



*Lakeside*

CELEBRATION VENUE, RESTAURANT & BAR

*Celebration Menu*

We pride ourselves in our choice of menus to suit any taste and the quality of our food.

(All our ingredients are sourced locally wherever possible).

Here at Lakeside, we are confident that we can create the perfect option for any taste.

We have a host of options for your event meal, from set menus to carveries through to à la carte. Craig our Head Chef has been with us over 10 years, and the team have many years of experience in event catering. We are here to advise and help you choose the perfect menus to fit your day. Our sample menus are just a selection of what we can offer so if you have something specific in mind, we will be happy to discuss the options!

### Canapes

Why not start with a range of canapés handmade by our chefs for your guests on arrival or to keep them going until the main meal.

### Formal Dining

We offer a range of formal dining options. Set menus where all guests have the same dish for starter, main and dessert (where required we will cater for vegetarian and dietary requirements)

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Set choice menus whereby your guests pre-select dishes for starter, main course, and desserts from a pre-selected choice of options. Or a completely open choice where you build the options to tailor your menu to your exact needs.

### Informal Dining

Depending on the time of year and the time of day we have several informal catering options to choose from. Hot and cold buffet, carvery, hog roast or outdoor BBQ. For more details on these options please speak to our restaurant manager, Marton.

## Canapes

(Choose 3 for £7.50 or 5 for £10 per person)

Excite your guests with some delicious canapes on arrival. To be enjoyed in the beautiful surrounding at Lakeside or in our lovely spacious bar area

Roast locally reared Beef with fresh horseradish crème fresh relish in a mini-Yorkshire pudding

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Mini salt and black pepper gourmet burger and cheddar cheese rostini

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Grilled ciabatta topped with fresh cherry tomato, basil and red onion medley

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Battered mini cod fillet on pan fried rosti drizzled with pea infusion

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Skewered mini pork sausages glazed in honey, grain mustard and soy

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Smoked Salmon on tasted bruschetta with dill and lemon oil

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Tempura of marinated king prawns with sweet chilli and cucumber

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Grilled halloumi, watermelon, and mint (V)

## Street food style buffet menus

### Carvery Baps – £8.50 per person

Slow roasted joint of meat (beef or turkey) served in a soft sandwich bap with gravy, chunky chips, coleslaw, dips & sauces

### Hog Roast Baps - £8.50 per person

Pulled pork served in soft sandwich bap with gravy or BBQ sauce, chunky chips, coleslaw and apple sauce

### The American - £8.50 per person

Variety of Hot dogs with a selection of toppings, dips & sauces

### Italian job - £11 per person

Freshly made pizzas (pepperoni, BBQ chicken, or cheese) with chunky chips and selection of salads

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### Seaside favourite - £12 per person

Traditional hand battered mini fish & chips with mushy peas and curry sauce

Afternoon Tea - £14 per person  
(Includes unlimited tea/coffee)

Sandwich selection: roast beef & red onion, ham & tomato,  
tuna & cucumber, cheese & chutney on white, wholemeal  
and granary bloomer bread

Sweet selection: fruit scones with jam & cream, chocolate  
brownies, French macaroons, assorted sponge cakes

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Upgrade to sausage rolls and pork pies for £1 per person

Upgrade to a glass of Prosecco for £3 per person

## Light Buffet - £12 per person

Chunky Chicken  
Bites  
Freshly Baked  
Quiche  
Sausage Rolls  
Cheese & Onion  
Pasties  
Pork Pies

Breadbasket with  
Fresh Bloomer  
Bread  
Meat platter with  
Roast Beef & Red  
Onion  
Ham & Tomato

Grated Cheese  
Homemade  
Coleslaw  
Mixed House Salad  
Dips and Sauces

## Premium Light Buffet - £14 per person

Fish Goujons  
Chunky Chicken  
Bites  
Freshly Baked  
Quiche  
Sausage Rolls  
Cheese & Onion  
Pasties  
Pork Pies  
Roasted New Potato  
Medley

Breadbasket with  
Fresh Bloomer  
Bread  
Meat platter with  
Roast Beef & Red  
Onion  
Ham & Tomato

Grated Cheese  
Tuna Mayo  
Homemade  
Coleslaw  
Pesto Pasta Salad  
Mixed Leaf Salad  
Dips and Sauce

Hot Buffets - £17 per person

**Sautéed Sirloin of Beef in Mushroom, Ginger and Garlic Sauce**

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A Trio of Battered Chicken breast pieces - Sweet Chilli, Tangy BBQ  
and Original Recipe

Sautéed Garlic Mushrooms in Brandy and White Wine Sauce

Savoury Rice

Hand Cut Chunky Chips

Herb Roasted New Potatoes

Vegetable Stir Fry

Garlic bread

Dips and Sauces

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**Chicken in a Creamy White Wine and Thyme Sauce**

