

# *The Hydro Hotel*



## *Banqueting Menu*

*The Hydro Hotel and Conference Centre*

Helm Road – Bowness-On-Windermere – Cumbria – LA23 3BA

Internet: <http://www.thehydro.co.uk> – Telephone: 01539 444455 – Fax: 01539 488000

## Starters

<b>Fan of Honeydew Melon</b>	<b>3.75</b>
A fan of Honeydew Melon garnished with fresh fruit and a seasonal berry compote	
<b>Melon with Parma Ham</b>	<b>4.75</b>
Parisienne of Gallia Melon wrapped in Parma ham, garnished with cherry tomatoes and a green pesto	
<b>Melon and Prawns Marie Rose</b>	<b>4.50</b>
Royal Greenland Prawns dressed with a Marie-Rose sauce served with honeydew melon	
<b>Galia Melon Tropical</b>	<b>4.75</b>
Half a Gallia Melon filled with a panache of tropical fruits, dressed with an Havana Club Rum syrup	
<b>Melon Fantasia</b>	<b>4.95</b>
Chantais, Gallia and Water Melon balls served with a fan of honeydew melon, Fruit coulis and seasonal berries	
<b>Tomato and Mozzarella Salad</b>	<b>3.95</b>
Slices of Tomato and Buffalo Mozzarella cheese drizzled with green pesto	
<b>Melon Ecosse</b>	<b>4.75</b>
Parisienne of Gallia Melon wrapped in Smoked Scottish Salmon, garnished with cherry tomatoes and green pesto	
<b>Asparagus Parcels</b>	<b>4.95</b>
Fresh Asparagus spears wrapped in filo pastry and set on a watercress sauce	
<b>Smoked Salmon Mousseline</b>	<b>3.95</b>
A Mousseline of fresh Scottish Salmon, Smoked Scottish Salmon and Prawns, flavoured with Cognac and green peppercorns and garnished with seasonal leaves	
<b>Rillette of Scottish Salmon</b>	<b>3.95</b>
A coarse Pate of Scottish Salmon flavoured with Capers, butter and green peppercorns presented with a quenelle of crème fraiche and a citrus vinaigrette	
<b>Smoked Scottish Salmon</b>	<b>4.95</b>
Served with seasonal salad and lemon accompanied by brown bread and butter	
<b>Prawns Marie Rose</b>	<b>4.25</b>
Royal Greenland Prawns set on a bed of Iceberg lettuce dressed with MarieRose sauce and garnished with fresh salad and brown bread and butter	
<b>Wild Mushroom Tart</b>	<b>4.95</b>
A rich cheese paste case filled with a sauté of wild mushroom and cherry tomato's, finished with creamy Lancashire cheese	
<b>Smoked Chicken and Mango Salad</b>	<b>4.50</b>
Smoked breast of Chicken with slices of mango, seasonal leaves and a curried mayonnaise	
<b>Chicken Caesar Salad</b>	<b>4.50</b>
Crisp lettuce flavoured with a Caesar dressing and garnished with Chicken Breast, Bacon lardons, croutons and shaved Parmesan	

## *Starters (continued)*

<b>Chicken Liver and Pistachio Nut Pate</b>	<b>4.50</b>
A coarse pate served with seasonal salad, rustic bread and a caramelised onion marmalade	
<b>Spinach and Sun Dried Tomato Pate (V)</b>	<b>3.95</b>
Served with seasonal salad, warm tomato bread and a Mediterranean vegetable marmalade	
<b>Carrot and Coriander Pate</b>	<b>3.95</b>
Served with Melba toast, seasonal leaves and tomato chutney	
<b>Egg and Tomato Salad</b>	<b>3.95</b>
Hard boiled Egg and plum tomatoes served with seasonal leaves and mayonnaise	

## *Soups*

### **ALL SOUPS 3.45**

Cream of Leek and Potato
Cream of Cauliflower and Stilton
Cream of Celery
Cream of Tomato
Cream of Mushroom
Cream of Broccoli
Cream of Carrot and Coriander
Cream of Lentil
Cream of Golden Vegetable
Crème Solferino
Pea and Ham Soup
Cock a Leekie
Cullen Skink Potato and Watercress Soup
Vegetable Broth
Mediterranean Vegetable Soup
Minestrone Gazpacho Andalusia (chilled)

## *Fruit Sorbets*

Mango 2.00
Raspberry 2.00
Melon 2.00
Lemon 2.00
Orange 2.00
Champagne 2.00
Passion Fruit 2.00
Wild Strawberry 2.00
Peach with Schnapps 2.50

