



THE LAKESIDE

RESTAURANT

Rik Medlik Building, University of
Surrey, Guildford, Surrey, GU2 7XH
01483 689655
lakeside@surrey.ac.uk

BREAKFAST

MINI DANISH SELECTION £2.50

Two per person

WHOLE FRUIT 80P

PREPARED FRUIT £1.00

Minimum order of 10

SAVOURY BAPS* £3.00

Smoked back bacon, Cumberland sausage,
Quorn sausage

* 48 hours notice needed.

FLOWERPOT MUFFINS £2.50

PLAIN CROISSANT AND JAM £2.50

MID-MORNING OR AFTERNOON REFRESHMENTS

BROWNIES £2.50

COOKIES £2.50

ENERGY BARS £2.50

DOUGHNUTS £2.50

SCONE WITH JAM & CREAM £3.50

WHOLE CUTTING CAKE £25.00

12 portions

DRINKS

TEA AND COFFEE £1.60

Fairtrade fruit teas available

TEA, COFFEE AND BISCUITS £2.60

Fairtrade fruit teas available

FRUIT JUICE £3.50

Orange, apple, mango and cranberry

Sold by the litre (serves approx. 5-6)

LARGE MINERAL WATER £3.50

Still or sparkling

HOW TO BOOK

External Customers

Please feel free to call us on 01483 689655 or
send an email to lakeside@surrey.ac.uk

Internal Customers

Please fill in an internal booking form found
on SURREYNET under lakeside. Internal book-
ings cannot be booked or confirmed without
a completed internal booking form.

*Delivery hours are 8am –5:30pm, delivery's outside of
these time may incur a delivery charge.*

*Please note we can only provide alcoholic beverages to
certain rooms and whilst a member of staff is present.*

*Please be aware that on-campus orders for catering
have a minimum order of 10.*

Please allow 48 hours from order confirmation

LUNCH

LAKESIDE WORKING LUNCH £6.00

- Selection of filled breads
- Crisps
- Whole fresh fruit

LAKESIDE ESSENTIALS £10.00

- Selection of filled breads
- Selection of three savoury bites
- Crisps
- Whole fresh fruit

LAKESIDE LUXURY BUFFET £16.00

- Selection of filled breads
- Selection of five savoury bites
- One sweet treat
- Crisps
- Prepared fruit or fresh whole fruit

DRINKS

TEA AND COFFEE £1.60

Fairtrade fruit teas available

TEA, COFFEE AND BISCUITS £2.60

Fairtrade fruit teas available

FRUIT JUICE £3.50

Orange, apple, mango and cranberry
Sold by the litre (serves approx. 5-6)

LARGE MINERAL WATER £3.50

Still or sparkling

ELDERFLOWER FIZZ £3.75

Elderflower cordial, lemonade & apple Juice

NO-JITO £3.75

Fresh mint, lemonade, fresh lime and ginger

TAP WATER

A jug of iced tap water

EXTRAS

SAVOURY ITEM £2.50

Chef's selection of two items per person.
Eg Onion bhajis, vegetable samosas, chicken skewers and sausage rolls

SWEET ITEM £2.50

Chef's selection of two items per person.
Eg Tray bakes, mini brownies, mini flapjacks and macaroons

SPECIALITY ITEMS

WHOLE CAKES from £25

Our talented chefs can make a wide selection of handmade cakes from a simple Victoria Sponge to a bespoke celebration cake.
Please allow 72 hours from order confirmation

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CANAPÉS

Canapés are ideally served with a welcome drinks as light bite to stave off hunger. Canapés are for events of 50+ guests and can be ordered from 4pm.

