



# Lakeside Lodge

Golf & Country Club

# GOLF SOCIETY OFFERS



**Available from 1 April 2020 until 31 March 2021**

**Available for groups of 12 or more**

**Winter Rates for smaller groups of 6 or more**



[lakeside-lodge-golf](https://www.facebook.com/lakeside-lodge-golf)



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[lakesidelodgegolf](https://www.instagram.com/lakesidelodgegolf)

# SOCIETY GREEN FEES



**AVAILABLE from 1 APRIL 2020 until 31 MARCH 2021**

**Deposit of £5 pp and confirmed numbers a minimum of 2 weeks in advance**

Rates below are available for groups of 12 or more

**From 1<sup>st</sup> November 2020 'till 28<sup>th</sup> February 2021 (excluding 26<sup>th</sup> to 30<sup>th</sup>**

**December) we can take mid-week bookings for groups of 6 or more**

**£12.50 for 18 Holes**

## **18 Holes on the LODGE COURSE** **per person**

Monday and Tuesday £19.50

Wednesday, Thursday or Friday £21.50

Weekends before 12:30 £26.75

Weekends after 12:30 £23.75

## **9 Holes on the LODGE COURSE**

Weekdays £11.00

Weekends **after 12:30 only** £14.00

## **27 Holes on the LODGE COURSE**

Weekdays £26.75

Weekends £34.50

**36 Holes on the LODGE COURSE weekdays** £31.50

## **Subject to weather conditions, buggies are available all year round**

Buggy Hire for 18 holes £25.00

Buggy Hire for 9 holes £13.00

If you book 4 or more buggies for 18 holes the reduced rate of £19 applies

Winter months, depending on weather conditions is £16

### **Please note**

Societies are welcome everyday of the week (subject to availability) but please note that the 1<sup>st</sup> tee time available at the weekends is 10:04. To check availability, or to book your society day please call the office on 01487 740540 or email [info@lakeside-lodge.co.uk](mailto:info@lakeside-lodge.co.uk)

# CATERING OPTIONS



We recommend that you pre-book your bar food or meals when reserving tee times to avoid delays to play.

Groups must select from one of the menu options below

If your Society would like to a formal meal to round off your day then please see the Table D'Hôte Menu on the back page.

We can cater for dietary requirements and food intolerances. Many dishes can be adapted to suit specific dietary needs, please advise when making your booking.

## ON ARRIVAL

- Coffee/Tea & Biscuits £1.95
- Coffee/Tea & Bacon Bap £5.00
- Coffee/Tea & Sausage Bap £5.00
- Cooked English Breakfast with Coffee/Tea £9.50

## YOUR FAVOURITES

Slow Cooked Blade of Beef £11.50  
with Red Wine, Thyme, Bacon & Caramelised Shallots. Served with Mash.  
Add a 2<sup>nd</sup> course with Coffee at £17.50 or 3 courses + Coffee at £22.00

Short Crust Pie of the Day with Chips & Vegetables. £11.50  
Add a 2<sup>nd</sup> course with Coffee at £17.50 or 3 courses + Coffee at £22.00

Handmade Cheeseburger in a Seeded Bun, Chunky Chips, Coleslaw £9.00

Ham, 2 eggs and Chips £8.25

Sausage, Mash, Peas & Onion Gravy £9.00

Sandwich Selection (4 quarters) and Homemade Sausage Roll £6.75

Sandwiches (4 quarters) and Chips £6.75

Sandwiches (4 quarters) and Soup £8.25

## BASKET MEALS all £7.50 pp

- Sausage 'n' chips
- Chicken breast 'n' chips
- Scampi 'n' chips
- Cheeseburger 'n' chips
- Halloumi burger 'n' chips

**Meal options are subject to change**

# TABLE D'HOTE MENU

## STARTERS

**Freshly Made Soup of the Day** with Homemade Focaccia Bread (V)

**Oven Baked Figs**, Topped with Dolcelatte, Honey & Walnut Dressing (V)

**House Smoked Duck**, Chicory, Crisp Onion, Balsamic, Pickled Quail Egg & Burnt Orange Jelly

**Crab Cakes with Sesame & Lime**, Wasabi Mayonnaise, Chili & Peanut Dip

**Twice Baked Wobbly Bottom Farm Goats Cheese Souffle** with Rocket,  
Chili Jam & Pickled Walnut

## MAINS

**Quadruple Of Pork**: Crisp Pork Belly, Bacon & Black Pudding, Potato Croquette, Celeriac Puree, Chorizo & Jus

**Pan Fried Seabass**, with Dill Mash, Green Beans, Roasted Cherry Tomatoes & Hollandaise

**Crispy Chicken Supreme**, Finely Diced Sweet Potato Ratatouille; Bacon, Kalamata Olive & Chili Tomato Sauce

**Slow Braised Blade Of Beef**, Dauphinoise Potatoes, Truffle Woodland Mushrooms, Asparagus & Wine Jus

**Homemade Butternut Squash Gnocchi**, Sage Butter, Spinach, Roasted Red Pepper,  
Wild Mushrooms, Camembert Fondue & Chive Straws (V)

## DESSERTS

**Hot Chocolate Fondant** with Spiced Cherry Compote & White Chocolate Ice Cream

**Lemon Meringue Pie** served with Ice Cream or Pouring Cream

**Baileys Crème Brule** with Hazelnut Biscuit & Honeycomb Ice Cream

**Local Cheeses & Homemade Biscuits** with House Chutneys & Pickles

## HOT CARVERY (Minimum Party size 30)

Choose from Beef, Turkey, Pork, Baked Ham, Lamb

Served with Yorkshire Puddings, Roast Potatoes and Seasonal Vegetables

### Table D'Hote Menu

3 Courses with tea/coffee £25.00

2 Courses with tea/coffee £20.00

Main Course with tea/coffee £14.00

### Hot Carvery

3 Courses with tea/coffee £26.00

2 Courses with tea/coffee £22.00

Main Course with tea/coffee £16.00

### Please note

Vegetarian dishes are marked on the menu (V) but if you have another food intolerance or allergy please inform when preordering and we will recommend or adapt a suitable dish. Gluten free bread/rolls are available upon request.