## *Fish Courses*

<b>Fillet of Salmon en Croûte **</b>	<b>Inter 3.75 Main 10.50</b>
A darne of Scottish Salmon gently baked in filo pastry and set on a dill jus	
<b>Fillet of Salmon Gleneagles **</b>	<b>Inter 3.75 Main 10.50</b>
A darne of Scottish Salmon gently poached in a court bouillon garnished with a dill sauce	
<b>Baked fillet of Salmon Baix de Roux Bourbon</b>	<b>11.50</b>
A darne of Scottish Salmon grilled with a cracked red pepper crust set on a white wine and chive veloute	
<b>Steamed fillet of Trout Rydal</b>	<b>12.50</b>
A Paupiette of Trout set on a bed of creamed potato, topped with asparagus spears and served with a watercress sauce	
<b>Pan fried fillet of Seabass</b>	<b>12.50</b>
A fillet of Sea Bass presented on a ragout of Mediterranean vegetables and sun dried tomatoes garnished with fresh coriander	
<b>Grilled fillet of Sea Bass</b>	<b>12.50</b>
Served simply with a lime butter	
<b>Red Mullet Sardinia</b>	<b>14.00</b>
A heart shaped fillet of Red Mullet served on a bed of seasonal leaves with a pesto and olive oil dressing	
<b>Poached Fillet of Sole Veronique **</b>	<b>Inter 8.00 Main 19.95</b>
A classic dish, Lemon Sole poached in white wine and set on a pool of white wine veloute garnished with Muscat grapes	
<b>Grilled Tuna Steak</b>	<b>14.00</b>
Tuna loin seared on the grill with olive oil, set on a classic Nicoise salad	
<b>Baked Cod Loin</b>	<b>14.50</b>
Atlantic Cod Loin, crusted with basil and Parmesan cheese served with a caper sauce. Intermediate only	
<b>Grilled fillet of Plaice Meuniere</b>	<b>3.50</b>
Gentle fried boneless fillets of Plaice served with a buerre Noisette	
<b>Poached Fillet of Place Mornay</b>	<b>3.50</b>
Gently poached fillet of Plaice served with a Mornay sauce	

## *Beef Dishes*

<b>Roast Sirloin of Beef</b>	<b>17.95</b>
Traditionally roasted Sirloin of British Beef served with Yorkshire pudding and a rich red wine and mushroom sauce	
<b>Roast Topside of Beef</b>	<b>14.95</b>
Traditionally roasted Topside of British Beef served with Yorkshire pudding and a pan gravy	
<b>Grilled Sirloin Steak</b>	<b>18.95</b>
Home cut Sirloin steak, seared on the grill and served medium with either tomato, mushrooms and onions or either au Poivre, Stornoway or Alexandra dressings.	
<b>Tornado Rossini</b>	<b>22.95</b>
A plump Tournedos of Beef fillet cooked pink, served on a pate topped crouton, dressed with a Marsala, shallot and wild mushroom sauce	
<b>Beef Stroganoff</b>	<b>17.95</b>
Strips off the Beef fillet flambéed in Brandy with cream, French mustard and paprika served with a timbale of long grain rice	
<b>Beef Wellington</b>	<b>22.95</b>
A fillet of Beef cooked pink, baked in a puff pastry case with mushrooms duxelle and chicken liver pate, served with a red wine jus	
<b>Escalope of Veal Neapolitan</b>	<b>Market price</b>
A breaded escalope of British Veal, pan fried and served with a tomato and herb concasse	

## *Lamb Dishes*

<b>Roast Leg of Lamb</b>	<b>12.75</b>
Traditional roasted leg of Herdwick Lamb served with a redcurrant and rosemary jus	
<b>Roast Saddle of Lamb</b>	<b>16.50</b>
A boneless saddle of Lamb stuffed with a forcemeat of beetroot and Black Pudding Served with a pan gravy	
<b>Rack of Lamb</b>	<b>16.95</b>
A trimmed French Rack of Lamb cooked rosy pink served on a bed of champ Potatoes drizzled with a herb cream sauce	
<b>Lamb Henry</b>	<b>14.95</b>
A knuckle of Lamb marinated in mint, pot-roasted and served with a mint gravy and mashed potato	
<b>Galette of Lamb</b>	<b>19.95</b>
Slices of Lamb fillet feathered around a gateau of mushroom duxcelle, baby spinach and tomato concasse garnished with Morels and a redcurrant and rosemary jus	
<b>Medallions of Lamb</b>	<b>19.95</b>
Pan fried slices of Lamb fillet set on a bed of wild mushrooms served with a port wine sauce	

## *Poultry Dishes*

(GAME BIRDS WHEN IN SEASON)