2 ITEMS £7.50

3 ITEMS £10.00

4 ITEMS £12.00

5 ITEMS £14.00



SAMPLE HOMEMADE CANAPÉS

MEAT

PEA AND HAM garden pea risotto, crisp mountain ham served in a parmesan wafer

HAM HOCK TERRINE Multigrain wafer, horseradish cream and pistachio

CHICKEN TIKKA marinated chicken thigh, raita sauce, mini naan

SWEET AND SOUR CHICKEN Marinated chicken & rice noodles

DUCK AND RASPBERRY cured duck breast, pickled raspberry, rocket

TERIYAKI BEEF SALAD teriyaki marinated beef, spring onion & radish in a crisp salad leaf

BEEF SLIDER homemade beef patties, pickles and mustard mayo

MINI YORKSHIRE PUDDING filled with roast beef and horseradish

FISH

SMOKED SALMON ROSTII Shredded salmon, celeriac & apple pan fried, avocado mousse

ROSTI WRAPPED PRAWNS tiger prawns wrapped in a potato strip shell

MACKEREL SPOONS orange pickled mackerel, cucumber and carrot ribbons

CRAB AND APPLE BLINI fresh crab, apple rémoulade, baby blini base

CAESAR CROUTES ciabatta crouton, gem lettuce, parmesan, fresh anchovy

SALT COD FRITTER paprika batter, salt cured cod, red pepper mayo, green pesto

VEGETARIAN

SMOKED GAZPACHO SHOTS V Chilled Spanish soup

STUFFED PIQUILLO PEPPER buffalo mozzarella, wild rocket and piquillo pepper

BLUE CHEESE SCONE mini blue cheese enriched scone filled with red onion jam

GOAT'S CHEESE TARTLET a filo pastry tartlet, sundried tomato, toasted goats cheese

SUSHI SELECTION assorted Vegetable sushi rolls, soy dipping sauce

MINI ARANCINI panko coated risotto ball, basil and mozzarella

TOMATO AND AVOCADO BON BON cherry vine tomato filled with avocado mousse

SWEET CANAPÉS

MACAROONS a selection of French style macaroons

MINI TARTLETS classic tart filling in a pastry shell

PASSION FRUIT PAVELOVA meringue nest, passion fruit cream, chocolate curls

CARAMEL CHOCOLATE CUPS Dulce de leche mousse, thin chocolate case

CHOCOLATE PETIT FOUR SELECTION handmade chocolate selection

MINI ECLAIRS choux pastry, crème filling and chocolate finish

**The above prices and canapés menu are subject to change, please contact us for precise pricing and choice.*

PRIVATE DINNERS

From a four course luxury banquet to a simple two course supper, The Lakeside Restaurant is the perfect choice for you. Prices start from only £25 per person for a two course dinner. Contact us today and we can provide you with a menu to suit your budget and event. If you would like something special, please feel free to ask us and we will tailor the menu to suit you. Choose from our spacious restaurant for parties of 30 up to 90—hire starts from as little as £180, and our modern executive Private Dining Room is available for parties up to 30—hire starts from £120.



Please see the sample menu overleaf for reference. This menu would cost £42pp which includes three courses, half a bottle of wine per person and tea or coffee.



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SAMPLE PRIVATE DINING MENU*

Bread rolls, wine and tap water on the table

STARTER

Butternut squash and sweet chili soup

A creamy butternut soup finished with a sweet warming spice and chargrilled ciabatta

MAIN

Braised lamb shank

Slow cooked lamb with crushed swede and potato, red cabbage and a classic red wine jus

VEGETARIAN MAIN

Vegetable strudel

Season's best vegetables encased in crisp layers of thin pastry with a tomato coulis

DESSERT

Sticky toffee and date pudding

Winter classic, served with butterscotch and clotted cream

Served with filter coffee or tea

EXTRAS

Petit fours £3pp

Chocolate mints £2pp

WINE

Vermentino Colombrad (FR)

£18 per bottle / £9 for half a bottle / £5 per glass

Pinot Gris. Tempus Two (AUS)

£19 per bottle / £9.50 for half a bottle / £6.00 per glass

Carignan Syrah (FR)

£18 per bottle / £9.00 for half a bottle / £5 per glass

Shiraz, Tempus Two (AUS)

£19 per bottle / £9.50 for half a bottle / £6.00 per glass

* Please note this is only a sample menu and is not available for selection