

Wedding Breakfast Selector Menu

At the King's Head Hotel we can cater for your every wish, at this momentous time in your life. To make your special day easier we have formatted this brochure to give you more choice and make the organisation of your big day hassle free.

Selection A

Soups

Priced at £6.50

1. Cream of vegetable
2. Tomato and Juniper
3. Cream of leek and potato
4. Minestrone
5. Cream of broccoli and stilton
6. Cream of asparagus
7. French onion with cheese croustades
8. Game broth

Priced at £7.50

9. Lobster Bique
10. Bouillabaisse
11. Pear and Walnut soup
12. Gazpacho

Selection B

Sorbets

Priced at £4.00

1. Champagne
2. Orange
3. Lemon
4. Elderflower

Selection C

Starters

Fish

Priced at £6.50

1. Smoked Salmon Roulade
2. Prawn Salad
3. Smoked Trout Platter
4. Garlic Scented Squid
5. Carpaccio of Tuna

Priced at £7.50

6. Potted Shrimps with Brown Toast
7. Home-made Gravavlax
8. Moules Mariniere

Vegetarian

Priced at £6.00

9. Fan of Melon with Seasonal Fruits
10. Stilton and Apricot Terrine
11. Allerdale Cheese and Herb Pate
12. Garlic Mushrooms on Toasted Brioche
13. Vegetable Samosas with Lime Pickle

Priced at £6.50

14. Poached Pear with Lavender and Thyme
15. Fresh Asparagus with Hollandaise sauce

Meat

Priced at £6.50

16. Chicken Liver Pate served with Melba Toast
17. Ham Hock Terrine
18. Chicken and Bacon Salad

Priced at £7.50

19. Westmorland Game Terrine
20. Carpaccio of Beef
21. Stir fry Duck with Chinese Vegetables
22. Confit of Duck

Selection D

Middle Courses

To give your guests that special treat why not have an intermediate course
This is a selection of dishes around the world

All priced at £6.50

1. Lasagne
2. Moroccan Spiced Meatballs
3. Spaghetti Carbonara
4. Chicken Satay with Peanut Dip
5. Smorgasbord
6. Shepherds Pie
7. Mellanzanna (Aubergine Bake)
8. Moussaka
9. Lamb Pakora with Minted Cucumber
10. Salmon Goujons with Tartare sauce

Selection E

Main Courses

Meat

Priced at £14.95

1. Roast Sirloin of Beef with Yorkshire Pudding
2. Roast Turkey served with Traditional Accompaniments
3. Roast Cumbrian Leg of Lamb
4. Slow Roast Belly of Pork served with Apple Chutney
5. Honey Roast Gammon with Pineapple salsa
6. Breast of Chicken filled with Boursin Cheese
7. Saddle of Lamb
8. Breast of Duck
9. Leg of Pork

All main course meats served with roast gravy or wild mushroom sauce

Priced at £16.95

10. Beef Wellington
11. Partridge
12. Pheasant
13. Wood Pigeon

Vegetarian

Priced at £13.75

14. Moussaka
15. Wild Mushroom and Asparagus Rissotto
16. Penne Arrabiatta
17. Apple and Stilton Crumble
18. Vegetable Terrine
19. Goats Cheese and Red Onion Tart
20. Vegetable Lasagne

All vegetarian dishes include a side order of your choice and a seasonal salad

Fish

Priced at £14.95

21. Fillet of Salmon
22. Grilled Sea bass
23. Fillet of Plaice
24. Whole Baked Trout wrapped in Bacon
25. Seafood bake
26. Tuna Steak
27. Seafood Risotto
28. Cod Supreme with Parma Ham

Priced at £16.75

29. Grilled Hailbut
30. Dover Sole

All fish dishes are served with lemon butter or hollandaise sauce

Selection 7

Accompaniments to Main Courses - No Charge

Potato Dishes

1. Mashed Potatoes
2. Dauphinoise (sliced, cooked in cream and garlic)
3. Boulangere (sliced, cooked in chicken stock and onions)
 4. Marquis (piped creamed potato with tomato)
 5. Duchess (piped creamed potato)
 6. Buttered new Potatoes
 7. Lyonnaise (sautéed with onions)
 8. Roast Potatoes

To be added to any main course dish

Selection G

Vegetables

*Please choose a choice of two vegetables to enjoy with
your main course*

1. Broccoli
2. Baby corn
3. Cauliflower
4. Mange tout
5. Green Beans
6. Creamed Leeks
7. Braised Red Cabbage
8. Ratatouille
9. Vicky Carrots
10. Roasted Courgettes

Or if you can't choose why not have a mixed selection

11. Mixed Vegetable Selection

Side orders for Vegetarian Meals

12. Basmati Rice
13. Wild Rice
14. Cous-cous
15. Garlic Bread

Selection 7

Desserts

All priced at £6.50

1. Strawberry Shortcake
2. Lavender Crème Brulée
3. Crème Caramel
4. Lemon Meringue Pie
5. Apple Strudel
6. Raspberry Pannacotta
7. Profiteroles with Chocolate sauce
8. Bannoffi Pie
9. Sticky Toffee Pudding with Butterscotch sauce
10. Key Lime Pie
11. Peach and White Chocolate Tart
12. Chocolate Fudge Cake

Served with cream, ice cream or custard

*Thank you for looking at our wedding selector menu.
Our list is not exhaustive but if you have any further
queries or would like to make a selection of your own,
please do not hesitate to contact us.*

*For evening buffets please speak to our wedding
coordinator whom will tailor a package to your
requirement*