<b>Supreme of Chicken Tracy</b>	<b>13.50</b>
A supreme of free range Chicken stuffed with leeks and smoked Cumbrian cheese, wrapped in filo pastry served with a white wine and mushroom sauce	
<b>Supreme of Chicken Italienne</b>	<b>13.50</b>
A supreme of free range Chicken stuffed with Mozzarella, wrapped in smoked bacon served with a tomato and herb concasse	
<b>Supreme of Chicken Chasseur</b>	<b>13.50</b>
Supreme of Chicken oven roasted with lemon and tarragon served with a white wine and tomato sauce garnished with shallot onions and lardons of smoked bacon	
<b>Supreme of Chicken au Poivre</b>	<b>13.50</b>
Pan fried breast of free range Chicken served with a mild Cognac and peppercorn sauce	
<b>Supreme of Chicken Singalaise</b>	<b>15.00</b>
A roulade of Chicken breast stuffed with a capsicum forcemeat and carved onto a saffron sauce	
<b>Supreme of Chicken Anglaise</b>	<b>13.50</b>
Traditionally roasted supreme of free range Chicken served with chipolata, sage and onion stuffing and a roast gravy	
<b>Supreme of Chicken Forestiere</b>	<b>15.50</b>
Supreme of free range chicken stuffed with wild mushrooms, baked in proscuttio and served with a white wine sauce	
<b>Roast Turkey Anglaise</b>	<b>13.50</b>
Traditionally roasted plump Norfolk Turkey served with a bacon roll, bread sauce, Chestnut stuffing and a roast gravy	
<b>Escalope of Turkey</b>	<b>13.50</b>
A breaded escalope of Norfolk Turkey breast pan-fried with lemon and pepper served with a cherry tomato salad and balsamic vinaigrette	
<b>Supreme of Duckling</b>	<b>15.95</b>
Pan fried breast of Goosnargh Duckling served with any of the following sauces: Peppercorn, Orange or Black Cherry	
<b>Guinea Fowl</b>	<b>15.95</b>
Oven roasted with smoked bacon, caramelised baby onions and a port wine jus	
<b>Pot Roasted Pheasant</b>	<b>15.95</b>
Lyth valley pheasant roasted on a bed of aromatic vegetables served with a red wine and thyme reduction accompanied with game chips	

## *Pork Dishes*

<b>Roast Loin of Pork</b>	<b>13.95</b>
Traditionally roasted Loin of Pork served with a juniper berry sauce and apple puree	
<b>Stuffed Tenderloin of Pork</b>	<b>14.95</b>
A loin of Pork stuffed with apricots and sausage meat carved onto a pan gravy	
<b>Pork Loin Steak Normandy</b>	<b>13.95</b>
A pork loin steak flavoured with apple juice and honey, served with a Calvados and shallot sauce	
<b>Medallions of Pork Normandy</b>	<b>14.95</b>
Medallions of the Pork fillet seared on the grill, served with a compote of apple and a Calvados and shallot sauce	
<b>Pork Stroganoff</b>	<b>14.95</b>
Strips of Pork fillet flambéed with Cognac in a French mustard, paprika and cream sauce served with boiled rice	

## *Vegetarian Dishes*

<b>Stuffed Aubergine</b>	<b>9.95</b>
Half a Spanish Eggplant stuffed with a brunoise of vegetables and gratinated with Mozzarella	
<b>Aubergine Gateau</b>	<b>9.95</b>
Alternating layers of Spanish eggplant, beef tomato and cheddar cheese enveloped in a white wine and mushroom sauce	
<b>Mushroom Stroganoff</b>	<b>9.95</b>
A panache of fresh Galway Mushrooms and market vegetables encompassed in a brandy, French mustard, cream and paprika sauce	
<b>Stuffed Peppers</b>	<b>10.45</b>
Spanish bell peppers stuffed with seasonal vegetables and risotto rice with a turmeric and garlic sauce	
<b>Baked Field Mushroom</b>	<b>10.45</b>
A large field mushroom stuffed with a mirepoix of seasonal vegetables cooked in a white wine sauce and gratinated with a parmesan and herb crust	
<b>Vegetable Strudel</b>	<b>10.95</b>
A selection of seasonal vegetables wrapped in a puff pastry case set on a courgette sauce	
<b>Tagliatelli al Fredo</b>	<b>10.45</b>
Tagliatelli pasta served with a three cheese and broccoli sauce accompanied by garlic bread	

