

# Your Event

The Castle Green Hotel in Kendal





# Your Food, Your Treats

We will use our experience and attention to detail to ensure everything is organised perfectly.

We are very proud of the food we offer at The Castle Green Hotel in Kendal. Wherever possible Executive Chef Justin Woods will purchase the best quality local meat, poultry, vegetables and dairy produce to support the British farming industry and the local trades-people.

We are always happy to arrange for your favourite dishes, or special requests to be incorporated into a menu. If your guests have special dietary requirements we will be delighted to cater for them on request.

We pride ourselves on the professional, efficient and tailor made service that we offer you. When making your reservation you will be able to discuss your exact requirements with an experienced events organiser who will have an in-depth knowledge, lots of ideas and be happy to explain everything we can do for you.

You will receive formal, written confirmation within 36 hours. We will also make arrangements for you to meet your host for the event to confirm all those last minute details.

We look forward to talking to you soon

## Using the menu selector

Please choose two starters, one main course, one vegetarian main course, two desserts plus tea or coffee.

The price of your chosen menu is usually calculated by adding together the highest priced dish of those you have chosen on each course. This will be the overall cost per person. We are always happy to confirm a price for you and discuss your menu options further.

If you would like an additional course there will be a supplement per person as follows:

Canapés	from £4.00
Fish course	from £6.00
Sorbet course	£2.50
Cheese course	£5.00

If you would like an additional choice for your main course there will a supplement of £3.00 per person.

To discuss your reservation and any specific ideas or requests please call Julia or Nicola on 01539 797004 or 734000. Alternatively you can email [Julia@castlegreen.co.uk](mailto:Julia@castlegreen.co.uk) or [Nicola@castlegreen.co.uk](mailto:Nicola@castlegreen.co.uk)

All prices are inclusive of VAT at 17.5%. Gratuities are at your discretion.

## Canapé Selection

### Cold

Cartmel Valley smoked salmon, horseradish cream  
Cumbrian air dried ham and melon  
Prawn cocktail tartlet  
Crab mayonnaise, Staveley rye bread  
Blengdale Blue mousse, truffle honey  
Bessy Beck smoked trout, lemon mayonnaise

A choice of 4 for £4.50 per person

A choice of 6 for £5.50 per person

A Champagne and Canapé Party at £16.00 per person

(A choice of 10 canapés each and a glass of House Champagne minimum number 30)

### Hot

Duck spring rolls, sweet chilli dipping sauce  
Chicken and ras al hanout samosa  
Warm smoked haddock and leek quiche  
Cumbrian goat's cheese and red onion pizzette  
Sweet chilli chicken kebabs  
Sole goujons, tartar sauce

# Starters

Honeydew melon with oranges and mint V	£4.95
Honeydew melon, pineapple, figs and raspberries V	£5.15
Chicken liver pate, wholemeal bread, onion chutney	£4.95
Salad of smoked chicken, peppers, radishes and sesame-soy dressing	£5.75
Cartmel Valley smoked salmon, capers, shallots and rye bread	£8.50
Marinated vegetables, feta cheese and wild rocket V	£5.75
Baked parcel of confit duck, walnut dressing, baby leaves H	£5.25
Salad of prawns, iceberg lettuce and lemon mayonnaise	£5.75
Smoked mackerel pate, melba toast, horseradish cream	£5.95
Salad of plum tomatoes, buffalo mozzarella and basil oil	£6.00
Cumbrian air dried ham, galia melon, cracked black pepper dressing	£7.50
Asparagus, orange and artichoke salad, Cumberland mustard dressing V (English asparagus when in season)	£7.25
Pork liver pate, toasted bloomer, fruit chutney	£4.95
Smoked salmon mousse, fine beans, shallots and lemon oil	£7.95
Crab mayonnaise, little gem lettuce, dill mayonnaise	£9.00
Prawn cocktail, brown bread and butter	£6.95
Caesar salad, anchovy toast, shaved parmesan	£5.25

## Soups

Leek and potato soup, herb croutons V	£4.95
Cream of vegetable soup, parsley croutons V	£4.75
Cream of mushroom soup, chive crème fraiche V	£5.50
Roasted pepper soup, basil oil V	£5.75
Cream of tomato soup, basil crème fraiche V	£5.15
Veloute of chicken, truffle oil	£6.50
Smoked haddock, potato and chive soup	£6.95
Pea and Cumbrian ham soup, mint cream	£6.50

## Sorbets

Pink Grapefruit	£2.50
Champagne	£2.50
Lime	£2.50
Passion Fruit	£2.50

V – Vegetarian

H – Hot

# Main Course Dishes

## Roasts

Roast topside of Cumbrian beef, Yorkshire pudding, red wine gravy	£15.50
Roast loin of pork, crackling, apple sauce, sage jus	£14.00
Roast Cumbrian turkey, chipolata sausage, sage and onion stuffing	£15.00
Roast leg of Cumbrian lamb, mint and grain mustard jus	£14.00
Roast sirloin of dry aged beef, Yorkshire pudding, shallot gravy	£20.00
Roast Eden Valley chicken, bacon rolls, bread sauce and gravy	£12.00

