

CATERING

If you're hiring one of our rooms, we can organise food and drink for your guests working with our in-house caterers John Watt & Son. We have an exciting range of menus which are flexible to tastes and budgets.

Working Lunch Menu

A selection of teas and freshly ground coffee **£2.40***

A selection of teas and freshly ground coffee served with:

Biscuits **£3.85***

Danish pastries **£4.95***

Bacon or Sausage breakfast roll **£5.95***

Selection of mini cakes **£5.40***

Selection of Sandwiches made using freshly baked bloomer bread, rolls and wraps, fresh fruit platter and tea & coffee **£8.95***

Or try something different, choose two options from our salad and cold light lunches, all served with a mixed leaf salad and freshly baked white and brown bloomer bread. **£9.25***

- Oven baked tandoori chicken on Aromatic Quinoa with a light spicy dressing
- Feta cheese, red onion, cucumber, sundried tomatoes, whole pitted olives and a tangy vinaigrette
- Thornby Moor Cheddar cheese tart with Claire's Homemade chutney, cherry tomatoes and coleslaw
- Roast mushroom and courgette penne pasta with a tomato and basil dressing
- Ploughman's with Cranstons ham, Cumbrian prosciutto, Thornby Moor Cheddar, and Appleby Creamery Black Dub Blue, Claire's Homemade Apple chutney, and coleslaw

Side dishes

Jacket potato wedges with sour cream dressing **£2.50***

Chips **£2.50***

Bespoke Catering

We also offer the following options tailored to meet your requirements:

- Afternoon Tea
- Garden BBQ
- Formal dinners
- Canape Reception
- Traditional Buffet

* Prices stated are per person, including VAT