



Wedding & Events

**SPECIAL OCCASIONS
TAILORED FOR YOU**

Private Dinners, Tailored Packages
and more...

Email: info@thecrossingsinn.co.uk
for availability and quotes.



Menu I

STARTER

Cream of Vegetable Soup

MAIN COURSE

Roast Supreme of Chicken

Seasonal Vegetables, Roast Potatoes
& Gravy

DESSERT

Warm Chocolate Fudge Cake

Served with Vanilla Ice Cream

£20.00 per guest

Minimum 6 people per package.
Pre bookings only.



Menu II

STARTER

Leek & Potato Soup

Chilled Fan of Melon

Fruits of the Forest Compote

MAIN COURSE

Braised Brisket of Beef

Yorkshire Pudding, Seasonal Vegetables,
Roast Potatoes & Gravy

Roast Pork

Crackling, Apple Sauce, Seasonal Vegetables
& Roast Potatoes

DESSERT

New York Cheesecake

Raspberry Coulis

Apple Crumble

Vanilla Custard

£25.00 per guest

Minimum 6 people per peckage.
Pre bookings only.



Menu III

STARTER

Roasted Root Vegetable Pear Barley Broth

MAIN COURSE

Roast Scottish Beef Rump

Yorkshire Pudding, Seasonal Vegetables
& Roast Potatoes

DESSERT

Sticky Toffee Pudding

Toffee Sauce & Vanilla Ice Cream

£25.00 per guest

Minimum 6 people per peckage.
Pre bookings only.



Menu IV

STARTER

Traditional Scotch Broth

Thyme Dumpling

Blue Cheese & Walnut Salad

Herb Croutons & Raspberry Dressing

MAIN COURSE

24 Hour Braised Beef

Seasonal Vegetables & Horseradish Mash

Roasted Loin of Pork

Crackling, Seasonal Vegetables, Apple Sauce
& Black Pudding Gravy

DESSERT

Raspberry Cranachan

Toasted Oats, Honey & Whisky

Dundee Marmalade Bread & Butter Pudding

Heather Honey Ice Cream

£28.00 per guest

Minimum 6 people per peckage.
Pre bookings only.



Menu V

STARTER

Leek & Potato Soup

Scoth Broth

MAIN COURSE

Roast Sirloin of Scottish Beef

Roasted Root Vegetables, Yorkshire Pudding,
Roast Chateau Potatoes & Red Wine Jus

Chicken & Bacon

Seasonal Vegetables, Roast Potatoes
& Scottish Morel Mushroom Jus

Grilled Salmon

Caper Lemon Cream Sauce, Vegetables
& New Potatoes

DESSERT

Raspberry Pavlova

Trio of Cheesecake

Vanilla | Raspberry | Chocolate

£30.00 per guest

Minimum 6 people per peckage.
Pre bookings only.



Menu VI

FOR UP TO 30 GUESTS WITH PRE ORDER

STARTER

Butternut Squash Soup
Prawn & Smoked Salmon Cocktail
Ham Hock & Foie Gras Terrine
Tomato & Mozzarella Salad

MAIN COURSE

8oz Rib Eye Steak, Chips, Mushrooms, Tomato Salad
Sea Bream, Celeriac Remoulade, Sauce Verige
Chicken & Haggis, Vegetables, Fondant Potato, Laphroaig Sauce
Goats Cheese & Beetroot Risotto

DESSERT

Black Forest Chocolate Fondant, Cherry Sorbet
Lemon Tart, Gin & Tonic Sorbet
Sticky Toffee Pudding, Vanilla Ice Cream
Cheese & Biscuits

£35.00 per guest

Minimum 6 people per peckage.
Pre bookings only.



