



## Group Menus 2012

Available from 15 January until 6 April  
for Groups of 12 or more

One, two or three course formal meals  
served in the Bar/Restaurant area of  
The Clubhouse

We cater for groups of 12 to 45 for the formal meal  
and 12 to 100 for the Buffet.

Lakeside Lodge Golf Centre  
01487 740540

[www.lakeside-lodge.co.uk](http://www.lakeside-lodge.co.uk)

### **BUFFET A**

Selection of filled wraps  
Tomato half stuffed with  
spicy cous-cous  
Spicy chicken strips  
Mini cocktail sausages  
Broccoli & Brie puffs  
Plaice goujons  
Crispy coated wedges  
Selection of dips  
Crisps

**PRICE PER PERSON £9.50**

### **VEGETARIAN BUFFET**

Selection of filled wraps  
Tomato half stuffed with  
spicy cous-cous  
Vegetable crudités & dips  
Vegetarian Spring rolls  
Broccoli & Brie puffs  
Vegetable & Feta filo parcels  
Vegetarian quiche  
Crispy coated wedges  
Crisps

**PRICE PER PERSON £9.50**

### **BUFFET B**

As Buffet A above plus...  
Homemade Quiche  
Mediterranean Vegetable &  
Feta Cheese Filo parcels

**PRICE PER PERSON  
£11.75**

You may wish to include a  
choice of

Desserts at **£4**

or Desserts & Coffee at

**£5.20 per person**

### **LIGHT MEAL/SNACK OPTIONS**

**Please choose one option for the whole party.**

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|---|-------------------|
| 1. Coffee/Tea & Biscuits  | £1.75 per serving |
| 2. Coffee/Tea & Pastry or Teacake   | £2.60 per person  |
| 3. Coffee/Tea & Bacon Sandwich  | £4.20 per person  |
| 4. Coffee/Tea & Bacon Baguette  | £4.60 per person  |
| 5. Coffee/tea & Sausage Sandwich  | £4.20 per person  |
| 6. Full Cooked Breakfast  | £7.20 per person  |
| 7. Ham & Cheese Ploughman's   | £7.20 per person  |
| 8. Ham, Egg, Chips + Granary Bread  | £6.90 per person  |
| 9. Lasagne – Meat or Vegetarian<br>With Salad & Chips. Numbers confirmed in advance please  | £8.20 per person  |
| 10. Jacket Potato with a choice of fillings<br>Cheese/Coleslaw/Chilli/Baked Beans/Tuna Mayo | £6.00 per person  |

## FORMAL SEASONAL LUNCH/DINNER MENU

For Groups of 12 to 45

### Choice of Starters...

- Homemade soup of the day with crusty bread OR
- Deep-fried breaded Brie with cranberry sauce OR
- Chicken liver & brandy pâté, onion marmalade & crusty bread

### Choice of Main Courses...

- Home-reared local pork loin, mustard mash & pear & cider sauce
- Pan-fried chicken breast stuffed with mozzarella & basil  
Served with a Provençal sauce
- Oven-baked Cajun cod laid on a bed of roasted vegetables
- Home-made steak & kidney pie with a puff pastry lid
- Spinach and goats cheese tart with a creamy tomato sauce

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

### Choice of Desserts from the Board Specials

#### PRICE PER PERSON

3 COURSES WITH COFFEE OR TEA	£19.75
2 COURSES – MAIN, DESSERT & COFFEE/TEA	£16.75
2 COURSES – STARTER, MAIN & COFFEE/TEA	£16.75
MAIN COURSE ONLY	£11.25

With the Seasonal Menu, the full Starter and Main Course selections are available for individual choice. Final numbers and meal choices are required 2 weeks in advance of your event date please. 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. We are always happy to discuss further options for those with special dietary requirements

## FORMAL SET LUNCH/DINNER MENU

Please note this Menu restricts you to choosing the same starter and main course for everyone in your party.

### Starters

- Homemade soup of the day with crusty bread OR
- Deep-fried breaded Brie with cranberry sauce OR
- Chicken liver & brandy pâté, onion marmalade & crusty bread

### Main Courses

- Traditional roast beef and Yorkshire pudding OR
- Roast cod served with ratatouille OR
- Dijon mustard & honey-glazed gammon steak topped with fried egg OR
- Homemade chicken, ham and leek pie with a puff pastry lid OR
- Roast leg of lamb with rosemary and mint gravy

All served with a selection of Potatoes & fresh Seasonal Vegetables

or THE COLD MEAT SELECTION

served with a Salad Buffet, Minted Potatoes and French Bread.

or THE 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.

### Choice of Desserts from the Board Specials

#### PRICE PER PERSON

3 COURSES AND COFFEE OR TEA	£18.75
2 COURSES – STARTER, MAIN, & COFFEE/TEA	£15.75
2 COURSES – MAIN , DESSERT & COFFEE/TEA	£15.75
MAIN COURSE ONLY	£10.25

We are always happy to discuss further options for those with special dietary needs