

The Hydro Hotel



Wedding Menu

The Hydro Hotel and Conference Centre

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

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Starters

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

Starters (continued)

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

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

Beef Dishes

Roast Sirloin of Beef	17.95
Traditionally roasted Sirloin of British Beef served with Yorkshire pudding and a rich red wine and mushroom sauce	
Roast Topside of Beef	14.95
Traditionally roasted Topside of British Beef served with Yorkshire pudding and a pan gravy	
Grilled Sirloin Steak	18.95
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.	
Tornado Rossini	22.95
A plump Tournedos of Beef fillet cooked pink, served on a pate topped crouton, dressed with a Marsala, shallot and wild mushroom sauce	
Beef Stroganoff	17.95
Strips off the Beef fillet flambéed in Brandy with cream, French mustard and paprika served with a timbale of long grain rice	
Beef Wellington	22.95
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	
Escalope of Veal Neapolitan	Market price
A breaded escalope of British Veal, pan fried and served with a tomato and herb concasse	

Lamb Dishes

Roast Leg of Lamb	12.75
Traditional roasted leg of Herdwick Lamb served with a redcurrant and rosemary jus	
Roast Saddle of Lamb	16.50
A boneless saddle of Lamb stuffed with a forcemeat of beetroot and Black Pudding Served with a pan gravy	
Rack of Lamb	16.95
A trimmed French Rack of Lamb cooked rosy pink served on a bed of champ Potatoes drizzled with a herb cream sauce	
Lamb Henry	14.95
A knuckle of Lamb marinated in mint, pot-roasted and served with a mint gravy and mashed potato	
Galette of Lamb	19.95
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	
Medallions of Lamb	19.95
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)

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

Pork Dishes

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

Vegetarian Dishes

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

Vegetarian Dishes (continued)

Vegetable Enchiladas 10.45
Flour Tortilla's stuffed with Mexican vegetables and mixed pulses, gratinated with sour cream and Monterey Jack cheese

Pasta Conchiglie 10.45
Pasta shells tossed in a capsicum and pasata sauce and gratinated with shaved Parmesan

Cold Desserts

Brandy Snap Baskets 4.25
Crisp brandy snap baskets filled with Chantilly cream and garnished with fresh seasonal fruits

Homemade Fruit Cheesecake 4.25
A crushed biscuit base with a cream cheese and cream crown topped with fruit compote of your choice

Chocolate and Hazel Nut Torte 4.25
A baked chocolate and hazelnut torte served with chantilly cream

Raspberry Pavlova 4.50
Named after the famous Russian ballerina a dish of fresh meringue and Chantilly cream garnished with raspberries

Tarte Tartin 4.25
A sweet pastry case layered with thinly sliced apple with a caramelised butter sauce

Profiteroles 3.75
A nest of Profiteroles filled with whipped cream and topped with a Belgian chocolate sauce

Paris Brest Gateau 4.25
A choux pastry ring filled with Chantilly cream glazed with Apricot jus and flaked almonds

Strawberry Shortcake 4.25
A light crisp shortbread biscuit filled with cream garnished with fresh strawberries

Petit Pots of Chocolate 4.25
Rich dark chocolate topped with a black cherry compote crowned with whipped cream and a chocolate flower

Raspberry Crème Brulée 4.50
Fresh raspberries set into an egg custard, topped with a caramel crust

Panna Cotta 3.95
Boiled cream flavoured with vanilla and set with gelatine, served with a contrast of strawberry sorbet and seasonal berries

Cold Desserts (continued)

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

Hot Desserts

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