

# SUMMER 2010 GROUP MENUS

Available from 7 April until 30 September  
for groups of 12 or more.



One, Two or Three Course Formal  
Meals served in the Downstairs  
Bar/Restaurant for groups of 12 to 45,  
and groups of 12 to 100 for Buffets.



Lakeside Lodge Golf Centre  
Tel: (01487) 740540  
[www.lakeside-lodge.co.uk](http://www.lakeside-lodge.co.uk)

## **BUFFET A**

Sliced Baguette  
with a selection of toppings  
Vegetable Crudités  
with a selection of Dips  
Spicy Chicken Strips  
Mini Cocktail Sausages  
Vegetable filled Canapés  
Plaice Goujons  
Crispy Coated Wedges  
Crisps

**PRICE PER PERSON £9**

## **VEGETARIAN BUFFET**

Sliced Baguette  
with a selection of toppings  
Vegetable Crudités  
with a selection of Dips  
Vegetarian Spring Rolls  
Cheese and Mushroom Lattice  
Vegetable filled Canapés  
Plaice Goujons  
Crispy Coated Wedges  
Crisps

**PRICE PER PERSON £9**

## **BUFFET B**

As Buffet A above plus...  
Homemade Quiche Lorraine  
Pepper & Goats Cheese  
Filo Parcels

**PRICE PER PERSON  
£11.50**

You may wish to add  
a choice of  
Dessert at £3.95 pp  
or  
Dessert & Coffee  
at £4.95 pp

## **LIGHT MEAL/SNACK OPTIONS**

Please choose one option for the whole party.


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|---|----------|
| 1. Coffee/Tea & Biscuits  | £1.75 pp |
| 2. Coffee/Tea & Pastry or Teacake   | £2.50 pp |
| 3. Coffee/Tea & Bacon Sandwich  | £4.00 pp |
| 4. Coffee/Tea & Bacon Baguette  | £4.50 pp |
| 5. Coffee/Tea & Sausage Sandwich  | £4.00 pp |
| 6. Cooked Breakfast with Coffee or Tea  | £7.00 pp |
| 7. Lakeside Ploughman's<br>Ham, Cheese, Pickle and Salad garnish                                      | £6.95 pp |
| 8. Ham, 2 Eggs, Chunky chips & Granary Bread  | £6.75pp  |
| 9. Lasagne - Meat or Vegetarian<br>with Salad & Chunky Chips. (Numbers confirmed in advance please)   | £7.95pp  |
| 10. Jacket Potato with a choice of fillings<br>Cheese/Coleslaw/Chilli/Baked Beans/Tuna Mayo or Prawns | £5.50 pp |
| 11. Curry of the Day with Rice & Poppadoms  | £7.95 pp |

**All prices include VAT at the current rate.**

## FORMAL SEASONAL LUNCH/DINNER MENU

For Groups of 12 to 45

### Starters...



Homemade Soup of the Day with Crusty Bread  
Mackerel & Walnut Pâté with Toasted Walnut Bread  
Galia Melon with Champagne Sorbet

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### Choice of Main Courses...

Homemade Chicken & Ham Pie  
Roasted Pepper stuffed with  
Mediterranean Cous Cous & Tomato Coulis

Pan-fried Chicken Breast with an  
Oyster- Mushroom and Leek Sauce

Steamed Cod fillet with a mild Curry Sauce

Honey & Mustard glazed Gammon with an Orange Sauce

All the main course dishes are served with a selection of  
Potatoes and Seasonal Fresh Vegetables

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### Choice of Desserts from the Board Specials

#### PRICE PER PERSON


3 COURSES AND COFFEE/TEA	£19.25
2 COURSES - MAIN, DESSERT & COFFEE/TEA	£16.25
2 COURSES - STARTER AND MAIN	£14.50
MAIN COURSE ONLY	£11.00

Individuals may choose from the full Starter and Main Course selection and we ask you please to confirm definite numbers of each of the choices by two weeks in advance. For groups of 30 to 45 people please select only two Starter and Main courses plus a Vegetarian Option and confirm definite numbers of each of these choices please.

## FORMAL SET MENU

### Starters

(Please choose the same starter for all of your party)



Homemade Soup of the Day with Crusty Bread  
Galia Melon fan with Champagne Sorbet & Mint Syrup  
Homemade Chicken Liver & Cognac Pâté served with Crusty Bread

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### Main Courses

(Please choose the same main course for all of your party)

Traditional Roast Beef and Yorkshire Pudding  
Roast Gammon glazed with Wholegrain Mustard & Honey  
Fresh Steamed Cod Fillet with a Prawn & Mussel Sauce

Homemade Steak & Kidney Pie

Pan-fried Chicken Breast stuffed with Mozzarella  
Served with Tomato & Basil Sauce

All served with a selection of Potatoes & fresh Seasonal Vegetables

OR

**COLD MEAT SELECTION**, served with a Salad Buffet,  
Minted Potatoes and French Bread

OR

**HOT CARVERY**. Please select two from the following choice of succulent Roasted Joints and both of these plus a Vegetarian Dish will be available to your guests: Sirloin of Beef, Stuffed Loin of Pork, Roast Saddle of Lamb, Honey Roast Ham There is a £2.00 per person supplement for the Carvery and please note this is only available for a minimum of 30 people.

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### Choice of Desserts from the Board Specials

#### PRICE PER PERSON

3 COURSES AND COFFEE/TEA	£18.25
2 COURSES - MAIN, DESSERT & COFFEE/TEA	£15.25
2 COURSES - STARTER AND MAIN	£13.50
MAIN COURSE ONLY	£10.00



We ask you please to make one choice of Starter and Main Course for the whole party. We would of course be pleased to serve an alternative Vegetarian option to any member of your party.