

SAMPLE

# BUFFET LUNCH

MENU

Padron Peppers

Local Sourdough with Oil & Balsamic

Olives

Woodfire Roast Chicken

Seasonal Vegetables

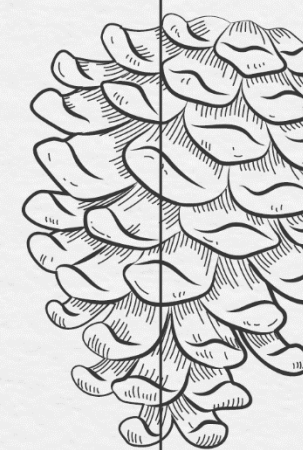
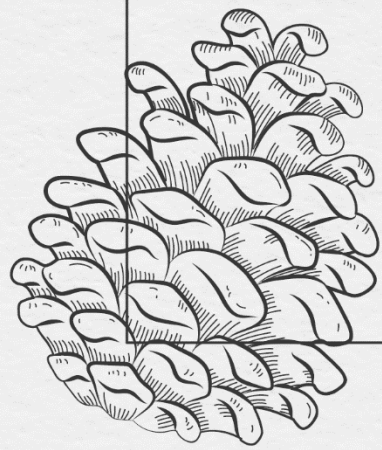
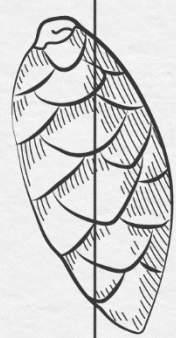
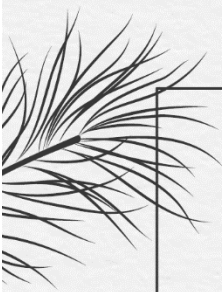
Dauphinoise Potatoes

Tandoori Chickpeas (Vegan)

Roasted new potatoes and herb (Vegan)

Mix leaf salad with Elsa's House Dressing

Chocolate Tart with Whipped cream



SAMPLE

# FAMILY STYLE

MENU

*Please select two mains and four sides*

## STARTERS

Local bread, salted butter & blueberry butter

Mixed leaf salad, shallot dressing

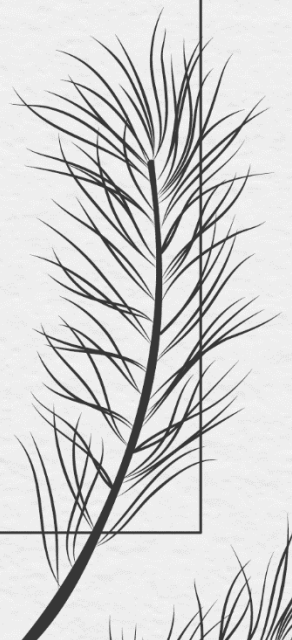
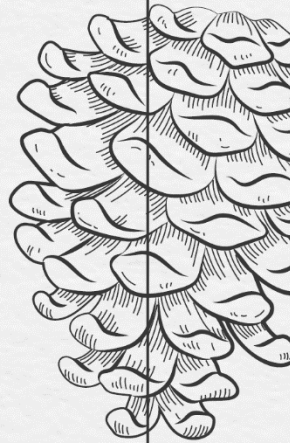
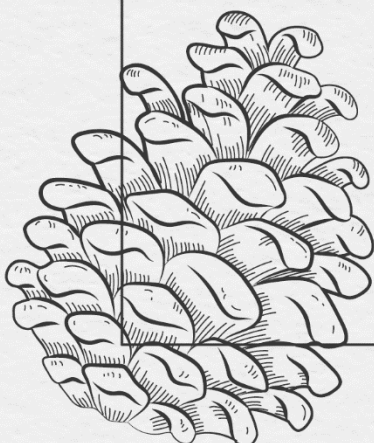
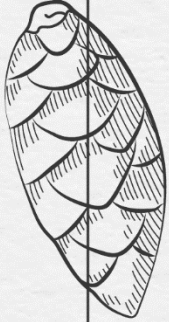
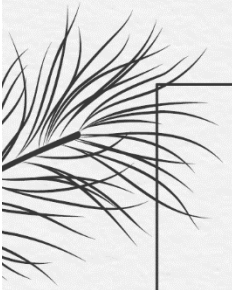
## MAINS

