



# Celebrate at Lakeside

Birthdays | Parties | Christenings | Anniversaries | Engagements

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Thank you for considering us as a venue for your  
forthcoming occasion.

Our picturesque location by the lake provides the  
perfect setting for your celebration.

With our help and expertise, we can create a celebration for you with real warmth, intimacy and  
enjoyment, which will certainly make all your guests feel at ease, comfortable and welcome.



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# *Why Lakeside?*

Lakeside offers a relaxed and informal, but stylish and charming venue, if you are looking for something away from the ordinary; this is a perfect venue, small and exclusive offering tailored menus and individual requirements to suit your taste and budget.

We are a family run and owned business with a dedicated team and therefore are able to ensure that our service is personal and professional in every way. Our staff are committed to ensuring everything runs smoothly and no detail is overlooked. The kitchen team is also committed to providing you with high quality food you won't forget. All options on our menus are dishes we have found to work well for parties, however we are always open to any suggestions you may have. We importantly take the time to sit down with you and plan your event with us.

*"We will work together with you to create your truly memorable celebration"*

For 40 or more guests we don't charge any venue hire and can provide a wonderful sit-down meal or a buffet for up to 50 guests. For parties less than 40 people there is a small additional room charge.

## *Drinks Packages*

We endeavor to offer any drinks packages at a reasonable cost and are happy to talk to you about your specific requirements and budget. We can offer drinks on arrival (Bucks Fizz, Orange juice or Pimm's), table wine by the glass or bottle, Champagne or Sparkling wine for a toast.

If you wish to source your own wines there is a corkage charge of £5 per bottle, this includes service of the wine and all glassware.

## *Entertainment*

Lakeside holds both PRS and PPL music Licenses and the venue is suitable for a small disco set up or live music when the full room and a buffet style menu is chosen.

Alternatively, your own choice of music can be played on our equipment.

Please contact us to discuss any of your requirements or ideas and we will try and meet your requests

# Evening buffet menus

Please choose one menu option for the whole party

## Option 1 - £14.00 per head

### *Finger Buffet*

#### **Selection of sandwiches and open rolls:**

Home cooked Ham  
Salmon & Cucumber  
Cheese, spring onion and mayonnaise  
Egg Mayonnaise

Selection of Breaded Chicken Pieces

Onion Bhajis with mint yoghurt dip

Pizza slices

Crisps and Savory Nibbles

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#### **Choice of 2 desserts served with cream**

##### **Choose from:**

Lemon Meringue Pie  
Strawberry Cheesecake  
Chocolate Cheesecake  
Chocolate Fudge Cake  
Tart au Citron  
Sherry Trifle

## Option 2 - £16.50 per head

### *Finger & Fork Buffet*

#### **Selection of sandwiches and open rolls:**

Home cooked Ham  
Topside of Beef & onion  
Salmon & Cucumber  
Cheese, Spring Onion and Mayo  
Tomato, Rocket and Pesto

Chicken Skewers

Mini Burgers

Brie, Red Onion and Chutney Tartlets (v)

Homemade Coleslaw

Rustic Chips

Mixed Salad leaves with cherry tomatoes and cucumber sticks

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#### **Choice of 2 desserts served with cream**

##### **Choose from:**

Lemon Meringue Pie  
Chocolate Orange Cheesecake  
Raspberry Pavlova  
Black forest Trifle  
Strawberry Shortbread Cheesecake  
Apple Lattice Tart

## Option 3 - £22.50 per head

### *Knife & Fork Sit Down Buffet*

#### **Selection of Carved Meats:**

Topside of Beef, Honey Roast Ham & Roast Turkey

Smoked Salmon and Prawn Mini Bagels

Chicken Tikka Kebabs

Duck Spring Rolls

Onion Bhajis

Three Cheese and Pear Tartlets

Mixed Salad

Homemade Coleslaw

Minted New Potatoes

Selection of Breads

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#### **Choice of 2 desserts served with cream**

##### **Choose from:**

Black Forest Roulade  
Raspberry and White Chocolate Cheesecake  
Devon Fudge Cheesecake  
Pear & Amaretto Trifle  
Lemon Panna Cotta with Lemon Shortbread  
Apple & Blackberry Crumble & Custard  
Cheese & Biscuits with Celery and grapes

## Option 4 - £16.95 per head

### *Hot Buffet*

Chicken Curry

Homemade Lasagna

Hot Pulled Pork Rolls on Brioche Rolls

Toasted Green Pesto, Tomato and Rocket Muffin(v)

Mixed Bean Chilli(v)

Chinese & Indian Savories

Salad Bowl

Boiled Rice

Garlic Bread

Potato Wedges

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#### **Choice of 2 desserts served with cream**

##### **Choose From:**

Lemon Meringue Pie  
Salted Caramel & Chocolate Cheesecake  
Raspberry Trifle  
Chocolate Fudge Cake  
Tart au Citron  
Apple Pie

