



Lakeside Restaurant

Example Contemporary Wedding Menu

Starters

(choose 1)

Poached sea trout, English greens, caper beurre blanc
Sun blushed tomato and dolce latté tartlet, caramelised red onion, olive & rocket salad
with a balsamic dressing

Beef carpaccio, confit shallots, artichokes, corn salad, parmesan and olive oil
Salad of wood pigeon, beetroot and celeriac herb vinaigrette

Sorbets

A choice of champagne, strawberry and mango sorbet

Main Course

(choose 1)

Seared salmon, roasted fennel, pirouette beans, pine nuts, red pepper, sweet and sour
sauce

Whitby cod steak, fat sweet potato chips, with hollandaise sauce, peppered spinach
and snow peas

Balsamic glazed fillet steak with baby braised mushrooms, beer battered baby corn
and Guinness jus

Dessert Menu

(choose 1)

Chocolate truffle torte, champagne strawberry jelly with a Belgian chocolate sauce
Classic vanilla crème brûlée, summer berry compote and lemon shortbread biscuit

Vanilla and berry parfait served with a twill biscuit, lemon and vodka coulee

Poached pears in raspberry champagne with a mint and white chocolate sauce

A choice of champagne, strawberry and mango sorbet

PRICES FOR A 4 COURSE CONTEMPORARY WEDDING MENU

0 – 24 guests; £65.00 per head

25 – 49 guests: £60.00 per head

50 – 99 guests; £55.00 per head

100+ guests: £50.00 per head

Prices are based on a selection of one dish from the starter, main and dessert choices.
If you would like to add additional dishes, or anyone in your party has food allergies,
please do not hesitate to contact me so we can arrange further options.

The Lakeside is proud to be part of the Ponderosa complex. A number of the products
used in our recipes are produced and grown within the complex at the Ponderosa
Rural Therapeutic Centre, which works to bridge the gap between disabled and able
bodied people.

Note: menu subject to change without notice, prices and details correct at time of publication