



LUMLEY CASTLE
no ordinary hotel



FUNCTION SET MENU

Please choose only one Starter, one Main and one Dessert for your group

(with the exception of dietary requirements)

STARTERS – select one option only

Tomato and Mozzarella Salad with Rocket Dressed in Pesto (V) (GF)

Three Cheese Bavarois with Rocket and Tomato Salad, Balsamic Syrup and Crispy Croutons (V)

Seasonal Melon Fan with Fruit Salsa and Fruit Coulis (V) (GF)

Salmon and Goats Cheese Tart with Tomato and Basil Salad

A Salad of Smoked Trout, Caper and Berries, Quails Egg, Pink Grapefruit and a Lemon and Chive Crème Fraiche (GF)

Chicken Caesar Salad with little Gem Lettuce, Garlic Croutons, Anchovy Fillets and shaved Parmesan

Duck and Pancetta Terrine with Crisp Leaves, Fig Jam and Brioche Bun

Chicken Liver Pate with Red Onion Marmalade and Brioche Bun

Smoked Salmon, Prawn and Cream Cheese Roulade with Herb mixed Leaf Salad, Lemon Mayonnaise dressing and Kitta (GF) - **£3.00 supplement**

SOUP SELECTION – select one option if required

as a Starter (or an Intermediate - **£3.95 per person supplement**)

(Suitable for Vegetarians and Gluten Free)

Roasted Tomato and Red Pepper Soup

Sweet Potato and Rosemary Soup

Traditional Vegetable Broth

Creamy White Onion Soup with Herb Croutons

Spiced Red Lentil Soup with Mint Yoghurt

Leek and Potato Soup

Minestrone Soup with Garlic Croutons

Honey roasted Parsnip and Thyme Soup

INTERMEDIATE COURSES - **£3.95 per person supplement** – select one option if required

(Suitable for Vegetarians and Gluten Free)

Champagne Sorbet with Strawberries

Mango and Lime Sorbet

Sloe Gin Sorbet with fresh Blackberries

Passion Fruit and Orange Sorbet

Sour Cherry and Amaretto Sorbet

Green Apple and Calvados Sorbet



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MAIN COURSES – select one option only

Oriental Style Vegetable Spring Roll

with Coconut Rice and Seasonal Vegetables (V)

Leek and Cauliflower Cheese Crumble Tartlet

with Seasonal Vegetables and Potatoes and a Red Pepper Coulis (V)

Sweet Potato and Goats Cheese Risotto

finished with Tarragon (V)

Stilton, Spinach and Wild Mushroom Pithivier

with Seasonal Vegetables and Potatoes and a White Wine Sauce (V)

Mediterranean Vegetable Stroganoff

with Braised Rice (V)

Roast local Sirloin of Beef with Yorkshire pudding,

Roast Potatoes, Seasonal Vegetables and Red Wine Gravy (GF) - *£7.00 supplement*

Roast Local Topside of Beef with Yorkshire pudding,

Roast Potatoes, Seasonal Vegetables and Red Wine Gravy (GF) - *£4.00 supplement*

Fillet of local Beef Wellington with Dauphinoise Potato,

Seasonal Vegetables and a Wild Mushroom and Thyme Jus - *£11.50 supplement*

Poached Breast of Chicken rolled in Italian Herbs, wrapped in Smoked Pancetta,

served with Fondant Potatoes, Seasonal Vegetables and a Chunky Tomato Provencale Sauce (GF)

Breast of Chicken with roasted New Potatoes,

Seasonal Vegetables and a White Wine, Mushroom Tarragon Sauce (GF)

Breast of Chicken wrapped in Bacon with Fondant Potato,

Seasonal Vegetables and Chasseur Sauce (GF)

Roast Turkey with Chipolata wrapped in Bacon,

Sausage Meat Stuffing, Roast Potatoes, Seasonal Vegetables and Rich Gravy (GF)

Roast Loin of Pork with Sage and Onion Stuffing,

Roast Potatoes, Seasonal Vegetables and Rich Sage Gravy (GF)

Roast Saddle of Lamb with Mint Stuffing Fondant Potato,

Seasonal Vegetables and a Sweet Honey, Madeira Jus - *£6.00 supplement*

Oven roasted Rosemary marinated Rump of Lamb with Garlic Mash Potato,

Seasonal Vegetables and Red current, Honey Jus (GF) - *£4.00 supplement*

Cumberland Sausage served on Scallion Mash Potato,

Seasonal Vegetables and a Red Onion and Ale Gravy and Crispy Fried Onions

Oven baked Salmon with Tomato and Basil Crust,

crushed Potatoes, Seasonal Vegetables and a Dill Lemon Veloute

Oven baked Cod with Cheesy Leek Mash,

Seasonal Vegetables and a Seed Mushroom White Wine Cream Sauce (GF)



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DESSERTS – select one option only

Baked Vanilla Cheesecake
with a Strawberry Compote

Classic Vanilla Crème Brulee
served with Shortbread

Baked Chocolate Tart
with Horlicks and Malteser Ice Cream

Lumley Castles Signature Dessert – Hot Sticky Toffee Pudding
with Butterscotch Sauce and Clotted Cream (GF)

Lemon Meringue Pie
served with Raspberry Sorbet

A Taste of Chocolate
Dark Chocolate and Pistachio Terrine, White Chocolate and Coconut Pannacotta, Milk Chocolate and Raspberry Brulee garnished with
homemade Hazelnut match maker, Chocolate Tuille and Chocolate milk shake (GF)
- £4.00 supplement

Banoffie Pie
served with Toffee Sauce and Banana Ice Cream

Strawberry Bavois
served with Sour Cherry and Amaretto Sorbet (GF)

A Selection of British Cheese
served with Celery, Grapes, Chutney and Biscuits (GF) - *£1.50 supplement per person*

Tea or Coffee included with meal

(V) –Vegetarian

(GF) –Gluten Free

FOOD ALLERGIES

Some of our menu items contain nuts, seeds and other allergens. There is a small risk that tiny traces of these may be in any other dish or food served here. We understand the dangers to those with severe allergies. Please speak to a member of staff who may be able to help you to make an alternative choice.