



LANGDALE

weddings

Choosing Your Wedding Breakfast

Thank you for considering Langdale for your forthcoming wedding.

These wedding Menu's have been carefully selected by our Executive Chef for you to create a memorable day for you and your family and friends.

Please do not hesitate to discuss any particular requirements or dietary needs you or your guests may have and we will design a suitable menu.

Prices valid until 31st December 2011

Drinks Packages

Drinks Option One

On Arrival

Glass of Sparkling Wine

With the Meal

Half a Bottle of House Wine

To Toast

Glass of Sparkling Wine

£18.50 per person

Drinks Option 2

On Arrival

Pimms and Lemonade

With the Meal

Half a Bottle of House Wine

To Toast

Glass of Champagne

£30.00 per person

Drinks Package 3

On Arrival

Glass of Kir Royal

With the Meal

Half a Bottle of Wakefield Unwooded Chardonnay or Estate Shiraz

To Toast

Glass of Champagne

£38.50 per person

These are only suggestions. A full wine list can be provided on request.

Whilst every effort is made to provide the above packages, the Hotel reserves the right to substitute any unavailable item for one of a similar or higher quality.

Wedding Breakfast Menu 1 - £36.00 per person

Please choose a starter, main and dessert from the following:

Starters

Confit Chicken & Cumbrian Ham Terrine, Reduced Balsamic

Smoked Trout & Salmon Roulade, Herb Salad, Dill Dressing

Mushroom & Tarragon Soup, Homemade Onion Bread

Vine Plum Tomato & Mozzarella Bruscheta, Extra Virgin Olive Oil

Smoked Haddock & Chive Risotto, Crème Fraîche

Grilled Chicken & Mango Salad, Coriander & Pine Kernel Dressing

Carrot & Coriander Soup

Main Courses

Roast Breast of Chicken, Fondant Potato, Creamed Leeks, Chicken Jus

Pan-Seared Scottish Salmon, Tomato & Soft Herb Fettuccini, Shellfish Nage

Rosemary-Roasted Leg of Fell Bred Lamb, Gratin Potatoes,
Caramelised Root Vegetables

Pan-Fried Fillets of Sea Bass, Crushed New Potatoes, Salsa Verde

Slow-Roasted Fell Bred Topside of Beef, Roast Potatoes, Yorkshire Pudding

Desserts

Glazed Lemon Tart, Chantilly Cream

Individual Bread & Butter Pudding, Sauce Anglaise

Chocolate Orange Tart, Tuille Biscuit

Candied Hazelnut Parfait, Coffee Sauce

Madagascan Vanilla Rice Pudding, Homemade Strawberry Jam

Strawberry & Whipped Cream Shortbread, Fruit Coulis

Wedding Breakfast Menu 2 £41.50 per person

Please choose a starter, main and dessert from the following:

Starters

Confit Duck Roulade, Spiced Fig Chutney, Toasted Brioche

Uig Lodge Smoked Salmon, Herb Crème Fraîche, Blinis

White Onion & Pancetta Soup, Paprika Beignet

Seared Hand-Dived Scallops, Crab & Spring Onion Mayonnaise

Chicken Liver Parfait, Red Onion Marmalade, Homemade Soda Bread

Vine Tomato & Basil Risotto, Parmesan Crisps

Asparagus, Poached Free Range Egg

Main Courses

Roast Rump of Cumbrian Lamb, Dauphinoise Potato, Crisp Green Vegetables

Breast of Gressingham Duck, Fondant Potato, Red Onion Jam, Orange Jus

Steamed Fillets of Sole & Lobster Mousse,
New Potato & Green Bean Salad, Chive Butter Sauce

Pan-Roasted Cod, Smoked Bacon Mashed Potato, Red Wine Jus

Roast Sirloin of Fell Bred Beef, Glazed Shallots,
Château Potatoes, Horseradish Jus

Desserts

Raspberry Crème Brulée, Shortbread Fingers

Trio of Desserts

Vanilla Pannacotta, Strawberry Shortbread, Lemon Cheesecake

Strawberry & Champagne Trifle

Chocolate & Mint Torte, Milk Chocolate Spears

Selection of Fine British Farmhouse Cheeses,
Homemade Bread and Chutney (as Extra Course £6pp)

Nougatine Parfait, Toffee Sauce

Wedding Breakfast Menu 3 £47.00 per person

Please choose a starter, main and dessert from the following:

Starters

Duck Liver & Foie Gras Parfait, Toasted Brioche, Truffle Oil

Seared Langoustine & Scallops, Curry Foam

Tasting of Scottish Salmon: Balantine, Confiture, Tartar, Mousse

Lobster Bisque, Rouille Crouton

Tartlet of Spinach & Ricotta, Poached Quail Eggs

Parmesan Pastry & Wild Mushroom Feuillte, Tarragon Butter Sauce

Beef Carpaccio, Parmesan & Rocket Salad, Fresh Truffle Dressing

Main Courses

Pot-Roasted Guinea Fowl, Spinach, Potato Crisps, Jus Roti

Fell Bred Beef Fillet, Horseradish Rosti, Carrot Fondant, Port Jus

Roast Pork Fillet & Braised Pork Belly,
Mushroom & Artichoke Fricassée, Caramelised Apple, Madeira Jus

Herb-Crusted Line-Caught Halibut,
Pancetta Crushed New Potatoes, Sauce Vierge

Pan-Fried John Dory Fillets, Chorizo Risotto, Fish Jus

Desserts

Chocolate Four Ways: Parfait, Tart, Mousse, Ice Cream

Iced Banana & Rum Parfait, Caramel Spirals

Hot Chocolate Fondant, Pistachio Ice Cream

Trio of Strawberry Desserts: Shortcake, Trifle, Parfait

Selection of Fine British Farmhouse Cheeses,
Homemade Bread and Chutney (as Extra Course £6pp)

