

Tullie House Museum & Art Gallery

Celebrations Menus

Tullie's Afternoon Tea

served in the Function Room from 2.30pm

Selection of Dainty Sandwiches

Home baked Scones with Clotted Cream & Jam

Traditional Tea Time Treats including:

Sticky Gingerbread

Cup Cakes

Chocolate Brownies

Carrot Cake

Lemon Posset

Meringues, Fruit & Cream

Date & Walnut Cake

Strawberry Tarts

Eton Mess

Banoffi Tarts

Bakewell Tart

Lashing of Tea & Coffee

£16.00 per person

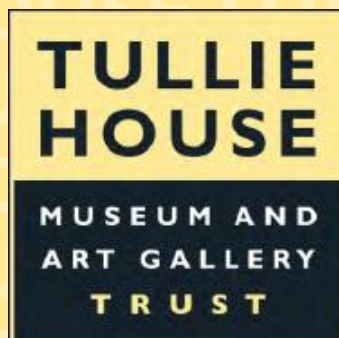
Add a glass of Champagne for £7.00 per person

For Evening Events a facility fee is chargeable dependant on the time required and the room layout – as a guide

For events up to 8.30 pm £150

For events up to 10.00pm £200

For events up to midnight £350



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Celebration Finger Buffet:

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| Honey Glazed Cumbrian Chipolatas | |
| Chicken Skewers with Chilli Dip | |
| Warm Roasted Vegetable Tart Slices V | |
| Sea Salt Spiced Flatbreads with Hummus & Baba Ganoush V | |
| Mixed leaf Salad bowl | |
| Fresh Fruit Platter | £8.50 |
| Add platter of sandwiches | £11.50 |

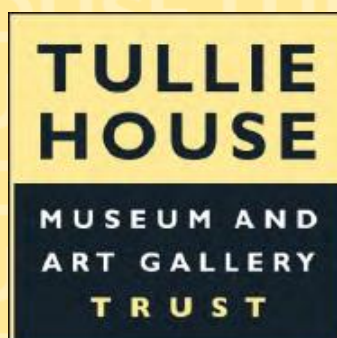
Celebration Finger Food:

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| Pulled Pork Baps with Apple Sauce | |
| Cumberland Sausage Dog with caramelised onions | |
| Herb Scone topped with Gravavlax Salmon & beetroot Salsa | |
| Grilled Lemon & Garlic Prawn Skewers with lemon & chive dip | |
| Mature Cheddar Beignets V | |
| Char grilled Polenta with charred vegetables & salsa verdi V | |
| Crispy Chicory with toasted walnuts & stilton V | £14.00 |

Tullie's Top Finger Food:

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| Scallop & Pancetta Skewers with Saffron Aioli | |
| Baked Quails Eggs in a pastry case V | |
| Lamb Koftas with Tahini Yoghurt | |
| Thai Chicken cakes, sweet chilli sauce | |
| Carrot, Feta & Mint Samosa with Coriander & Mint Chutney V | |
| Goats Cheese, Grilled Asparagus & sun-blushed tomato filo tart V | |
| Baby Potatoes filled with Tomato Salsa/Sour Cream V | £16.50 |

Add a dessert to the Finger Buffet Menus from £4.75



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Evening Celebration Cold Buffet – minimum 40 people

Whole Dressed Salmon
Sliced Roast Ham or Turkey

Warm New Potatoes accompanied by seven Tullie Salads

Fresh Fruit Meringue
Roasted Fig & Honey Tart with Clotted Cream
Lemon & Elderflower Posset

£25.00

Hot Fork Buffets:

Depending on your numbers we can offer 2 /3 or 4 choices

Cranston's Cumberland & Black Pudding Sausages in a Rich Red Wine Sauce with buttered Chive Mash

Braised Lowther Venison with a Port & Cranberry Jus & Celeriac Mash

Chicken Saltimbocca with Sage, Parma Ham & Red Wine Risotto

Marsala spiced Salmon & Smoked Haddock Fish Pie with Bombay Potato topping

Home-made Sweet Potato Gnocchi with Chestnut Butter & Parmesan

Winter Vegetable Hotpot with Mulled Red Cabbage

Crème Brulee with Brandy soaked Fruit & Orange scented Shortbread

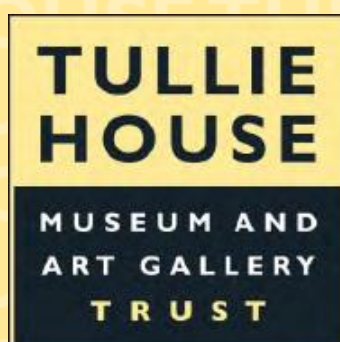
Apple, Salted Caramel & Hazelnut Crumble with Crème Anglaise

Black Forest Trifle with macerated Cherries

Sticky Toffee & Date Pudding with home-made Clotted Cream Ice Cream

Buttermilk Pannacotta with Honey Roast Figs & Pistachio Tuile

£20.00



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Canapes

The following canapes have been created and devised in our own kitchens, representing our selection of the best of all four seasons. If you would like us to create something special for you or to produce a special canapé, please ask and we shall be delighted to discuss your ideas.

As an appetiser prior to Dinner we suggest 2 -3 canapés per person

For a drinks reception we recommend 6 – 8 canapés per person

- Haggis Neeps and Tatties
- Marinated Cumbrian Lamb Rump
- Tempura Prawns
- Cumberland Honey & Mustard coated Chipolatas
- Cajun Chicken & Mango tarts
- Crab Cakes topped with Salsa
- Teriyaki Salmon Skewers with Oyster Dipping Sauce
- Herb Scone with Goats Cheese Mousse (v)
- Goats Cheese & Red Pepper Filo Tart (v)
- Mature Cheddar Beignets (v)

- Mini Prawn & Crayfish Cocktails
- Bacon Rolls stuffed with olives
- Baked Quails Eggs in a pastry tart
- Black Pudding stacks with Bacon & Mushy Peas
- Blinis with Smoked Salmon & Dill Cream
- Bruschetta with roasted vegetables & mascarpone cheese (v)
- Carrot, Feta & Mint Samosa with Coriander & Mint chutney (v)
- Char grilled Polenta with charred vegetables & salsa verde (v)
- Smoked Mackerel Croutes with beetroot cubes

Sweet Canapés

- Fruit Kebabs (v)
- Baby Meringues & Strawberries dipped in Chocolate (v)
- Lemon Posset Shots (v)