## Beef, Lamb and Veal

Fillet of Cumbrian beef, basil and tomato jus	£24.00
Braised daube of beef, mushrooms, onions and Cumbrian bacon	£18.00
Roast chump of Cumbrian lamb, garlic and rosemary sauce	£15.50
Slow braised belly of Gloucester Old Spot pork, coriander and soy reduction	£13.50
Shank of Cumbrian lamb, tarragon and grain mustard sauce	£13.00
Slow roast rack of pork, cider and sage sauce	£14.50
Rack of Cumbrian lamb, basil-mustard crust	£19.50
Cuts of Cumbrian lamb, parsnip puree, basil jus (served as complete dish)	£24.00
Slow cooked leg of Cumbrian lamb, tarragon sauce	£14.00

## Poultry and Game

Roast Eden Valley chicken, herb stuffing, red wine sauce	£12.00
Eden Valley chicken, wild mushroom and tarragon cream	£12.50
Grilled escalope of turkey, tomato and basil sauce	£11.95
Roast breast of Gressingham duck, redcurrant and thyme jus	£14.50
Grilled breast of duck, honey-mustard sauce	£14.50
Grilled escalope Eden Valley chicken, béarnaise sauce	£12.50

## Fish

Steamed fillet of salmon, dill and Pernod cream	£12.50
Roast fillet of salmon, crab and tarragon bisque	£13.50
Grilled darne of salmon, prawn and basil butter	£13.00
Steamed fillet of plaice, white wine and orange butter	£14.00
Baked fillet of halibut, herb and mustard crust	£16.00
Baked sea bream, tomato and basil dressing	£15.00
Grilled sea bass with black olives, tomato and coriander	£17.50
Roast fillet of salmon, red wine butter	£12.50

## Vegetarian

Gratin of potato gnocchi, peas and Blengdale Blue cheese	£12.00
Fricassee of wild mushrooms, lentils and parsley	£14.00
Baked Cumbrian goats cheese, red onion marmalade, cherry tomato sauce	£12.00
Baked polenta with plum tomato, basil and garlic	£12.50
Butternut squash, aubergine and chick pea curry, basmati rice	£13.00
Kendal Creamy fritters, spiced lentils and baby vegetables	£13.00
Sweet potato, cauliflower and ras al hanout strudel, coriander relish	£13.00

## Vegetable Selection

Please select 3 vegetables and 2 potato options from the selection below to accompany your main course:

### Vegetables:

Buttered parley carrots  
Cauliflower cheese  
Broccoli hollandaise or almond butter  
Braised red cabbage  
Green beans with shallots and garlic  
Honey roast parsnips  
Mashed carrot and swede  
Braised leeks  
Buttered mange tout and sugar snaps  
Courgette Provençal

### Potatoes:

Roast potatoes  
Minted new potatoes  
Fondant potatoes  
Rosemary roasted new potatoes  
Creamed potatoes  
Sauté potatoes with shallots and parsley

# Desserts

Fresh fruit salad with passion fruit syrup and orange sorbet	£4.50
Choux profiteroles, two chocolate sauces	£4.75
Apple cheesecake, Calvados and cinnamon sauce	£4.75
Brandy snap basket, vanilla ice cream, butterscotch sauce	£4.95
Jelly of seasonal berries, vanilla custard, fresh cream	£4.95
White chocolate panna cotta, raspberry and mint syrup	£5.00
Pavlovas – Passion fruit, orange or raspberry	£5.75
Glazed lemon tart, raspberry sorbet	£5.50
Dark chocolate and honey tart, clotted cream	£6.50
Selection of tasting desserts – choice of vanilla, chocolate or lemon	£8.00
Cumbrian desserts in miniature	£8.00
White chocolate mousse, caramel oranges	£6.25
Warm bread and butter pudding, vanilla ice cream H	£5.95
Warm treacle tart, clotted cream H	£5.95
Sticky toffee pudding, vanilla ice cream H	£5.75
Damson and almond tart, cinnamon cream H	£6.00
Hot chocolate fondant with white chocolate ice cream H	£7.00
Roasted pears with lime and ginger syrup H	£5.75
Banana bread pudding, cinnamon custard H	£6.25
Dark chocolate and pecan brownie, white chocolate ice cream H	£7.95
'Castle Green' blend tea or coffee and chocolates	£1.75
'Castle Green' blend tea or coffee and chocolate dipped strawberries	£3.50
'Castle Green' blend tea or coffee and petits fours	£4.00
Selection of English cheeses served with grapes, celery and biscuits	£5.25
Selection of Cumbrian cheeses served with grapes, celery and biscuits	£6.00
Selection of Continental cheeses served with grapes, celery and biscuits	£6.00
Baked goats cheese, walnut dressing	£5.95
Blengdale Blue mousse, melba toast and truffle dressing	£5.95
Box baked Camembert with thyme and rosemary (2 boxes for a table of 10)	£30.00
Cumbrian cheeses served in various styles	£8.00
Cumbrian cheese board served per table (10 covers)	£30.00

H – Hot