



## *Lakeside Restaurant*

### Example Traditional Wedding Menu

#### Starters

- Mozzarella with balsamic roasted vine tomatoes and a basil dressing
- Medallions of duck with mango and orange dressing
- Cherry tomatoes, avocado and mozzarella cheese with basil and garlic oil
- Blue cheese salad with rocket, parma ham and roasted pine nuts
- Prawn with smoked salmon served with a traditional marie rose sauce mixed with salad leaf
- Homemade paté served with garlic mushrooms, warm onion chutney and a fresh baked roll
- Warm goats cheese with cranberry relish and rocket salad
- Fanned cantaloupe melon with parma ham and wild berry compote
- Finely sliced Scottish smoked salmon served with dill, black pepper and lemon mayonnaise
- Classic Caesar salad with grilled chicken and parmesan dressed in a homemade herb mayonnaise
- A homemade soup served with a warm crusty roll and pepper butter

#### Sorbets

- A choice of champagne, strawberry or mango sorbets

#### Main Course

- Fillet steak wellington topped with paté and onion chutney wrapped in puff pastry (add £3.00)
- Braised lamb shank with red onion, leek, mushroom and red wine jus
- Salmon fillet marinated with Thai basil and lemongrass with caper and citrus butter
- Spinach and stilton filo parcel with a stilton sauce (v)
- Fricassee of chicken slow cooked with a mustard and tarragon cream sauce
- Black pepper roasted sirloin of beef with homemade Yorkshire pudding
- Chilli and lime marinated breast of duck with a lemon sauce
- Smoked chicken with portobello mushrooms and sherry jus
- Caramelised red onion and goats cheese tartlet (v)
- Five mushroom stroganoff with a cream and white wine sauce with paprika and mustard (v)
- Baby corn, mange tout with julienne of carrot, courgette and mushrooms sauteed together with an oriental sauce (v)
- Chicken medallions with Mediterranean vegetables in garlic and sun blushed tomatoes served with garlic and marinated black olives

**All dishes are served with a choice of potatoes and seasonal vegetables or a selection of salads**



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### Desserts

Meringue nest filled with a vanilla cream and strawberry compote  
Homemade apple pie served with lemon ice cream or homemade custard sauce  
Peach and champagne tart and raspberry coulee  
Hot chocolate fudge cake with a caramel sauce  
Red berry tart with a vanilla parfait  
Fresh strawberry cheesecake and lemon coulee  
Mixed cheese platter and biscuits

### Beverages

Freshly ground coffee and fresh tea with after dinner mints

### PRICES FOR A 4 COURSE TRADITIONAL WEDDING MENU

0 – 24 guests; £39.00 per head  
25 – 49 guests: £37. per head  
50 – 99 guests; £35.00 per head  
100+ guests: £33.00 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.