



Lakeside Lunch Groups

Thank you for considering us as a venue for your forth coming group booking.

Lakeside offers a warm welcome to group or party bookings up to 50 guests with a unique, picturesque setting by the lake providing an idyllic location for a group of friends or colleagues to meet for lunch.

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

Coaches are welcome and can drop off outside the bistro on the disabled car park area (and park on the main car park while lunch is served).

The bistro has a level access entry door so is suitable for wheelchair access and has disabled toilet facilities. Please contact us if you wish to ask any further information regarding disability access and suitability.

Various menu options to suit your requirements, your party size and budget are available and we will endeavour to meet any special dietary requirements on request.

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.

We pride ourselves upon our excellent service and value for money and are duly rewarded for our efforts with the highly favourable feedback we receive and we have many groups return to us again and again.

If you would like further information please contact us and we will be happy to discuss any individual requirements with you.

Lakeside Bistro | Shortheath Road | Moira | Swadlincote | Derbyshire | DE12 6BW

T: 01283 763777

E: info@shortheathwater.co.uk

W: www.shortheathwater.co.uk

Option 1

2 Course Lunch (*Weekdays only*)

£12.50 per person

Roast Pork Lunch with sage and onion stuffing

*

Small battered cod, chips and peas

*

Chicken Chasseur – chicken breast topped with a mushroom, onion, tomato, tarragon and white wine sauce

*

Home cooked ham salad and new potatoes

*

Spinach and ricotta cannelloni with salad and garlic bread

Apple pie and custard

Black forest gateaux

Treacle sponge and custard

Tart au Citron with fresh raspberries and cream

Vanilla ice cream

**

Tea or Coffee and mints

Option 2

2 or 3 Course Lunch

2 courses £18 per person / 3 courses £23 per person

Starters

- Roasted red pepper, tomato and basil soup – with sour dough roll and butter
- Traditional prawn cocktail – served with brown bread and butter
- Duck and orange pate served with cranberry and orange chutney, mixed leaves and crisp breads
- Grilled goats cheese filo basket – filo pastry basket filled with rocket leaves, beetroot chutney and goats cheese, baked and served with mixed leaves and balsamic roasted cherry tomatoes
- Asparagus and prosciutto – asparagus spears wrapped in prosciutto and topped with a pink peppercorn and basil butter
- Garlic Mushroom casserole – button mushrooms pan fried in garlic butter and finished with fresh cream and served with a garlic ciabatta

Mains

- Roast topside of beef with Yorkshire pudding and a rich pan gravy
- Roast leg of lamb served with a lemon and thyme stuffing and roast onions
- Supreme of chicken with a creamy mash potato & leeks, served with creamy black pepper and mushroom sauce
- Cod Loin wrapped in prosciutto and baked, set on a saffron risotto and finished with mixed micro herbs and a white wine and cream sauce
- Sea bass Fillet – pan fried and set on asparagus spears and served with a sea bass, lemon and caper fishcake and a lemon Tartare sauce
- Three cheese and pear & onion chutney tart

Desserts

- Apple Lattice pie with vanilla custard
- Chocolate cookies and cream cheesecake with chocolate sauce and double cream
- Sticky toffee pudding with butterscotch sauce and vanilla ice cream
- Lemon and lime tart with raspberries, raspberry coulis and double cream
- Brandy Basket – filled with clotted cream and fresh strawberries
- Cheese and biscuits with celery and grapes

Tea or Coffee and Mints

BOOKING FORM and TERMS and CONDITIONS RELEVANT to GROUP BOOKINGS

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 unless the restaurant is notified before the day of the event.
- 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.
- c) Definitive cancellation charges due can only be confirmed to you after the intended date of The Event at which time we may reduce any charges by the profit on any alternative business we have been able to secure subject to costs and expenses.

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 payments 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) 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.
- f) Any electrical equipment required to be brought into The Restaurant for The Event will require prior notification and agreement.

NAME

DATE OF EVENT

TYPE OF EVENT

TIME OF EVENT

CONTACT TEL

CONTACT E-MAIL

ESTIMATED NUMBER

DEPOSIT PAID

SIGNED

DATE