Menu VII

VEGETARIAN AND VEGAN OPTIONS

MAIN COURSE

Wild Mushroom Risotto

Parmesan Salad & Truffle Oil

Pendang Curry

Coconut Rice, Thai Salad, Spring Roll
& Sweet Chill Dip

Vegetable Lasagne

Salad, Garlic Bread & Fries

Garlic Mushroom Stroganoff

Seasonal Vegetables & Rice

DESSERT

Sticky Toffee Pudding

Toffee Sauce & Vanilla Ice Cream

Apple & Rhubarb Crumble

Soy Custard

Chocolate Tart

Fresh Strawberries & Chocolate Ice Cream

WINE LIST

HOUSE WHITE

BAREFOOT SAUVIGNON BLANC

HOUSE RED

BAREFOOT MALBEC

BAREFOOT MERLOT

ROSE

BAREFOOT ROSE

**SMALL
MEDIUM
LARGE
BOTTLE**

**£ 3
£ 4
£ 5
£ 14**

WHITE WINES

GAVI

distinguished by its crisp, floral, peachy, aromatic qualities.

£20

BOURGOGNE CHARDONNAY

Intense aromas of white-fleshed fruit, with floral, creamy, and oaky notes.

£18

D. PATUREAUX POUILLY FUME

bold aromas of pear, peach & apricot

£25

CHABLIS ELODIE DUPRES

elegant refined flavours of apple & citrus

£25

OYSTER BAY SAUVIGNON BLANC

zesty gooseberry, lime & guava

£20

RED WINES

FLEURIE DUBOEUF

premier beaujolais with bouquet of cherry, raspberry & white flowers

£24

FITOU

from the languedoc smooth with blackberries

£22

RASTAEU

silky rhone with raspberry & garrigue aromas, notes of blackcurrant and plum.

£26

FINE WINES - WHITE

CLOUDY BAY SAUVIGNON BLANC **£35**

complex notes of guava, lime, gooseberry,, tropical fruits with a dusting of fresh herbs one of the worlds most prestigious sauvignons

CHABLIS 1ER CRU

£35

a nose of stone & citrus fruits, with smokey mineral notes and a hint of oak

FINE WINES - RED

CHATEAUNEUF DU PAP

£35

a heady bouquet of raspberry, redcurrant & strawberry backed by regal aromas of sweet spice & chocolate

COCKTAILS

WOO WOO

£6

Vodka, Archers, grenadine & cranberry juice

NINJA TURTLE

£6

Malibu, Midori & pineapple juice

BLUE LAGOON

£6

Vodka, blue curacao, lemonade & orange juice

PORN STAR MARTINI

£6

Vodka, passion fruit puree & Passoa

PIÑA COLADE

£6

Bacardi, Malibu, pineapple juice & cream

MANHATTEN

£6

Monkey Shoulder, Jack Daniels & Angostura bitters,

STRAWBERRY DAIQUIRI JUG

£16

Bacardi & Cointreau, Strawberries & strawberry syrup

SINGAPORE SLING

£8

Gin, Benedictine, Cointreau, Grand Manier, Angostura bitters, cherry brandy, lime juice, pineapple juice & grenadine

CUBRA LIBRA

£6

Havana Club rum, lime juice & coke

LONG ISLAND ICED TEA

£8

Tequila. Gin. Bacardi. Vodka.



Accommodation

CROWN

Twin or Double

Sleeps 2

£70.00

THISTLE

Double

Sleeps 2

£65.00

KILN

Double

Sleeps 2

£65.00

LYNE

Twin or Double

Sleeps up to 3

From £65.00

REIVERS

2 Bed Apartment

Sleeps up to 5

From £135.00

All rates include full Cumbrian breakfast



Wedding & Events

SPECIAL OCCASSIONS
TAILORED FOR YOU

INCLUSIONS

Table Linen & Napkins

Cutlery

Water Jugs

Car Parking

BOOKING TERMS

Minimum 6 guests per event to apply for
event rates & packages.

Credit/Debit Card required at the time of booking
along with a £5.00 per person
non-returnable deposit.

In the event of a cancellation, the full amount of
the contracted event booked will be deducted
from the Credit/Debit Card details given.

Cancellations made within 28 days prior to
your event date will be charged at 100%.

Pre order of food to be received no later than 14
days prior to your arrival- if applicable.

Balance to be received no later than
28 days prior to your event.

All room set-up and itinerary arrangements to be
made 28 days prior to your event.

Accommodation terms you can find online.



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