

WEDDING MENUS

Please find a selection of menus available, these are ideal for your wedding, engagement or anniversary.

Traditional Wedding Reception

from £23.50 per person

- Use of cake stand and knife
- Napkins to match your colour scheme
- Room hire included
- Bridal suite for bride and groom (if bridal party exceeds 40 guests)

Please select 1 starter, 1 main course and choice of 2 desserts

Starter

- A bowl of piping hot cream of vegetable soup topped with toasted herb croutons
- Fan of galia melon with chargrilled pineapple and a fruit compote
- Smoked chicken and pancetta Caesar salad with cos lettuce topped with Parmesan shavings

Main Course

- Roasted Eden Valley turkey accompanied by Cumberland sausage & bacon rolls, rosettes of herb stuffing, cranberry sauce and seasoned pan juices
- Supreme of Scottish salmon with a prawn and chive cream sauce
- Slow roasted Cumbrian lamb shank with a rich rosemary gravy

Main courses are accompanied by a selection of seasonal fresh market vegetables and potatoes.

Desserts

- Lemon meringue roulade and fruit coulis
- Vanilla rice pudding
- Fresh fruit salad

Coffee

- Coffee, fresh cream and Kendal mint cake



Washington Street, Workington, Cumbria, CA14 3AY
Tel: 01900 65772 | Email: info@washingtoncentralhotel.co.uk
www.washingtoncentralhotel.co.uk

Classic Cumbrian Wedding Reception

from £29.50 per person

- Use of cake stand and knife
- Napkins to match your colour scheme
- Room hire included
- Sherry reception (or similar welcome drink)
- Glass of sparkling wine for toast
- Bridal suite for bride and groom (if bridal exceeds 40 adult guests)

Please select 1 starter, 1 main course and a choice of 2 desserts

Starter

- Cream of leek and potato soup with crispy bread roll and butter
- Home cured pieces of salmon served with salad leaves, air dried tomatoes and horseradish dressing
- Pressed terrine of duck leg confit, scented with orange and served with home-made fruit chutney

Main Course

- Roasted leg of Cumbrian fellbred lamb served a rich port gravy and port wine jus
- Chicken supreme with local mushroom and Cumberland mustard cream sauce
- Monkfish tail served with seafood tagliatelle, topped with basil pesto

Main courses are accompanied by a selection of seasonal vegetables and potatoes

Desserts

- Lakeland sticky toffee pudding and hot butterscotch sauce
- Chocolate and orange cheesecake
- Fresh strawberries and double cream

Coffee

- Fresh coffee, cream and chocolate coated Kendal mint cake

We can also cater to your individual requirements, please call 01900 65772.

Premier Wedding Reception

from £36.00 per person

- Kir Royale reception drink
- Room hire included
- Bridal suite with local gift pack and fruit bowl (if bridal party exceeds 40 adult guests)
- Table centre flower arrangements and napkins matching your colour scheme
- Cake stand and knife
- Glass of sparkling pink pinot grigio for toast

Please select 1 starter, 1 main course and a choice of 2 desserts

Starter

- Italian style minestrone soup topped with Parmesan shavings
- Grilled smoked trout fillet with baby beetroot, mixed leaves and tartar sauce
- Blackcurrant poached pear with pineapple sorbet

Main Course

- Roast silverside of prime Lakeland beef, Yorkshire puddings, creamed horseradish and seasoned pan juice
- Scottish salmon on Lyonnaise potatoes and wilted spinach with a lemon butter sauce
- Rump of Cumbrian Lamb, sweet potato puree and a thyme jus

Main courses are accompanied by a selection of seasonal fresh market vegetables and potatoes

Desserts

- Apricot bread and butter pudding with crème Anglaise
- White and dark chocolate torte with raspberry coulis
- Vanilla crème brulee served with home-made shortbread biscuits

Coffee

- Fresh coffee, cream and Lakeland fudge

Deluxe Wedding Reception

from £43.50 per person

- 1 litre wine with meal (per 6 guests)
- Room hire included
- Table centre flowers and napkins to match your colour scheme
- Cake stand and ceremonial knife
- Bridal suite with champagne, fruit bowl and gift pack (if reception exceeds 40 adult guests)
- Reception drink of elderflower sparkler
- Glass of house champagne for toast

Please select 1 starter, 1 main course and a choice of 2 desserts

Starter

- Trio of seafood :- fresh crab, Norwegian prawns and smoked salmon on dressed leaves with lemon crème fraîche
- Foie gras and chicken liver parfait with claret and orange sauce
- Grilled tropical fruit kebabs glazed with lavender syrup

Main Course

- Fillet of beef Wellington filled with mushroom duxelle then encased in puff pastry before being oven baked served with a rich claret wine reduction
- Pan fried fillet of seabass with chargrilled vegetables and tomato Hollandaise sauce
- Seared Barbary duck breast with plum and black cherry compote and cassis jus

Main courses are accompanied by a selection of seasonal vegetables and potatoes

Desserts

- A selection of Cumbrian cheeses, biscuits, home-made chutney and grapes
- Lime mousse with home-made chocolate biscuits
- Lemon syllabub accompanied by brandy snaps

Coffee

- Fresh coffee, cream and Grasmere gingerbread

Wedding Evening Finger Buffet Selection

from £11.50 per person

from £14.50 with dessert

- Platters of assorted sandwiches and fresh open rolls filled or topped with roast beef, turkey, ham, cheese savoury, tuna mayo and egg and cress
- Buffet pork pies and Cumberland sausage rolls
- Home-made pizzas with a variety of toppings
- Traditional quiche Lorraine and vegetarian savoury flans
- A selection of mini oriental dimsums, onion bhajis and spring rolls (hot)
- Bowls of sweet pickles, crisps and salted nuts
- Mixed vol-au-vents
- Barbeque pork spare ribs (hot)
- Scotch eggs
- Breaded chicken strips (hot)
- Sausage, pineapple and cheddar on sticks
- Succulent chicken Caesar wraps
- Chicken drummers and thighs in Cajun seasoning (hot)
- Minced meat and potato pie
- Oriental seafood selection (hot)

Choose 7 items for £11.50

Additional items may be selected at an extra charge at £1.85 per person

Buttered new potatoes or French fries can be added at £1.70 per person