Replace any of the following as either a Starter or Main Course for your vegetarian guests:

Vegetarian Main Courses

Wild Mushroom & Pecorino Risotto, Wild Rocket Salad

Root Vegetable & Goats' Cheese Pavé, Pepper Confit

Open Lasagne of Baby Vegetables, Crisp Green Salad, Herb Butter sauce

Aubergine Mousaka, Grilled Herb Bruscheta

Fresh Egg Fettuccini, Asparagus, Wild Mushrooms

Tea, Coffee & Petits Fours £3.50 per person

Canapés £10.00 per person

Great British Bites

Mini Beef Wellingtons

Cumberland Sausages, Orange Marmalade

Mature Cheddar Scones, Parmesan Cream

Scotch Quails Egg

Smoked Salmon & Cream Cheese

Thai Choice

Duck Spring Rolls

Crab & Sweetcorn Fritters

Prawn Toast

Mushroom Wontons

French Touch

Roquefort Choux Buns

Bacon Beignets

Croque Monsieur

Pate en Croute

Additional Courses

Soup Intermediates £4.50 per person

Potato & Leek Soup, Herb Croutons

Jerusalem Artichoke Soup, Caramelised Shallots

Vine Plum Tomato & Basil, Garlic Bruscheta

Cream of Chicken & Tarragon

Shellfish Bisque **(£2.00 supplement)**

Chilled Intermediates £5.50 per person

Mango Sorbet, Star Anise & Vanilla Syrup

Raspberry Sorbet, Banana Crisps

Strawberry Sorbet, Black Pepper Tuille

Melon Balls & Sorbet, Strawberry Sauce

Hot Intermediates £7.00 per person

Haggis, Neeps & Tatties, Whisky Brose

Salmon En Croute, Chive Butter Sauce

Asparagus Hollandaise, Herb Salad

Children's Menu £16.50 per person

Pizza Garlic Bread with Cheese

Melon Balls & Raspberry Sauce

Homemade Tomato or Chicken Soup

Mains

Roast Chicken Breast,
Creamy Mashed Potatoes, Peas & Carrots

Spaghetti Bolognese

Mini Cumberland Sausages, Mash & Gravy

Kids Roast Beef & Yorkshire Pudding

Desserts

Banana Split, Vanilla Ice Cream

Warm Chocolate Sponge & Custard

Homemade Double Chocolate Cookies,
Chocolate & Strawberry Dipping Sauces

Evening Bites

Late Night Snacks £11.00 per person

Cured Back Bacon Stotties

Cumberland Sausage & Onion Baguettes

Grilled Vegetable & Goats' Cheese Baguettes

Served with Spicy Wedges & Sauces

Chef's Carvery £14.00 per person

Choose **two** of the following Joints:

Roast Fell Bred Beef , Fried Onions

Roast Loin Of Old Spot Pork, Apple Sauce

Breast of Bronze Turkey, Sage & Onion Stuffing

Studded Leg of Lamb, Mint Glaze

Served With the following

White & Wholemeal Baps

Baguettes

Wedges

Coleslaw

Potato Salad

Sauces & Accompaniments

Buffet £14.00 per person

Selection of Filled Rolls & Sandwiches

Selection of Supper Pies
(Pork, Steak, Mince, Cheese & Onion)

Homemade Sausage Rolls

Spied Chicken Drum Sticks

Cheese & Biscuit Platter

Wedges & Dips

Salad Table

Fresh Bread Selection

Garlic Bread

Evening Dessert Buffet £9.00 per person

Selection of Homemade Cakes
(Cream Cakes, Fairy Cakes, Large Sliced Cakes)

Tiramisu

Choux Bun Selection

Sherry Trifle

Cheese & Biscuits

General Terms & Conditions for Civil Ceremonies and Civil Partnerships

The Hotel can hold a provisional date for a period of two weeks. After this time we require a deposit of £500.00 to secure the date and the booking (please note that the deposit if non-refundable) or the date will be released.

Your guests can book hotel accommodation via the hotel reservations department and a deposit of £50.00 per room is required to guarantee hotel room reservations.

Whilst we do not offer a discounted rate on accommodation, your guests will be offered the best available rate when booking.

Please note that the Langdale Hotel & Spa is a village-style hotel with most bedrooms situated a short walk from the main hotel complex.

Purdey's Restaurant can accommodate a maximum of 80 guests for the Wedding Breakfast. Guests for wedding breakfasts in Purdeys must be seated by 2.30pm and must vacate by 5.00pm the room hire charge is £250.00.

Room at the Top is available for your evening function (Room Hire Charge £300.00) should you wish to continue your celebrations at Langdale. We ask you to be responsible for your guests and to help them to respect our hotel.

Outdoor Ceremonies can be held in the Gazebo (weather permitting) and are subject to the registrar's decision on the day with regards to the weather. An indoor alternative will be provided if required. Ceremony Room Hire is £400.00.

No pets are allowed in the Hotel or on the Estate at any time (with the exception of assistance dogs). We strongly advise you to take out your own insurance.

The Langdale Estate is situated in an officially designated Area of Outstanding Natural Beauty within the Lake District National Park. In view of this, may we ask for your cooperation in keeping the area clean and tidy and to help us to preserve valuable commodities such as energy and water. Biodegradable confetti is permitted, unfortunately due to location, we are unable to accommodate any firework displays.