## *Vegetarian Dishes (continued)*

<b>Vegetable Enchiladas</b>	<b>10.45</b>
Flour Tortilla's stuffed with Mexican vegetables and mixed pulses, gratinated with sour cream and Monterey Jack cheese	
<b>Pasta Conchiglie</b>	<b>10.45</b>
Pasta shells tossed in a capsicum and pasata sauce and gratinated with shaved Parmesan	

## *Cold Desserts*

<b>Brandy Snap Baskets</b>	<b>4.25</b>
Crisp brandy snap baskets filled with Chantilly cream and garnished with fresh seasonal fruits	
<b>Homemade Fruit Cheesecake</b>	<b>4.25</b>
A crushed biscuit base with a cream cheese and cream crown topped with fruit compote of your choice	
<b>Chocolate and Hazel Nut Torte</b>	<b>4.25</b>
A baked chocolate and hazelnut torte served with chantilly cream	
<b>Raspberry Pavlova</b>	<b>4.50</b>
Named after the famous Russian ballerina a dish of fresh meringue and Chantilly cream garnished with raspberries	
<b>Tarte Tartin</b>	<b>4.25</b>
A sweet pastry case layered with thinly sliced apple with a caramelised butter sauce	
<b>Profiteroles</b>	<b>3.75</b>
A nest of Profiteroles filled with whipped cream and topped with a Belgian chocolate sauce	
<b>Paris Brest Gateau</b>	<b>4.25</b>
A choux pastry ring filled with Chantilly cream glazed with Apricot jus and flaked almonds	
<b>Strawberry Shortcake</b>	<b>4.25</b>
A light crisp shortbread biscuit filled with cream garnished with fresh strawberries	
<b>Petit Pots of Chocolate</b>	<b>4.25</b>
Rich dark chocolate topped with a black cherry compote crowned with whipped cream and a chocolate flower	
<b>Raspberry Crème Brulée</b>	<b>4.50</b>
Fresh raspberries set into an egg custard, topped with a caramel crust	
<b>Panna Cotta</b>	<b>3.95</b>
Boiled cream flavoured with vanilla and set with gelatine, served with a contrast of strawberry sorbet and seasonal berries	

## *Cold Desserts (continued)*

<b>Lemon Meringue</b>	<b>4.00</b>
A sweet pastry base with tangy fresh lemon curd topped with a soft meringue crust	
<b>Chocolate Tart</b>	<b>4.95</b>
A sweet pastry case filled with a rich dark chocolate and cream fondant garnished with Hazelnuts, served with a chocolate cup of raspberry coulis	
<b>Banoffie Pie</b>	<b>3.95</b>
A sweet shortcrust paste filled with sliced bananas dressed with a toffee sauce topped with cream	
<b>Summer Pudding</b>	<b>4.50</b>
Assorted summer fruits encased in sliced bread drizzled with fruit syrup	
<b>Tart au Citron</b>	<b>4.50</b>
A sweet pastry case filled with a lemon cream, topped with apricot glazed apples and served with a chocolate cup of blackcurrant coulis	
<b>Twice Baked Lemon Pie</b>	<b>4.50</b>
A pate sable base filled with a lemon curd, baked twice and served with a scoop of Lemon sorbet	

## *Hot Desserts*

<b>Apple Pie</b>	<b>4.50</b>
Sliced Bramley apples flavoured with cinnamon enveloped in a sweet, crisp pastry	
<b>Sticky Toffee Pudding</b>	<b>4.95</b>
Traditional chopped dates and steamed sponge pudding served with butterscotch sauce	
<b>Bread and Butter Pudding</b>	<b>4.95</b>
Layers of bread, sultanas and mixed spices gently braised with milk and eggs served with fresh cream	
<b>Rice Pudding</b>	<b>3.95</b>
Short grain pudding rice baked in the oven with milk and sugar and garnished with grated nutmeg	
<b>Syrup Sponge</b>	<b>4.95</b>
A light steamed fluffy sponge pudding flavoured with golden syrup served with custard	
<b>Spotted Dick</b>	<b>4.95</b>
Raisins and sultanas wrapped in a suet sponge, slowly steamed served with custard	
<b>Rhubarb Crumble</b>	<b>4.95</b>
Fresh local Rhubarb simmered with lashings of sugar topped with a sweet butter crumble	
<b>Eve's Pudding</b>	<b>4.95</b>
A delicate Apple sponge dressed with a warm Crème Anglaise	

## *Cheeseboard*

**Individual**

**4.95**

Stilton, Creamy Lancashire, Mature red Cheddar and Ripe Brie, accompanied by assorted biscuits for cheese and garnished with grapes and crisp celery

**Per table**

**4.00**

Cheese can be served on larger plates for the whole table and is chargeable Per person