

Banqueting Selection



Banqueting Selection
Starters - Mains - Desserts - Coffee



No two private events are ever the same and our menu selections will ensure your guests enjoy a night to remember.


WYBOSTON LAKES
Why be anywhere else?

Banqueting Selection

Starters

Smoked salmon

with honey mustard dressing, baby spinach and rocket salad and soda bread

Smoked mackerel pâté

with pickled beetroot and sourdough toast

Classic prawn cocktail

Press of ham hock terrine

with baby leaves, piccalilli and grilled country bread

Pea soup

with crispy bacon bits

Cod tartare

with chilled gazpacho soup

Duck rillettes

with plum chutney and grilled sour dough

Chicken and wild mushroom terrine

with quince chutney and crusty bread

Vegetable terrine “pot au feu” style

with wholegrain mustard dressing

Cauliflower veloute

with pesto sauce

Goats’ cheese and caramelised red onion tart

with rocket salad

Grilled halloumi cheese

with caper and lime vinaigrette

Mains

Roasted supreme of corn fed chicken

with fondant potato, green beans, cherry tomatoes and Marsala glaze

Confit pave of salmon

with new potatoes, roasted fennel, hollandaise sauce and colombo spices

Duo of pork; Braised belly and pan seared fillet

with colcannon and light cider jus

Pan roasted breast of guinea fowl

with a herb farce, dauphinoise potato, sautéed Swiss chard and pan jus

Roasted sirloin of beef

with roasted roots, goose-fat roasted potatoes, Yorkshire pudding and red wine jus

Pan fried rump of lamb

with dauphinoise potatoes, baba ganoush, lamb jus with broad bean and tomato

Grilled fillet of sea bass

with crushed new potatoes, buttered samphire and sauce vierge

Braised feather blade of beef

with rösti potato, wilted spinach and red wine jus

Shallot and beetroot tarte tatin

with frozen broad bean crème fraîche and raspberry vinaigrette

Aubergine schnitzel

with applewood smoked cheese, creamy garlic rice and sautéed spring greens

Mushroom and spinach Wellington

with seasonal vegetables and a light mushroom glaze

Desserts

Chocolate tart
with pistachio ice cream

Lemon tart
with raspberry sorbet

Cappuccino crème brûlée
with biscotti

Baked cheesecake

Pear tarte tartin
with vanilla bean ice cream

Warm chocolate brownie
with salted caramel ice cream

Key lime pie
with gingerbread ice cream

Sticky toffee pudding
with toffee sauce and vanilla ice cream

Cheese and biscuits
with celery and grapes

Coffee



Coffee and mints

Coffee and petit fours

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