



BESPOKE EXPERIENCES
WITH CHARACTER

An event to remember

Host your private occasion in stunning surroundings.

The Lakes Distillery provides a unique backdrop with an elegant environment – social or corporate. We have hosted private parties, business functions, weddings and bespoke tasting experiences with evening or private tours of our award-winning distillery available on request.

Our private dining space, the Ruskin Room, incorporates a dedicated kitchen for bespoke catering, high-quality AV system, complimentary wi-fi and comfortably seats up to 30 people. For larger events, we also offer the exclusive use of our Bistro, seating up to 60 guests.



Exceptional dining in the Lake District

A warm welcome and a showcase of the region's finest ingredients.



Our bespoke menus are locally sourced, exquisitely prepared, robustly flavoursome and can be tailored to any event. We are a Cumbrian icon for exceptional dining in a relaxed ambience, infusing innovative concepts with local tradition.

To hire The Ruskin Room there is a £120 half-day service charge and £200 full-day service charge which includes dedicated staff members, private facilities, AV equipment, air conditioning, stationery and complimentary still and sparkling water.**

**Please contact us for a quote for exclusive Bistro venue hire.

Our Menus

Set in the former Victorian farmstead's cattle parlour, our kitchen is focused on local food, and honest, hearty flavours. Please choose from one of the following for your event.

FAITH

Potato Cream Soup with
Leeks and Fresh Chives

Salmon en Croûte, Tenderstem
Broccoli and Saffron

Crème Brûlée with
Homemade Shortbread

£34pp

HOPE

Tartare of Fresh and Smoked Salmon
with Sweet Pickled Cucumbers

Roast Breast of Corn-fed Chicken,
Wild Mushrooms, Bacon and Truffle

Warm Chocolate Fondant
with Jersey Cream

£36pp

LUCK

Salad of Endive, Pears, Walnuts and
Blue Cheese with Walnut Oil Dressing

Slow-cooked Shoulder
of Beef in Red Wine

Raspberry Soufflé with
Raspberry Ripple Ice Cream

£38pp

LOVE

Cumbrian Farmhouse
Cheese and Spinach Soufflé

Simply Grilled Fresh Halibut,
Tartare Sauce, Minted Pea Purée
and Chips

Lemon Posset with Raspberries

£40pp



The Quatrefoil Menu

Allowing your guests the flexibility to select from a range of starters, mains and desserts, this menu is available for parties of up to a maximum of 30 people.

STARTERS

Potato Cream Soup with Leeks and Fresh Chives
The Lakes Gin-Cured Salmon with Pickled Cucumbers
Cheddar Cheese and Spinach Soufflé (v)

MAINS

Roast Breast of Corn-fed Chicken,
Wild Mushrooms, Bacon and Truffle
Best End of Cumbrian Hill Lamb with Garden Herbs,
Sweet-roasted Vegetables and Hot Pot Potatoes
Simply Grilled Fresh Halibut with Tartare Sauce,
Minted Pea Purée and Chips

DESSERT

Crème Brûlée with Warm Lemon Madeleines
Raspberry Soufflé with Raspberry Ripple Ice Cream
Warm Chocolate Fondant with Jersey Cream

£50pp

The Whisky Dinner

Discover the art of food and whisky pairing by immersing yourself and a minimum of 12 guests in our showcase Whisky Experience Dinner. Your host will guide and educate you through a tasting of our whisky portfolio, with this specially designed menu altering the depth and flavours of our award-winning whisky.

APERITIF

The One Fine Blended Whisky Highball

STARTERS

Wild Salmon and Oyster Tartare with Lemon Dressing
The One Sherry Cask Finished

MAIN

Grilled Salt-aged Rib Eye with Lobster and Vanilla Butter
The Lakes Single Malt Whisky - Quatrefoil Faith

CHEESE

English Farmhouse Cheeses
The Whiskymaker's Editions Mosaic

DESSERT

Chocolate and Salted Caramel Soufflé
The Whiskymaker's Reserve No.5

£95pp

Canapés

We have a seasonal selection of hot and cold canapés for you to personally select to complement your event.



