



THE
AUCTIONEER

Wedding Brochure



Congratulations

On your forthcoming wedding

Thank you for your interest in The Auctioneer as a venue for your wedding day.

You and your guests are certain of a warm welcome and friendly professional service to ensure that you enjoy your day to the full.

Our management team would be delighted to discuss your requirements and help you plan your wedding reception, and our experienced staff will ensure that you have the day of your dreams.





Our attention to detail, combined with the unsurpassed reputation of The Auctioneer for serving delicious, freshly prepared, locally sourced food means your guests cannot help but be impressed with the hospitality that you have provided for them.

Every wedding reception and evening celebration is individually planned for you and all your special requests will be met wherever possible, leaving you free to concentrate on all the other key issues such as your church or registrar arrangements, wedding dress, bridesmaids, photographers, florists, transport, entertainment, honeymoon, etc.

The Auctioneer Suite is a beautifully appointed function room which can cater for up to 100 guests. It contains its own bar, a private suite in which the bride and groom can relax and there are full disabled facilities with access via a first floor lift. For when the party gets going we have a portable black and white checkered dance floor and colour changing LED lighting.

Your guests can also take advantage of our outdoor seating area which sits alongside a Lakeland stone waterfall feature surrounded by pink roses and decorative shrubs, perfect for photo opportunities.

The wedding package consists of:

- A welcome drink of Prosecco, fruit punch, Pimm's, Kir Royale or Peroni
 - A three course meal of your choice
 - A glass of wine with your meal
 - A sparkling wine for the toast
 - Coffee with mints

Included in the package price we offer the following:

- Toastmaster
- White linen napkins
- Chair covers complete with bow to match your colour scheme
 - Silver cake stand and knife
 - Personalised menus
 - Table plan
- Changing facilities for the bride and groom
- Portable black and white checkered dance floor
- Red carpet (subject to weather conditions)



*The wedding package
three course menu:*

SOUPS AND STARTERS

Country Vegetable Soup (vg)

A medley of fresh root vegetables & herbs

Leek & Potato Soup (gf) (v)

A classic smooth blended soup, finished with a swirl of cream

Minestrone Soup (v)

An Italian soup of fresh vegetables, tomatoes & pasta

Tomato & Herb Soup (gfo) (v)

A favourite soup served with croutons

Melon with a Fruit Sorbet (gf) (vg)

Pearls of melon with a fruit sorbet

Garlic Mushroom Ramekin (gfo) (v)

Button mushrooms in a garlic & cream sauce served with garlic bread

Prawn & Salmon Salad (gf)

Succulent North Atlantic prawns & salmon on a bed of leaves served with marie rose sauce

Pâté Cumberland

A smooth pork liver pâté served with Cumberland sauce & oatcakes

MAIN COURSES

Roast Silverside of Lakeland Beef (gfo)

Served with Yorkshire pudding & horseradish sauce

Baked Loin of Ham (gf)

Served with a Cumberland sauce

Salmon Steak with a Lemon & Herb Butter (gf)

A baked, boneless salmon fillet coated with a lemon & herb butter

Supreme of Chicken

A chicken breast wrapped with smoked rashers of bacon & served with a white wine sauce

Baron of Lakeland Beef Chasseur (gf)

With a sauce of red wine, shallots, tomatoes, mushrooms & herbs

Roast Turkey (gfo)

With savoury stuffing, pigs in blankets & cranberry sauce

Two Meats Carvery:

- Roast Lakeland beef with horseradish sauce
 - Roast pork with apple sauce
 - Roast turkey with stuffing
 - Baked ham with Cumberland sauce
- (Please choose any two of the roast meats)

Spinach, Walnut & Cranberry Nut Roast (gf) (vg)

served with a tomato, basil & tarragon sauce

Spinach & Ricotta Cannelloni (v)

Pasta tubes filled with ricotta & spinach in a rich herb & tomato sauce

Vegetable Curry (gfo) (v)

Courgettes, cauliflower, carrots, peppers & onions in a mild curry sauce, served with pilau rice, mango chutney & naan bread

Our reputation for offering delicious, high quality food is second to none. Locally sourced meats and our generous, handmade desserts have established us as a popular venue for many years now and we offer dining and refreshment packages to suit all your requirements.

HOMEMADE DESSERTS

Sticky Toffee Pudding

Served with caramel sauce & vanilla ice cream

Lemon Meringue Pie

Traditional Sherry Trifle

Raspberry Meringue (gf)

Cheesecake

With a topping of your choice

Chocolate & Orange Roulade (gf)

Strawberry Gateau

Chocolate Profiteroles

Locally Sourced Cheeses

Served with biscuits, grapes & celery



(v) Vegetarian | (vg) Vegan | (gf) Gluten Free | (gfo) Gluten Free available upon request

Our selection of buffets and hot rolls are freshly prepared and offer a real variety for all tastes.

The wedding food options:

HOT BUFFET MENU

Lasagne

Lasagne made with local butcher's steak mince & smothered with béchamel sauce.

Served with chips, garlic bread & salad. (gfo)

Chicken Tikka Masala

Marinated pieces of chicken breast in a Tikka Masala curry sauce.

Served with pilau rice, naan bread & mango chutney. (gfo)

Lakeland Beef Steak Pie

Prime local beef in a rich gravy with a short crust pastry top.

Served with chips & peas.

Beef Chilli

Local butchers steak mince in a chilli & kidney bean sauce.

Served with rice, garlic bread & salad. (gfo)

Saint & Sinner Cheeseburger

Beef or veggie burger served with burger relish (saint) or hot pepper sauce (sinner)

in a brioche roll, with lettuce, tomato, onion & pickle. (v - with veggie burger option)

Cold Meats & Salads

Choose two meats: Roast Turkey | Roast Beef | Cumberland Ham.

Served with assorted salads & new potatoes.

Vegan Lasagne (vg)

Made with vegetables, vegan pasta and a creamy sauce with crumb topping.

Served with chips, peas & salad.

Vegetable Curry (v)

Courgettes, cauliflower, carrots, peppers & onions in a mild curry sauce.

Served with rice, chutney, naan bread and salad. (gfo)

Spinach & Ricotta Cheese Cannelloni (v)

Pasta tubes filled with ricotta & spinach in a rich herb & tomato sauce.

Served with chips & garlic bread.

FINGER BUFFET

Platter of Sandwiches

White & brown bread (gfo) savoury cheese (v) | ham | tuna mayonnaise | beef

Mini Cumberland Sausages

with a honey & mustard glaze

Savoury Cheese Rolls in Puff Pastry (v)

Crunchy Vegetables

served with hummus & dips (v)

Sausage Rolls | Mini Pork Pies | Battered Chicken Fillets

Cheese & Tomato Pizza (v) | Quiche (v) | Chips



HOT ROLLS

Roast Lakeland Beef

Cumberland Sausage

Bacon

Vegetable Burgers & Vegetable Sausage (v)

(Vegetarian options must be pre ordered)

Served with chips & coleslaw

HOMEMADE DESSERTS

Sticky Toffee Pudding

Served with caramel sauce & vanilla ice cream

Lemon Meringue Pie

Traditional Sherry Trifle

Raspberry Meringue (gf)

Cheesecake

With a topping of your choice

Chocolate & Orange Roulade (gf)

Strawberry Gateau

Chocolate Profiteroles

(v) Vegetarian | (vg) Vegan | (gf) Gluten Free | (gfo) Gluten Free available upon request



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