sauce
Slow Cooked Lamb, Baby Carrots & Leeks, Rosemary mash and red current jus
Pan fried duck, roast potatoes, sautéed greens, and redcurrant jus
Chargrilled chicken supreme, fondant potato, garlic and spinach pesto
Roast loin of pork, crackling, roast potatoes, root vegetables, calvados jus, apple compote
Pan-fried hake, chicory, crushed new potatoes, chive cream sauce
Spiced Arborio rice cakes, tomato and Balsamic salsa, baby watercress (V)
Mediterranean vegetable lasagne, crusty garlic baguette (V)
Portabella mushroom stuffed with sautéed spinach, sun-blushed tomatoes, Yorkshire blue cheese (V)
Courgette and pea risotto, parmesan crisp and rocket salad (V)

MAIN COURSE SEASONAL SPECIALS

Spring Herb crusted rack of lamb, fondant potato, fine green beans, rosemary jus
Summer Baked salmon fillet, horseradish potato puree, creamed leeks, white wine beurre blanc
Autumn Wild duck, smoked bacon mash, roasted root veg, sloe gin jus
Winter Pheasant breast wrapped in bacon, confit leg, sautéed potatoes, red wine jus

DESSERTS

Steamed syrup sponge, with custard
Chocolate brownie, vanilla ice cream, chocolate sauce
Sticky toffee pudding, butterscotch sauce, vanilla ice cream
White chocolate brulée, passion fruit sorbet, shortbread biscuit
Strawberry shortcake hearts, chantilly cream, strawberry coulis
Glazed lemon tart, fresh raspberries, raspberry sorbet
Dark chocolate marquise, raspberries, coulis, cream
Individual pavlova, seasonal fruits, berry coulis
Apple pie and clotted cream

To finish... Freshly brewed Coniston coffee with homemade petit fours

*Should you wish to offer your guests a two choice menu (3 courses) this can be arranged for a supplement of £7.50 per person.

MENU TASTING

As there are many options available to you for your wedding breakfast menu we know that the decision may not be easy. Why not try out some dishes before the big day to help you decide on a menu for your guests. Menu tastings are complimentary for the Bride & Groom, any additional guests (maximum of 6) are charged at £42.00 per person. Please contact your wedding coordinator for availability.

CHILDREN'S MENU

STARTER SELECTION

Cheese and garlic bread
Melon

MAIN COURSES

Selection Pork sausages, mash and beans
Chicken goujons, chips and beans
Tomato penne pasta
Mrs B's fish cakes, chips and peas

PUDDING SELECTION

Jelly and ice cream
Mixed ice creams
Half portion of adults pudding

£23.50 per child (under 12 years)

TEENAGER'S STARTER, MAIN & DESSERT FROM THE ADULT'S MENU

£65.00 per teenager (12 – 18 years)

EVENING BUFFET SELECTION

Please select 5 items:

- Pork pies and pickles
- Sausage sandwiches
- Bacon sandwiches
- Spicy chicken with a tomato and pepper sauce
- Tomato brochette with olive oil and parmesan
- Bacon & cheese potato skins with sour cream and barbecue sauce
- Green salad leaves tossed in homemade vinaigrette
- Selection of open and closed Sandwiches
 - Honey glazed pork sausages
 - Real Coniston chips

£ 16.95 for additional evening guests

HOG ROAST

Yorkshire Pig Spit Roast
Served with apple sauce, homemade stuffing & fresh bread rolls
Salad buffet to include - Mixed salad, coleslaw, cucumber, tomato and red onion salad

Supplement charge of £6 for day guests, £19.95 for evening guests (Min numbers of 80)

CHEESE PLATTER

The cheese platter will be served per table for you and your guests to enjoy the best of local cheeses, served with traditional favourites including celery, apples, grapes, biscuits, crispy breads and homemade chutney.

Please choose 3 from the following:

Blacksticks Blue | Smoked Cheddar | Cornish Brie | Creamy Lancashire | Stilton | Wensleydale & Ginger |
Wensleydale & Cranberry | Wensleydale & Chive | Wensleydale & Apricot

**Platter with choice of 3 cheeses & accompaniments Platters serve 8-10 people
£59.95**