

Private Dining at the Auberge du Lac

With 5 private rooms to choose from, each with natural daylight and air conditioning, there is no end of possibility from a small intimate meal for 2 or a full banquet for 34. Our room capacities are as follows:

Room	Capacities	Room Hire
Rendezvous	18 – 24 people	£150.00
Board Room	12 – 18 people	£100.00
Warren	8 – 12 people	£100.00
Watershyppes	2 – 6 people	£50.00
Willow	6 – 8 people	£50.00
Alcove	24 – 34 people	£250.00

Menus

Up to 12 people there is the choice ordering from our daily Du Jour and A la Carte menus as you would in the restaurant. If you are looking to entertain a larger party, or would prefer a set menu, we kindly ask you make your selections from our seasonal Private Events Menus.

Please contact our Events and Marketing Co-ordinator on 01707 368 863 for further details and availability.

All prices as from 1st January 2008

Autumn and Winter 2008 Private Events Banqueting Menus

£55.00 per person – 3 Courses

£65.00 per person – 4 Courses

We ask that you select one starter, one main course and one dessert, which will be the same for all guests in the party and we will then cater for any vegetarians or dietary requirements.

Should you wish to add another course to your event with us there is an additional supplement of £10.00 per person.

Starter and Intermediary Options

Foie Gras

Pan Roast Foie Gras, Haricot Blanc, Smoked Duck and Pear Salad, Hazelnut
Nougatine

Chicken

Confit of Chicken Boudin, Celeriac Remoulade, French Beans and Shallot
Dressing

Salmon

Auberge Smoked Salmon, Fromage Blanc Buckwheat Blini, Caviar and Dill Oil

Lobster

Lobster Ravioli, Fennel Puree and Lobster Bisque
£5.00 Supplement

Risotto

Risotto of Woodland Mushrooms, Parmesan and Cep Velouté

Main Course Options

Beef

Slow Roast Sirloin of British Excellence Beef, Fondant Potato, Honey Roast Parsnips and Red Wine Jus

£10.00 Supplement

Lamb

Roast Leg of Highland Lamb, Rosemary Dauphinoise, Glazed Carrots and Roast Lamb Jus

Pork

Confit Belly of Tamworth Pork, Crushed Potatoes, Caramelised Apple and Butternut Squash

Cod

Pan Roast Fillet of Cod, Braised Celery and Smoked Salmon Gnocchi with Sauce Bonne Femme

Haddock

Milk Poached Smoked Haddock, Poached Egg, Crab and Tarragon Potato Cake and Sauce Hollandaise

Dessert Options

Fig

Port and Orange Poached Figs, Vanilla Ice-cream and Caramelised Puff Pastry

Pear

Bitter Chocolate and Pear Tart, Crumble Ice-cream and Pear Puree

Orange

Croissant and Brown Sugar Parfait, Caramelised Oranges and Orange Ice-cream

Apple

Cinnamon Pannacotta, Apple Tarte Fine and Granny Smith Sorbet

Macadamia

Macadamia Praline Mousse, Blackberry Compote and Sorbet