# Evening meal menu choices

3 courses – £23.50 per head includes coffee

*Please tailor your own menu by choosing 4 choices for each course from the choices below*

## Starters (Choose 4):

- French Onion Soup with Cheese Croutons
- Duck and Orange Pate with Cranberry and orange chutney, salad and toast
- Cod, Chorizo and red pepper fishcakes with salad leaves and a lemon pepper mayo
- Asparagus, Poached egg, Rocket and Hollandaise Salad with a balsamic dressing
- Lamb Samosas served with a spicy onion salad and a mint yogurt dip
- Honey Roast Parsnip Soup served with roll and butter
- Goats Cheese, Parma ham, Fig & Honey and Rocket Filo Basket
- Garlic Mushroom Casserole served with Garlic Ciabatta
- Coconut Prawn Skewers served with salad leaves and Thai mayo dip
- Sweet Potato skins filled with pulled pork and topped with cheese, served with a mixed salad and smoky BBQ dip
- Black Pudding, Red Onion Marmalade and pancetta croquettes

## Mains (Choose one from each group):

### Group A:

- Roast topside of Beef – Served with Yorkshire Pudding
- Braised Beef and Cheese Mash – Braised beef with carrots and baby onions served with a double Gloucester cheese mash and Yorkshire pudding
- Game Casserole – Rabbit, venison and pheasant braised in red wine with carrots and leeks, served in a puff pastry case

### Group B:

- Supreme of Chicken stuffed with a wild mushroom and cranberry stuffing, wrapped in Parma ham and roasted, carved onto peppered savoy cabbage and served with red wine jus
- Roast Turkey – Served with sage and onion stuffing balls and bacon rolls
- Pork, Apple and Black Pudding – Pork Fillet stuffed with apple and black pudding, wrapped in prosciutto and baked, carved onto a leek mash and finished with a grain mustard and cream sauce

### Group C:

- Seabass Fillet – Pan fried and set on a red pepper risotto and topped with a prawn and caper butter
- Braised Cod Loin – Set on spinach mash and served with a tomato, chorizo and chick pea sauce
- Salmon Fillet – Set on wilted spinach & asparagus spears and topped with a lemon and watercress cream sauce

### Group D (v):

- Mediterranean vegetable filo basket with a tomato and green pesto sauce
- Thai Vegetable Noodles
- Wild Mushroom and garlic casserole served in a savoury choux pastry basket

## Desserts (Choose 4):

- Apple Lattice Pie with Vanilla Custard
- Chocolate Orange and Marmalade Cheesecake with chocolate sauce and double cream
- Sticky toffee pudding served with toffee sauce and vanilla bean ice cream
- Lemon Meringue Pie served with double cream
- Plum Crumble tart – Pastry base filled with plum and topped with a spiced crumble topping and served with vanilla custard
- Raspberry And white chocolate panna cotta – served with shortbread biscuits
- Bakewell Tart with vanilla custard
- Banoffee pie with double cream
- Lemon and blueberry sponge with vanilla custard
- Chocolate and salted Caramel fondant with chocolate sauce and vanilla ice cream
- Cheese and biscuits served with celery and grapes

# Evening meal menu choices

3 courses – £26.50 per head includes coffee

*Please tailor your own menu by choosing 4 choices for each course from the choices below*

## Starters (Choose 4):

- Spicy Chicken Tortilla Soup served with sour dough roll and butter (v)
- Smoked Haddock Chowder served with sour dough roll and butter (v)
- Smoked Salmon served with a beetroot chutney, mixed leaves and brown bread & butter
- Stilton and Wild Mushroom Casserole served in a filo pastry basket (v)
- Grilled Goats Cheese set on rocket leaves and a spicy tomato chutney (v)
- Five Spiced Duck Breast carved onto oriental slaw and finished with Hoi Sin dressing and Chinese salad leaves
- Salmon, Sweet Potato and Pea Fishcakes served with mixed leaves and a caper and lime dressing
- Pressed Belly Pork with a black pudding & pancetta croquette and a red wine jus
- Smoked Coronation Chicken served with a cheese and onion scone and dressed leaves
- Asparagus and Saffron Risotto with a green pesto dressing (v)
- Chilli Prawn Skewers – tiger prawns, peppers and cherry tomatoes grilled on skewers and served with a chilli, ginger, honey and soy dressing
- Melon and Parma Ham – Galia melon and Parma ham served with mixed leaves and a honey and grain mustard dressing

## Mains – please choose 1 main course from each group:

### Group A

- Braised Lamb Rump – slowly braised with baby onions & carrots, set on Colcannon and finished with a rich Guinness gravy
- Roast Sirloin of Beef – cooked pink with Yorkshire pudding, roast potatoes and a rich pan gravy
- Venison Casserole – tender pieces of venison haunch slowly braised in red wine with Portobello mushrooms, flavoured with orange rind and served in a puff pastry case

