



Lakeside Leisure Group
Buffet & Private Dining Menus



Finger Buffet Menu

Salmon Goujons
Assorted Pizza Selection
Cranberry and Brie Wontons
Vegetable Satay
Crispy Breaded Mushrooms
Mini Vegetable Samosa
Vegetable Spring Rolls
Assorted Sandwiches
Onion Bhajis
Cajun Potato Wedges
Spicy Nachos and Salsa Dip
Selection of Crisps and Peanuts
BBQ Chicken Drumsticks
Pork Cocktail Sausages
Scotch Eggs
Cheese and Chilli Pepper Nuggets
Chicken Satay
Spicy Lamb Kofta

6 Items - £14.50

8 Items - £17.50

10 Items - £20.50

Menu A - £28.95

Butternut Squash and Tomato Soup

Pan Fried Chicken Breast Stuffed with Mozzarella
wrapped in smoked cured bacon with a chive butter sauce

Served with fresh Vegetables and Potatoes

Chocolate Minted Marble Slice

Coffee and Mints

Menu B – £31.95

Ham Hock and Pea Terrine
with plum and apple chutney

Pork Loin Steak
with apple mustard and cider sauce

Served With Fresh Vegetables and Potatoes

Madagascan Vanilla Cheesecake
With a raspberry coulis

Coffee and Mints

Menu C - £33.95

Oak Smoked Chicken and Duck Parfait
with toasted brioche and roasted tomato chutney

Salmon Fillet topped with a Honey, Balsamic
and Whole Grain Mustard Glaze.

Served with Buttered New Potatoes and Garden Vegetables

Truffle Torte
with chiboust cream topped mousse swirled with a raspberry jelly
on a chocolate sponge

Coffee and Mints

Menu D - £39.95

Smoked Salmon and Beetroot Gravalax Terrine
with a lemon and caper dressing

Roast Leg of Lamb
with spiced redcurrant and rosemary jus

Served with Fresh Vegetables and Potatoes

White Chocolate and Raspberry Brulee Cheesecake

Coffee and Mints

Menu E - £42.95

Smoked Salmon

Chilli and Lime Salsa Swirled with a Chive Crème Fraiche and
Horseradish Blinis

Slow Braised Sticky Feather Blade of Beef

on a parsnip and potato mash topped with a rich red wine glaze
with olivetti carrots and Grande chervils julienne crisps

Trio of Chocolate Truffle

a rich chocolate and amaretti truffle with layers of creamy white
chocolate mousse

Vegetarian Options – *Only one may be selected for the whole group*

Mushroom, Brie, Hazelnut and Cranberry Wellington

Leek Fondue Tart with Mustard Seeds

Baked Goats Cheese Soufflé with Braised Red Cabbage

Smoked Applewood Cheese & Red Onion Soufflé in a Filo Shell