



Broadoaks Function Food Selector



Broadoaks Menu Selector



Canapés

Canapés are an excellent way of satisfying your guests hunger levels during reception drinks. Waiters will mingle with your guests and serve the following:



Choose From:

Smoked salmon blinis, herb cream cheese, avruga caviar

Goat's cheese, sun blush tomato and olive tartlet (v)

Chicken liver pate, onion marmalade crostini

Mature cheddar puff pastry straws (v)

Falafel with minted yoghurt (v)

Mini peppered steak pie

Mini cottage pie

Mini vegetable spring roll (v)

£6.95 per person

(Selection of 4)



Afternoon Tea:

What better way to enjoy afternoon tea than at Broadoaks, the perfect mid-afternoon snack to tide your guests over until the wedding breakfast and a lovely way to relax and socialise.

Sit back and relax in our Music Room with real log fire and enjoy!

Selection of delicately cut afternoon tea style sandwiches, homemade cakes and cream scones served with tea & coffee.

£8.95 per person



Wedding Breakfast Menu's

Wedding in a box menu options are highlighted in bold, if you wish to upgrade your starter or main course to a tailor made option there is a charge of £5 per course per head and this is only available on set menus.

Tailor Made menu options include all of the below dishes, supplements on individual dishes still apply.



Starters

Chicken liver pate, herb salad, onion chutney, brioche toast

Confit duck fritter, spring onion and rocket salad, coriander & chilli vinaigrette

Grilled black pudding, poached free range egg, crispy streaky bacon, our own tomato ketchup

Cartmel valley oak smoked salmon, cracked pepper cream cheese, rye bread, bloody Mary

Real ale battered gilt head bream, garden pea puree, scallop potato, aged balsamic

Black olive, parmesan and basil potato cake, roast vine tomato puree, micro herbs, virgin oil (v)

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Pressed ham hock terrine, pea shoots, thyme crostini, tomato marmalade

Cartmel valley smoked pigeon, puy lentil casserole, braised beetroot, Cumberland sauce

Morecambe bay crab and crayfish cocktail, rocket salad, lemon and caper mayonnaise

Wild mushroom gratin, emmental & truffle brioche toastie (v)

Goats cheese, plum tomato and roast red onion tart, black olive tapenade (v)



Main courses

Braised Cumbrian lamb shank, colcannon potatoes, rosemary jus

Slow roast belly pork, creamed potato, roast shallots, caramelised granny smith, crispy streaky bacon wholegrain mustard sauce



Confit Perigord duck leg, rosti potato, braised red cabbage, honey roast parsnips, redcurrant, sultana & orange syrup

Braised brisket of beef, creamed potato, roast root vegetables, Yorkshire pudding, horseradish cream, thyme jus

Roast chicken fillet stuffed with mozzarella & pesto wrapped in prosciutto, red onion, olive & tomato lyonnaise potatoes, smoked garlic cream

Roast fillet of salmon, anna potatoes, sauteed fine beans & cherry tomatoes, salsa verde

Caramelised shallot tart tatin, glazed goats cheese, thyme and garlic roast vegetables, walnut oil (v)

Blackstick blue cheese and walnut soufflé, celeriac fondant, caramelised apple, asparagus spears, tarragon shoots, white truffle oil (v)

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Roast sirloin of beef, fondant potato, carrot & swede puree, Yorkshire pudding, cauliflower cheese, rich red wine jus

Fillet of beef wellington, chateau potatoes, turned root vegetables, roast pearl onions, Malbec jus (£4.95supp)

Guinea fowl breast stuffed with wild mushrooms & dolce latte cheese, fondant potato, wilted spinach, green beans wrapped in pancetta, carrot, sage veloute

Grilled fillet of sea bass, saffron potato, buttered spinach, braised fennel, poached green lip mussel, tomato oil

Lobster tortellini, pan fried scallops, sauté potatoes, garden pea puree, crispy chorizo, cava veloute (£5.95supp)

Roast pork cutlet, sage & onion mash, apple sauce, seasonal vegetables, honey mustard jus



Sweets

Broadoaks sticky toffee pudding, warm fudge sauce, mini snap basket of vanilla ice cream

Dark chocolate truffle torte, kirsch cream



Vanilla crème brûlée, homemade shortbread

Bakewell tart, crème anglaise,



Apple & blackberry crumble, clotted cream ice cream

Lemon torte, ginger biscuits

White chocolate and lime cheesecake, caramelised orange, praline tuile

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Pannacotta, strawberry jelly, champagne sorbet (£2.95supp)

Warm chocolate brownie, peanut butter ice cream, banana milkshake,
salted caramel wafer

(£2.95supp)

Local cheese selection and biscuits

(£2.95 supplement)



Inclusive Buffet Menus

Included in your exclusive hire are the below buffet options, a truly hearty snack for your guests, or if you fancy a big spread after the drive up why not upgrade to one of the buffet options over leaf:



- Lamb hot pot, red cabbage and crusty bread
Or Vegetable hot pot

- Lasagne and garlic bread with salad
Or Vegetarian lasagne

- Chilli con carne and rice
Or vegetarian chilli



- Cold Finger buffet- including
Assorted sandwiches, Cumberland pork pie, assorted quiche,
Chicken drumsticks, new potatoes, Salad bowl

£15.00 p/p



Buffet Options

Buffets are a great way to get all of your guests together in an informal arrangement and work very well when you have children present or are looking at a more cost effective way of feeding the masses!

Indian Buffet Menu

Vegetable Tikka Masala

Lamb Jalfrezi

Tandoori chicken wings

Naan Bread

Boiled rice

Poppadums

Chutney, pickles, raita

Onion Bhaji

Vegetable pakora

Lamb samosa

Saag aloo

Peshwari rice salad

Coriander chickpea and lime salad

Chargrilled marinated pineapple

Cardamon and mint syrup

Crème fraiche

£25.00 p/p



Traditional Cumbrian Buffet

Cumberland Pork pie

Assorted quiche

BBQ Chicken wings

Poached salmon and cucumber salad

Honey Roast Cumbrian Ham

Pate and Cumberland sauce with homemade treacle bread

Open sandwiches

Cumberland sausage and grain mustard rolls

Coleslaw

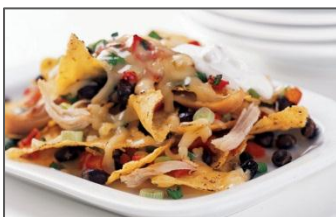
Potato salad

Chutney and pickles

Mixed salad

Vanilla cheesecake with a Grasmere gingerbread base
with strawberry compote

£25.00 p/p



Mexican buffet

Chilli con carne

Vegetable burritos

Quesadilla

Fresh seared tuna tacos

Nachos

Chicken and vegetable fajitas

Rice with lime and coriander

Stuffed jalapenos, Re-fried beans

Spinach and roast artichoke salad

Guacamole, salsa, sour cream

Margarita jelly

£25.00 p/p



BBQ Buffet Menu

From the BBQ:

Beef Burgers

Cumberland Sausage

Tandoori Chicken Wings

BBQ Ribs

Whole Sardines, Garlic & Thyme Marinade

Vegetable Kebabs

Salads and Accompaniments

Warm Pitta Bread

Cucumber Yoghurt

Tomato Salsa

Guacamole

New Potatoes, Minted Butter

Mixed Bean & Roast Chilli Couscous

Corn On The Cob

Coleslaw

Herb Leaf Salad

Tomato Salad

£30.00 p/p