### Group B

- Chicken Supreme – stuffed with sausage meat stuffing, wrapped in bacon and roasted, carved onto swede mash and finished with a white wine, cream and sage sauce
- Stuffed Pork Loin – Butterfly pork loin stuffed with apricot and almond stuffing, wrapped in prosciutto and roasted, carved onto roasted root vegetables and finished with a creamy Dijon mustard sauce
- Chicken Supreme – stuffed with pigeon breast and black pudding, roasted and carved onto creamed cabbage, finished with a rich port jus

### Group C

- Salmon Fillet with sesame and soy sauce and set on a bed of noodles and topped with crispy Kale
- Sea Bass Fillet pan fried with lemon and basil and set on roasted Mediterranean vegetables and finished with a lemon and watercress dressing
- Fish Pie – cod loin topped with a crispy potato topping and set on a prawn, caper and cream sauce

### Group D (v)

- Mediterranean Vegetable Wellington served with a tomato and black olive coulis
- Stilton and Wild Mushroom Lasagne
- Spicy Vegetable Enchiladas
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## Desserts (Choose 4):

- Apple and Blackberry Frangipan - served with vanilla custard
- Chocolate and Pear Pudding with warm chocolate sauce and ice cream
- Stem Ginger Pudding – served with stem ginger toffee sauce and vanilla bean ice-cream
- Baileys Bread & Butter Pudding – made with sweet brioche and served with vanilla custard
- Toffee Apple Pancakes with toffee sauce and vanilla ice cream
- Chocolate Profiterole trifle served with chocolate sauce and double cream
- Strawberry and White Chocolate gateaux served with double cream
- Torta Frutti de Bosco (fruits of the forest tart) served with a berry sauce and double cream
- Raspberry Granola Cheesecake served with double cream
- Limoncello Panna Cotta served with fresh raspberries and shortbread fingers
- Petit Fours – a selection of four cold desserts served with double cream and fruit coulis
- Cheese and Biscuits – served with celery and grapes

## BOOKING FORM AND TERMS AND CONDITIONS RELEVANT TO FUNCTIONS

### CHARGES and PAYMENT

- a) A non-refundable deposit of £5 per person will be required to secure a booking.
- b) Once a booking is confirmed and deposit paid, the final balance is to be settled on conclusion of The Event on the day.
- c) Method of payment for drinks and any extras is to be agreed with the party organizer before the day.
- d) All prices include VAT at the current rate.

### CONFIRMATION by THE CLIENT

- a) All bookings are considered provisional until the booking form is completed and first deposit paid.
- b) Provisional bookings can be held for 14 days failing which The Restaurant reserves the right to release the provisional booking and re-let the facilities.
- c) Approximate numbers must be advised to the Restaurant at the time of confirmation. Final timings, menus and any special requests must be confirmed to The Restaurant at least 14 days prior to arrival.

### AMENDMENTS by THE CLIENT

- a) Final guest numbers must be notified to The Restaurant at least 14 days prior to the Event. These will be the minimum chargeable numbers.
- b) Meals for non-attending guests will be charged for at the discretion of the management.

### CANCELLATION by THE CLIENT

- a) If you have to cancel or postpone The Event, The Restaurant will make every effort to re-sell the facilities on your behalf. If however, this is not possible, any deposit is non-refundable.
- b) Any cancellation, postponement or partial cancellation should be advised to The Restaurant as soon as possible.

### AMENDMENTS or CANCELLATION by THE RESTAURANT

The Restaurant may cancel the booking if any of the following circumstances occur.

1. The Restaurant or any part of it, is closed due to circumstances beyond its control.
2. Where a deposit and/or instalment payment are for The Event are in arrears of more than 7 days.
3. Where circumstances which, in the opinion of The Restaurant or its advisor, could lead to any damage, including damage to reputation, to The Restaurant as a result of The Event. As a direct result of any of the above consequences occurring, The Restaurant will refund any advance payments made subject to any costs or expenses and absolves itself from further liability.

### GENERAL

- a) The Restaurant reserves the right to re-arrange seating arrangements according to final numbers attending.
- b) The Client shall be liable for any losses or any damage caused to any of the properties and land known as The Restaurant, its patrons and/or any item within its curtilage whether in the ownership of The Restaurant or not.
- c) The Restaurant does not accept responsibility for the loss or damage to Clients belongings, whether owned or contracted, taken on, or left, on site.
- d) Unless prior arrangements are made consumables must be supplied by The Restaurant. No food or drink may be brought into the restaurant for consumption on the premises with the exception of the client's own wines where a corkage charge has been agreed.
- e) Any surplus food items from buffets are to remain on the premises due to Environmental Health guidelines.
- f) The Restaurant has statutory obligations and without prejudice to that generality such as those incumbent upon it related to Liquor Licensing, Fire Regulations, Health & Safety and others. It is therefore the obligation of the clients and their guests to comply with these requirements as may be directed and enforced by the staff of The Restaurant.
- g) Any electrical equipment required to be brought into The Restaurant for The Event will require prior notification and agreement.