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Chilli Tempura King Prawns

Sautéed Garlic Mushrooms in Brandy and White Wine Sauce

Hand Cut Chunky Chips

Herb Roasted New Potatoes

Dauphinoise Potatoes

Seasonal Roast Vegetables

Bread roll

Dips and Sauce

**Steak & Ale Pie**  
**Vegan Shepherd's Pie**

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Creamy Mash potato  
Roast potatoes  
New potatoes  
Hand Cut Chunky Chips  
Mushy peas  
Seasonal Roast vegetables  
Stove top gravy

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**Lasagne**

**Meatless Mince Lasagne**

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Sautéed Garlic Mushrooms in Brandy and White Wine Sauce  
Hand Cut Chunky Chips  
Herb Roasted New Potatoes  
Garlic bread  
Cheesy Garlic Bread  
Mixed House Salad  
Chef's Slaw



### Hog Roast - £18.95 per person

Slow Roasted Pulled

Pork

Fresh bread rolls

Roast Potatoes

Roast vegetables

Chunky chips

Crackling

Homemade Stuffing

Gravy and Apple sauce

Vegan Shepherd's Pie or

Steak & Ale Pie

Fresh Homemade

Coleslaw

Mixed Leaf Salad

### BBQ - £18.95 per person

Pork Sausages

Handmade 100 % Beef

Burgers

Mushroom, red onion

and pepper Kebabs

Hand Cut Chunky Chips

Fresh bread rolls

Mixed house Salad

Mediterranean Pasta

Salad or Rice Salad

Fresh Homemade

Coleslaw

### Premium BBQ -£22.95 per person

Pork Sausages

Handmade 100 % Beef

Burgers

Tandoori or Piri-Piri

Chicken

Mushroom, Red onion,

Pepper, and Halloumi

Kebabs

Lamb Koftas

Hand Cut Chunky Chips

Fresh bread rolls

Mixed house Salad

Potato Salad

Mediterranean Pasta

Salad or Rice Salad

Fresh Homemade

Coleslaw

## Formal Dining Menu

This offers a more refined touch to the celebration. Giving your guests the option of a selection of meals

### Silver

£27.00 per person

(Choose 1 from each section to form your menu)

### To Start

Homemade Soup served with a crusty bread roll

Fanned Melon with a Raspberry Sorbet

Creamy Garlic Mushrooms on toasted Ciabatta

### Main Course

Free Range Chicken Breast in a creamy white wine and Thyme sauce

Hand Battered Halloumi served on a bed of roquette salad with

Sweet Chilli Dressing

Oven Baked Salmon Fillet with Dill and Lemon Garlic Butter

### Dessert

Chocolate fudge cake served with cream

Luxury Baked New York Cheesecake served with berry compote

Homemade Apple and Cinnamon Crumble served with vanilla  
custard

Offer the choice of all dishes to your guests for just £3.00 per person

All our mains are served with locally sourced, fresh seasonal vegetables and potatoes  
(substitutions can be made for dietary requirements)

## Gold

£30.00 per person

(Choose 1 from each section to form your menu)

## To Start

King Prawn in Garlic and Cherry Tomato sauce  
Ham Hock Croquettes with homemade fig chutney  
Goats cheese with red apple, pear & walnut on a bed of rocket with  
balsamic honey dressing

## Main Course

Roast Sirloin of Beef with Homemade Yorkshire Pudding and  
Stovetop gravy  
Fillet of Seabass with garlic and chorizo  
Caramelised Onion and Goats Cheese tartlet with asparagus and  
pesto

## Dessert

Sticky Toffee Pudding served with Bourbon Vanilla Ice Cream  
Trio of mini-Desserts  
(Double Chocolate Mousse, White Chocolate & Raspberry Mousse,  
Chocolate & orange tartlet)  
Salted Caramel Chocolate Brownie Fudge Cake with cream

Offer the choice of all dishes to your guests for just £3.50 per person

All of our mains are served with locally sourced, fresh seasonal vegetables and Potatoes  
(substitutions can be made for dietary requirements)

## Diamond

£35 per person

(Choose 1 from each section to form your menu)

### To start

Slow Roasted Belly Pork and black pudding with Bruschetta chips

Warm Chicken & Chorizo salad with olives & cherry tomatoes

Sloe Gin Cured Smoked Salmon with Beetroot & Horseradish  
Chutney

Grilled Halloumi & Watermelon salad with mint & avocado sauce

### Main Course

Half of Roast Duck with orange & plum jus

Braised Lamb Shank served with Minted Red Wine jus

Monk Fish with King prawns in lemon and herb dressing

Wild Mushroom, Chestnut & Spinach Wellington

### Desserts

Rich Belgian Chocolate & Raspberry Tear

Whisky Soaked Bread & Butter Pudding

Yorkshire Cheese Board with grapes, crackers & autumn fruit  
chutney

Ruby poached pear with vanilla mascarpone

Offer the choice of all dishes to your guests for just £4.00 per person

All of our mains are served with locally sourced, fresh seasonal vegetables and Potatoes  
(substitutions can be made for dietary requirements)