COLD

- Smoked Salmon Roulade
- Lindisfarne Oysters –
Natural or Ceviche
- Caramelised Apple, Blue
Cheese and Walnuts (v)
- Parmesan Shortbread,
Creamed Cheese and Herbs
- Blini, Smoked Salmon,
Caviar and Sour Cream
- Coronation Crab Tartlet

HOT

- Gougère (v)
- Piglets in Blankets
- Salmon Fishcake,
Cucumber and Wasabi
- Quails Egg Tartlet,
Mushrooms and
Hollandaise Sauce
- Rare Roast Beef, Yorkshire
Pudding and Horseradish
- Riviera Tartlet –
Tomato, Pesto and Anchovy
- Oriental Spiced
Chicken Winglet
- Crab Doughnuts

SWEET

- Lemon Meringue Tart
- Warm Honey Madeleine
- Chocolate and
Salted Caramel Tart
- Walnut Sablé with
Coffee Mascarpone
- Churros and
Hot Chocolate Sauce
- Vanilla and Rose Macaroon
- Fresh Fruit Meringue

£3 each
(recommend x3pp)

Christmas Parties



MINIMUM FOUR GUESTS:

Bespoke tour of our distillery followed by a tutored
tasting of our award-winning spirits

Three-course traditional Christmas meal with
The Lakes Gin or The One whisky crackers

Lakes Christmas cocktail*

Lakes glassware gift to take home

£65pp

Bistro or Ruskin Room dining available depending on group size, please enquire.
*Non-alcoholic options available.

Working Lunches

Enjoy a hearty working lunch laid out for your business function. Select from individually made sandwiches or a serve-yourself buffet.

SANDWICH SELECTION

Selection of freshly made Sandwiches, served with Thin-Cut Chips and Condiments

£14pp

SOUP AND TOASTED SANDWICHES

Seasonal Home-Made Soup (v) accompanied by Cheese and Pulled Ham Hock Toasted Sandwich
Vegetarian option available

£16pp

WORKING LUNCH BUFFET

Selection of freshly made Sandwiches
Pork Pie and Piccalilli
Vegetarian Quiche
Mixed Salad
Thin-cut Chips
Esterhazy Torte
Lakes Whisky Loaf

£20pp

UNLIMITED TEA & COFFEE

£9pp



Corporate Groups

We offer a unique opportunity for businesses to hold a team-building activity, mark a special occasion or celebrate a recent success. You and your team can enjoy a distillery experience, which includes a tour and tasting hosted by our knowledgeable guides and a chance to explore the art and science behind how we create our award-winning spirits. Before or after your tour experience you can enjoy a memorable meal in our Bistro.

For those who are looking to dive even deeper into our world-class whiskies there is the opportunity to upgrade to our Single Malt or Whisky & Chocolate Pairing Tour for an additional £20pp*

FOR UP TO 12 GUESTS:

Lakes Signature Cocktail or half a bottle of wine per person

Bespoke tour of our distillery followed by a tutored tasting of our award-winning spirits

Three course meal chosen from our Faith, Hope, Luck or Love Menus, served in our Bistro or private dining room

Dedicated facilities and staff members for the entirety of your event

£60pp

Upgrade to one of our enhanced whisky experiences for an additional £20pp*

FOR GROUPS OF MORE THAN 12:

Lakes Signature Cocktail or half a bottle of wine per person

Bespoke tour of our distillery followed by a tutored tasting of our award-winning spirits

Champagne reception

Three course meal chosen from any menu, served in our Bistro or private dining room

Dedicated facilities and staff members for the entirety of your event

£75pp

*Upgrade only available for groups under 12 guests due to the nature of the tasting.



TAKE THE LEAD, FOLLOW YOUR INSTINCT

Speak to our events and customer service team to discuss your ideas. We can cater for special dietary requirements, allergies and all age groups. Please note menus are subject to change due to availability of seasonal ingredients.

We look forward to hearing from you.

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