



Functions & Banquets



Thank you for your recent enquiry regarding function/banquet facilities at the Lodge Hotel, we have pleasure in enclosing the information you requested.

We do hope that the enclosed information will answer many of your questions, but experience tells us that perhaps you will have individual requests regarding your function that you might like to ask.

If this is the case our management team will be more than happy to show you our facilities and discuss your requirements for menus, table layouts, entertainment etc.

We also offer discounted accommodation rates for anyone attending a function within our hotel. There are sixteen rooms in the main hotel and forty in our annex to the main building. All rooms have ensuite facilities and are tastefully decorated to a three star standard.

We hope you will decide to choose us as your venue, and if there are any queries or questions in the meantime you can telephone us on 028 7034 4848 or email info@thelodgehotel.com

Thank you once again for your enquiry and we look forward to having the pleasure of your company at our hotel.

Function Menus

A choice of two starters can be made from the following selection, or you may offer a choice of starter or soup as your first course.

Starters

£2.50

Egg Harlequin
Egg & Walnut Mayonnaise
Melon Fan served with Passionfruit or Strawberry Coulis
Fanned Peaches served with creamy Philadelphia

Caesar Salad
Egg Caesar

£3.25

Stuffed Mushrooms with Chilli Plum Dip on crisp salad leaves
Egg 'n' Prawn Marie Rose on a bed of green salad
Chilled Melon Pearls marinated in Port Wine
Prawn & Melon Marie Rose

£4.50

Mixed Seafood served in a puff pastry case in a smoked seafood sauce
Smoked Chicken Salad with Parmesan Mayonnaise and crispy bacon
Open Prawn cocktail with wheaten bread & lemon
Chicken Caesar Salad
Prawn & Crabstick Marie Rose Salad

£5.25

Terrine of Pate Provencal served with Toasted Garlic Bread
Balsamic Red Onion & Goats Cheese Tartlet
Marinated Beef Salad with Chilli Onion Jam

£6.25

Smoked Salmon with potato bread scone & sour cream
Smoked Salmon Roulade with a dill & lemon mayonnaise served with homemade wheaten fingers
Medley of Starters (3 Individ. starters on the one plate)

A choice of two soups can be made from the following selection, or alternatively you may choose one starter and one soup.

Soup Courses

£2.50

Fresh Vegetable Broth
Cream of Broccoli with Toasted Almonds
Minestrone
Cream or Cauliflower
French Onion with Cheese Croutons

Leek & Potato Broth
Cream of Tomato & Herb
Carrot & Scallion with grated ginger
Parsnip & Curried Cream
Creamy corn with crispy bacon

£3.00

Leek, ham hock and cannelloni bean
Black Pepper & Mushroom
Chicken & Leek Broth
Minted Pea & Bacon
Oriental Vegetable Broth with Chicken Dumplings

Sweet Pepper
Cream of Celeriac with toasted croutons
Oriental Chicken Noodle
Salmon & Ginger Chowder
Shredded Chilli Duck and Winter Green Soup

**All soup courses are served with a bread roll and butter portion.
Dinner bread selection available with curled butter for extra £0.50 P.P..**

A choice of one main course can be made from the following selection, or if you would like to offer your guests a choice, this must be agreed beforehand with hotel management.

Main Courses £12.00

Fork Supper - Choice of 3 savouries from the following:-

Beef Stroganoff, Chilli Beef or Chicken, Lasagne,

Chicken or Pork in a Creamy Black Pepper Sauce

Chicken or Pork in a leek & bacon sauce, Chicken or Pork in a mushroom sauce

Salmon in ginger & honey dressing, Smoked Fish Pie, Vegetarian Option (see management)

Rice, Big Chips, Garlic Bread

Tossed Salad, Coleslaw, Potato Salad, Pasta 'n' Peppers

Cold Buffet Selection 1 - Sliced Turkey & Ham with salad selection, chips, & garlic bread

(Fork Supper & Cold Buffet must have a min. of 30 persons)

Pan Fried Breast of Chicken with a rich White Wine & Mushroom Sauce

Succulent Chicken Breast topped with Homemade Creamy Black Pepper Sauce

Main Courses £13.00

Hot & Cold Carvery 1 - Choice of 1 Roast & 1 Savoury Dish with chefs vegetable & potato selection

(Carvery No. 1 must have min. 40 persons)

Main Courses £14.00

Roast Stuffed Turkey & Ham garnished with cocktail sausages

Chicken Breast with a sage & onion stuffing wrapped in smokey bacon served with a homemade gravy

Roast Silverside of Beef with Yorkshire Pudding & Gravy

Roast stuffed Loin of Pork with Apple Cider Jus

Main Courses £14.50

Hot & Cold Carvery 2 - Choice of 3 Roasts (Beef, Turkey & Ham) served with chefs vegetable & potato selection

