



THE CONISTON HOTEL
COUNTRY ESTATE & SPA

PRIVATE DINING

Food For Every Occasion

Serving local produce, coupled with a magnificent location in the heart of the Yorkshire Dales, there's no better place to host an upcoming event or celebration. From small and intimate spaces, to modern and contemporary suites, our exceptional hospitality is guaranteed, whatever the occasion.

Space	Venue Hire Charge	Maximum Capacity
Winston's Barn	£250.00	40
The Garnett Room	£250.00	60
Bannister Suite	£1000.00	120

Our menus have been hand-crafted by our Head Chef Chris Oakden. However, please be aware that in addition, we can offer tailor-made bespoke dining options. We would be delighted to discuss your requirements.



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Arrival Drinks

Taittinger Champagne

£10.00

Prosecco

£7.00

Bottled Beer

£5.00

Pimms (Winter/Summer)

£7.00

Aperol Spritz

£8.00

Strawberry Bellini

£10.00

Canapes

Mini Yorkshire Pudding, Rare Beef
Chipolata Sausage, Mashed Potato, Red Onion
Arancini Balls
Jacket Potato, Cream Cheese & Chive
King Prawn Spring Rolls
Mini Fish Pie
Prawn Cocktail, Brioche Bun
Chicken Caesar Salad Cups
Smoked Salmon Blinis
Goats Cheese & Basil Mousse
Chicken Liver Parfait
Yorkshire Rarebit

£6.00 per person

(choice of 3)



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Menu One

Starters

Ham Hock Terrine (GFO)

Shallot Relish, Granary Loaf

Coniston Fishcake

Fish Cream, Rocket

Chicken Liver Parfait (GFO)

Melba Toast, Red Onion Marmalade

Classic Prawn Cocktail (GFO)

Marie Rose Sauce, Brown Bread & Butter

Mains

Slow Cooked Beef Feather Blade (GF)

Smoked Mash, Tender Stem Broccoli, Red Wine Jus

Grilled Seabass (GF)

Crushed New Potatoes, Spinach, White Wine Cream

Roast Pork (GF)

Herb Roasted Potatoes, Apple Sauce, Seasonal Vegetables

Chicken Supreme Wrapped In Pancetta (GFO)

Fondant Potato, Sauteed Mushrooms & Shallots, Mustard Grain Jus

Desserts

Sticky Toffee Pudding

Toffee Sauce, Ginger Ice Cream

Glazed Lemon Tart

Raspberry Sorbet

Warm Chocolate Sponge

Chocolate Custard

Vanilla Crème Brulee (GFO)

Fruit Compote, Shortbread

£40.00 per person

Please note, the above menu is available for lunch and dinner. A pre-order is required 7 days prior to your event.

Key | GF - Gluten Free | GFO - Gluten Free option | V - Vegetarian | VE - Vegan | VEO - Vegan Option



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Menu Two

Starters

Carpaccio of Beef (GF)

Parmesan, Horseradish, Watercress

Confit Duck Terrine (GFO)

Toasted Brioche

Poached Salmon Rilette (GFO)

Dill Crème Fraiche, Sour Dough Croutes

Smoked Chalk Stream Trout (GFO)

Lemon, Brown Bread & Butter

Mains

Baked Salmon (GF)

Chateaux Potatoes Samphire, Dill Cream

Lamb Rump (GF)

Dauphinoise Potatoes, Savoy Cabbage, Minted Jus

Roasted Sirloin of Beef, Roast Potatoes (GFO)

Yorkshire Puddings, Red Wine Jus

Grilled Pork Loin Steak (GFO)

Whole Grain Mustard Mashed Potato, Tender Stem Broccoli

Desserts

Warm Chocolate Brownie

Chocolate Sauce, Vanilla Ice Cream

Raspberry Ripple Cheesecake

Pouring Cream

Treacle Tart

Custard

Blackberry Parfait (GFO)

Apple, Honeycomb

£50.00 per person

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Menu Three

Starters

Confit Duck & Chorizo Salad (GF)

Lambs Leave, Plum Sauce

Lamb Scrumpet, Rocket

Minted Mayonnaise

Seared Scallops (GFO)

Peas, Black Pudding, Pancetta

Cured Sea Trout (GF)

Cucumber, Radish, Sea Crackers

Mains

Char Grilled Fillet Steak (GF)

Fondant Potato, Spinach, Vine Tomatoes, Red Wine Jus

Rack Of Lamb (GF)

Chantaney Carrots, Rosemary Mashed Potato, Redcurrant Jus

Venison Loin (GF)

Parsnip Mashed Potato, Kale, Blackberry Sauce

Roasted Cod

Tender Stem Broccoli, Rosti Potato, Tomato & Spring Onion Salsa

Desserts

Triple Chocolate Torte

White Chocolate Ice Cream

Lemon Meringue Tart

Lemon Curd Ice Cream

Toffee Apple

Raspberry & Tonka Bean Mille-Feuille – Chargrilled

£60.00 per person

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Vegetarian Options

Wild Mushroom Linguine (V)

Parmesan, Truffle Oil

Mediterranean Vegetable Lasagne (V)

Garlic Bread, Salad

Portabella Mushroom (V)

Red Onion, Spinach, Yorkshire Blue Cheese

Roasted Vegetable & Lentil Hotpot (V)

Seasonal Ravioli (V)

Parmesan Cream, Herb Oil

The above dishes are available as a Starter or Main Course.

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