Rosemary roasted turkey breast, sourdough bread stuffing, house made cranberry sauce

Wood-fired cote de boeuf, shallot demi glace, fresh horseradish sauce, Yorkshire pudding

Grilled salmon filet, roasted garlic spinach, prosecco & seafood sauce

Butternut squash wellington, charred grilled peppers, shallot gravy





## SIDES

Haricot vert, brown butter & toasted almonds

Crispy brussels sprouts, apple & pancetta

Steamed asparagus, tenderstem & spinach, local butter & sea salt

Crushed carrots & butternut squash, cinnamon, cardamon & maple syrup

Three cheese baked cauliflower

Camembert mashed potatoes

Dauphinoise potatoes

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## PUDDINGS

Selection of petite fours

Sticky toffee pudding, salted butterscotch sauce, clotted cream

Lemon torte, Chantilly creme, blueberry compote

Salted chocolate tart, fresh raspberry, creme fraiche



SAMPLE

# FESTIVE

MENU

STARTERS

Prawn & crab cocktail, baby gem lettuce, avocado, Bloody Mary sauce

Stilton cheese & spinach stuffed mushrooms

Tomato & basil soup, watercress, garlic crostini, truffle

Chicken liver parfait, spiced apple & date chutney, toasted brioche

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MAINS

Rosemary roasted turkey breast, sourdough bread stuffing, crispy Brussels sprouts,  
roasted spiced pumpkin & sweet potato, home-made cranberry sauce & gravy

Wood-fired cote de boeuf, haricot vert, brown butter & toasted almonds camembert  
mashed potatoes, shallot demi-glace & fresh horseradish sauce

Grilled salmon filet, roasted garlic spinach, dauphinoise potatoes, prosecco  
& seafood sauce

Butternut squash Wellington, olive oil crushed potatoes, charred grilled peppers,  
shallot gravy

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PUDDINGS

Salted chocolate tart, crushed raspberries, clotted cream

Jaffa cake Eton mess

Lemon posset, fresh mango & raspberries, shortbread biscuit



SAMPLE

# THREE COURSE LUNCH

MENUS

## MENU ONE

Roasted tomato & red pepper soup, truffle-dressed watercress,  
Parmesan crostini, fresh basil

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Beef Wellington, pan-roasted shallots, tender stem broccoli,  
garlic wilted spinach, demi glacé

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Salted chocolate tart, crème fraiche, fresh raspberries

## MENU TWO

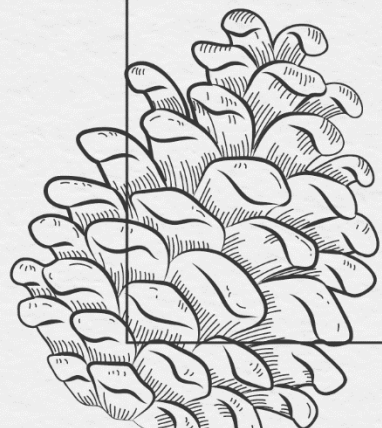
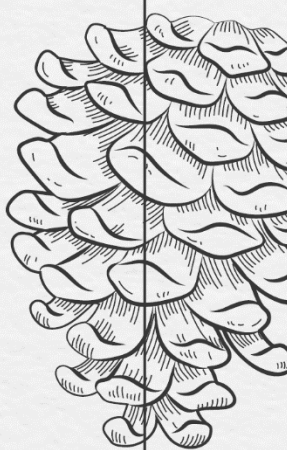
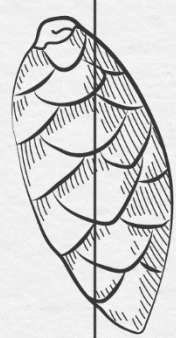
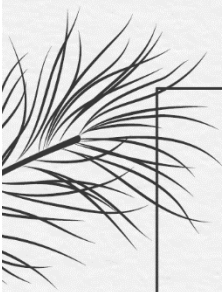
Frisée lettuce salad, warm apple dressing, roasted beetroot

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Pan seared lamb chops, grilled asparagus, crispy fingerling potatoes, mint chimichurri

