

### **AUGILL CASTLE HOUSE PARTY FOOD**

We work closely with local suppliers and in harmony with the seasons so that our food is the best it can be. From experience, we offer the following ideas but are always happy to talk to you about other dishes that evoke memories and have meaning to you.

# For the first night of a two night stay:

Cold buffet: mushroom & nut loaf, honey baked whole ham, salmon Couillibac; coronation chicken, Waldorf salad, Mexican bean salad, tomatoes with Dijon vinaigrette, warm potato salad, homemade bread, pickles & chutneys, lemon & honey polenta cake, lemon tart, chocolate brownies, berries, local cheeses

BBQ: minute steaks with carmelised onions, local sausages, lamb khoftas, sticky chicken thighs, fennel stuffed local trout, carrot & sesame burgers, baked red peppers, mixed leaves, coleslaw, homemade bread, pickles & chutneys, raspberry frangipan, Pavlova, local cheeses

Hot buffet: Moroccan lamb tagine, aubergine wellington, chicken cacciatore, new potatoes, mixed seasonal vegetables, roasted root vegetables, cous cous, homemade bread, pickles & chutneys, apple pie, lemon curd sponge, local cheeses

#### For the children:

To start: puff pastry pizza slices, garlic bread, melon

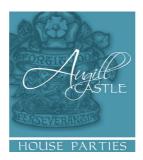
For main course: pasta bolognaise, chicken goujons, sausage plait, toad in the hole, macaroni cheese

For pudding: brownie & ice cream, banana split, ice cream sundae, Eton mess

### For the a celebration dinner:

We will ask you to choose five canapes and one option for each course for your whole group and will provide an alternative for each to account for any special dietary requirements. Children can have smaller portions of your chosen menu or something from the children's menu, and will be charged accordingly.

We usually serve coffee some time after dinner and not at the table.



# Canapés (choose 5)

- ❖ Tiger prawns wrapped in mange toutes with sweet chilli dip
- ❖ Chicken liver parfait on onion crostini with homemade pickle
- ❖ Cheese & herb profiteroles with cream cheese filling
- Crostini with tomato, pesto & mozzarella
- ❖ English goat cheese on oatcakes with pickled beetroot
- Cumbrian rarebit
- ❖ Appleby Creamery smoked cheddar & red onion puff
- ❖ Brougham Hall smoked duck breast on rye bread with Augill lemon pickle
- ❖ Smoked salmon & cream cheese blinis
- Smoked mackerel pate on celery sticks
- Sticky chicken skewers
- Brougham Hall smoked sausages with mango chutney

# Starters (choose 1)

- Brougham Hall smoked salmon with lemon dressed leaves
- ❖ Augill prawn cocktail
- ❖ Fillet of Eden Valley smoked brown trout with homemade piccalilli
- ❖ Ham hock terrine with mustard & honey vinaigrette
- ❖ Chicken & leek terrine with lemon pickle
- ❖ Pea & prawn risotto with pea shoots & Parmesan crisp
- ❖ Wild mushroom risotto with tarragon cream
- ❖ Toasted English goat cheese brulee with pickle beetroot
- ❖ Warm country onion tart with Balsamic dressed leaves
- Red pepper mousse with toasted flatbread
- ❖ Twice baked Cumbrian cheese soufflé with sauce vierge
- ❖ Brougham Hall smoked chicken salad with chicory & oranges



### Main courses (choose 1)

- ❖ Fillet of sea bass with citrus & spring onion salsa
- ❖ Fillet of salmon en croute with asparagus & Hollandaise sauce
- ❖ Herb crusted fillet of cod with chive butter sauce
- \* Roast chump of lamb with redcurrant & rosemary jus
- ❖ Five spiced breast of duck with plum compote
- ❖ Supreme of chicken with lemon, parsley & black pepper
- Breast of chicken stuffed with summer herbs
- Black pudding & apple stuffed loin of pork
- ❖ Pepper crusted fillet of pork with crispy sage leaves
- ❖ Roast sirloin of beef with Yorkshire pudding
- Spiced aubergine Wellington
- ❖ Whole baked & crumbed onion "flower"

# Puddings (choose 1)

- ❖ Vanilla panna cotta with casis poached figs & maple syrup biscuits
- ❖ Baked lemon tart with raspberries & raspberry soup
- ❖ Pear tart tatin with caramel sauce & crème fraiche ice cream
- ❖ Lemon posset with candied oranges & almond biscotti
- ❖ Chocolate courgette cake with strawberry & mint salsa & crème fraiche
- ❖ Cappuccino meringues with Baileys ice cream & an iced espresso shot
- ❖ Orange & almond syrup cake with pineapple & basil salad & mascarpone
- ❖ Dark chocolate wrapped white chocolate & cardamom mousse with pistachio thin

### Accompaniments (choose up to 3)

Potatoes: crushed, new, rosemary roasted, sweet mash, creamed, Dauphinoise, fondant

Risotto, pearl barley risotto, lemon cous cous

Fine beans, mange toutes, sugar snap peas, buttered spinach, spring green, braised lettuce & peas, poached celery & carrots, garlic roasted cherry tomatoes, baked red pepper, tenderstem broccoli, asparagus, baked fennel, spiced cauliflower