

# 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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