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Jaffa cake Eton mess



# THE LAKES **byyoo**

## MENU THREE

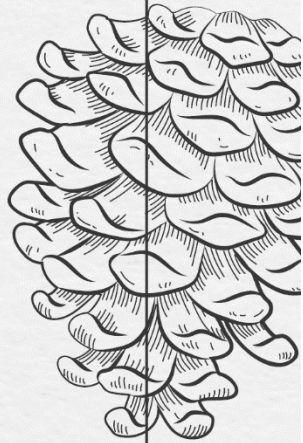
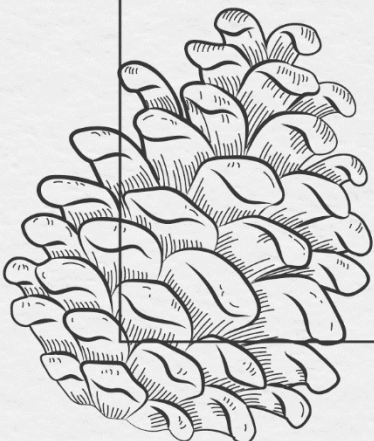
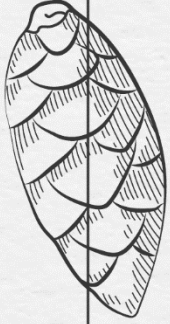
Fresh garden Pea soup, mint oil, slow-cooked ham hock

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Pan-roasted bone-in chicken breast, potatoes au gratin, seasonal vegetables,  
lemon & rosemary jus

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Lemon posset, fresh mango & raspberries





SAMPLE

# FOUR COURSE LUNCH

MENUS

## MENU ONE

Wild mushroom parcel, creamed spinach, roasted tomato jam

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Pan-seared lamb chops, grilled asparagus, crispy fingerling potatoes, mint chimichurri

or

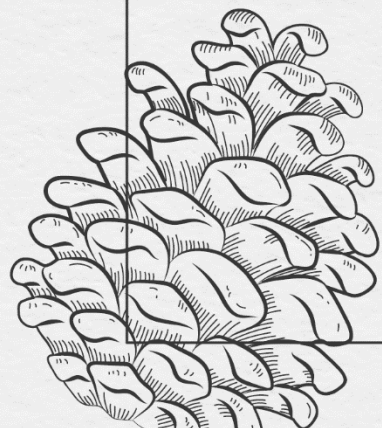
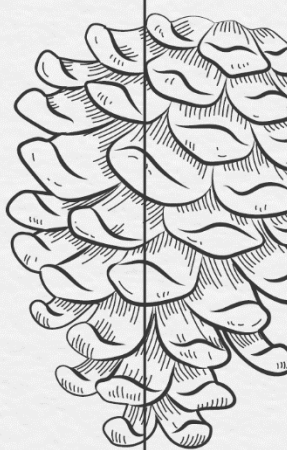
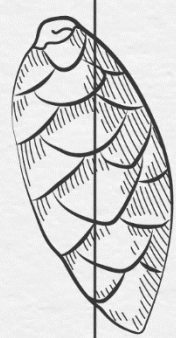
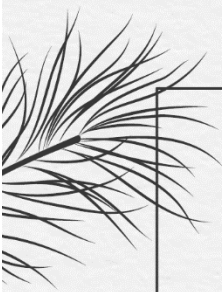
Tandoori chickpeas, tomato & toasted cumin seeds, garlic flatbread, spicy coriander & onion relish (VE)

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Lemon posset, fresh mango & raspberries

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Selection of local cheeses, homemade chutney, toasted brioche & paired with port



# THE LAKES **byyoo**

## MENU TWO

Fresh garden Pea soup, mint oil, slow-cooked ham hock

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Frisée lettuce salad, warm apple dressing, roasted beetroot

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Beef Wellington, pan-roasted shallots, tender stem broccoli,  
garlic wilted spinach, demi glacé

or

Japanese-style soba noodles, crispy tofu, pak choi, ginger & herb curry sauce (VE)

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Salted chocolate tart, crème fraiche, fresh raspberries

## MENU THREE

Country pate, homemade onion & sultana relish, pickles, toasted local sourdough bread

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Pan-roasted bone-in chicken breast, potatoes au gratin, seasonal vegetables, lemon &  
rosemary jus

or

Roasted red pepper & shallot tart, lemon dressed watercress, almond & tomato relish (VE)

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Jaffa cake Eton mess

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Selection of local cheeses, homemade chutney, toasted brioche & paired with port