Cold Buffet Selection 2 - Roast Beef, Turkey, Ham, Chicken & Salmon with mixed salad selection, garlic bread & baked potatoes or chips

(Carvery & Buffets must have min. 50 persons)

Chicken breast stuffed with leek & smoked bacon served with a champagne & grape sauce

Rolled Breast of Chicken with a Cranberry & White Pudding stuffing served with a fragrant Rosemary Sauce

Lemon & Thyme Roasted Chicken with a sweet tomato & rich red wine gravy

Apricot stuffed Pork Loin with a Cinnamon & Smoked Bacon Cream

Roast Leg of Lamb with spiced redcurrant and rosemary jus

Roast Sirloin of Beef with Yorkshire Pudding & Chasseur Sauce

Stuffed Pork Fillet wrapped in flaky pastry and served with a maderia sauce

Herb Crusted Salmon with a whole grain mustard veloute

Main Courses £18.95

Tornedos Rossino - Fillet steak topped with pate, wrapped in bacon served on a toasted crouton with a rich bordelaise sauce

Medallions of Beef Diane served with a brandy cream sauce

Crispy Roast Duck Breast with a Blood Orange & Juniper Berry Sauce

Beef Wellington - Seared Fillet Steak with a mushroom duxelle oven baked in puff pastry and served with a rich maderia sauce

Paupiettes of Chicken 'n' Steak with a rich scallion & mushroom sauce

All main courses served with 2 vegetables & 2 potatoes from selection below

Vegetable Selection 1

Creamed Carrot & Parsnip

Garden Peas with Sauteed Bacon & Onion

Vichy Carrots

Cauliflower or Broccoli Mornay

Sweetcorn Niblets in Black Pepper Butter

Brussel Sprouts

Potato Selection 1

Creamed Potatoes

Savoury Champ

Parsley Boiled

Roast Potatoes

Vegetable Selection 2 £0.95 surcharge

Broccoli & Mushroom Mornay

White Cabbage, Mangetout and Green Beans in a cheese sauce

Honey Roasted Vegetables

Mange Tout with Garlic Butter

Roasted Turnip with bacon & red onion

Baby Sweetcorn in a chilli glaze

Mange Tout & Baby Corn in Black Pepper Butter

Potato Selection 2 £0.95 surcharge

Layonnaise Potatoes

Nutty Croquette Potatoes

Souffle Potatoes

Herby Potatoes with Chilli Butter

Dauphanaise Potatoes

Baby Boiled Potatoes in Mint Leaf Butter

Your choice of two desserts from the following selection.

Desserts

£3.00

Pavlova Selection - Fresh Fruit, Strawberry, Pear & Chocolate, Winter Berry, Banana & Black Grape

Fresh Fruit Salad with Clove Syrup

Lemon Meringue Pie

Strawberry & White Chocolate Cheesecake

Banoffee Pie

Butterscotch Fudge Sundae

Peach Melba

Strawberry Meringue Nest

Apple & Cinnamon Cheesecake

Profiteroles with fresh cream and homemade chocolate sauce

Apple Pie

Pear Belle Helene

Banana & Caramel Meringue Sundae

£4.00

Baileys Cheesecake with Gingernut Base

Mint Aero Cheesecake

Lemon Mousse with Amaretto Biscuits

Chocolate Brownie with raspberry coulis

Brandy Snap Basket filled with strawberries, topped with Vanilla Icecream served with homemade caramel sauce

Alexandria Tulips - Wafer basket filled with vanilla icecream and diced fruit topped with strawberry cream

Individual Strawberry Glazed Tartlet

Profiteroles filled with cappuccino cream & rich Belgian chocolate sauce

Tiramisu Gateau drizzled with coffee bean syrup

Medley of Dessert

All main course prices include tea or coffee

Finger Buffet Selection

Selection of freshly prepared sandwiches	£2.50	Chicken Goujons with dips	£1.95
Chicken Bites	£1.25	Sausage Rolls	£1.25
Cocktail Sausages	£1.25	Vol au Vents	£1.45
Chicken kebabs	£2.25	Pizza Slices	£1.25
Garlic Bread	£1.00	Bacon & Tomato Quiche	£1.75
Vegetarian Quiche	£1.45	Spring Rolls	£1.25
Tea or Coffee	£1.25		

Something a Little Different

Cone of Chicken Goujons & Chips	£4.95	Cone of Cod Goujons & Chips	£4.95
Cone of Sausages & Chips	£3.50	Bowl of Irish Stew	£4.25
Hot Dogs	£3.50	Cone of Chicken Bites & Chips	£4.00
Homemade Burger served with bap, relish sauce, cheese & salad (help yourself .)	£3.75		
Balti Chicken & Coconut Curry with Rice	£6.75		
Cone of Chicken Bites & Chips	£4.00		

Prices applicable until 31st March 2011





For Bookings please contact:

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