

LIDO



LET'S GET TOGETHER

EVENTS & PRIVATE DINING








AN OCCASION TO REMEMBER

Here at Lido Troon, we are all about bringing people together to enjoy delicious food & great drinks and it goes without saying that we know a thing or two about throwing a fabulous party!

With room for up to 20 guests for private dining our exclusive and stylish space is perfect for private parties or get-togethers with friends, family, or colleagues.

GET IN TOUCH

 01292 430 939  events@buzzworksholdings.com

 www.buzzworksholdings.com

PRIVATE DINING

Choose from our fabulous range of specially selected Classic & Signature menus, or work with our Head Chef to create your very own menu.

CLASSIC

2 courses £25.95 per person / 3 courses £30.95 per person

STARTERS

SPANISH MEATBALLS

Smoked paprika, tomato, rioja, parsley

CHORIZO & MANCHEGO CROQUETTES

Red pepper & smoked almonds

FRESH SOUP OF THE DAY

Warm bread, sea salt butter

CHICKEN LIVER PARFAIT

Caramelised red onion chutney, crisp leaf, sourdough

CLASSIC CAESAR SALAD

Parmesan mayo, bacon shards, focaccia croutes

MAINS

COCONUT CHILLI CHICKEN

Spiced breast of chicken, boc choi, sweet chilli & coconut cream, fragrant rice

FUNGHI RAVIOLI & TARTUFO

Porcini mushroom & truffle ravioli, white wine & garlic cream, flat leaf parsley

ANTIPASTI SALAD

Salami, scamorza, Parma ham, guindilla peppers, red onion, plum tomatoes, chianti dressing

MOULES MARINIERE

Steamed Scottish mussels, garlic & white wine cream, artisan bread, fries

PRIME BEEF BURGER

Brioche bun, gem lettuce, dill pickle, crispy onion, burger sauce, fries

DESSERTS

AMALFI SUNDAE

Vanilla ice cream & Limoncello curd, crushed pavlova, thick cream, summer berries

WHITE CHOCOLATE PAVLOVA

White chocolate & berry pavlova, vanilla ice cream, red berry coulis

STICKY TOFFEE PUDDING



Butterscotch sauce, vanilla ice cream


CHOCOLATE FUDGE CAKE

Rich Belgian chocolate layer cake & vanilla ice cream

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SIGNATURE

2 courses £28.95 per person / 3 courses £33.95 per person

STARTERS

GAMBAS PIL PIL

King prawns, chilli & garlic oil, ciabatta

BURRATTA INSALATA

Avocado, beef tomato, red onion, basil, pomegranate dressing

GAMBERETTI COCKTAIL

King prawns, Bloody Mary Atlantic prawns, pickled cucumber, sourdough wafer

CHICKEN LIVER PARFAIT

Caramelised red onion chutney, crisp leaf, sourdough

ANTIPASTI BOARD

Salami, mortadella, shaved pork loin, manchego cheese, olives, pickles, black garlic aioli, olive oil & artisan breads

MAINS

CHICKEN & PARMESAN MILANESE

Parmesan breaded chicken, sun blushed, rocket salad, friesus

FILLET OF SEABASS & KING PRAWN

Seared seabass, king prawns, herb roast parmentier, samphire, spinach, peas & citrus cream

LAMB TAGINE

Slow cooked lamb & apricot stew, mint & pomegranate tabbouleh, yoghurt

FILLET OF BEEF ROSSINI

Brioche crouste, chicken liver pate, spinach, rosti potato, black truffle crème, Borolo jus, rocket salad

GNOCCHI CALABRESE

Oven baked paprika chicken, gnocchi, smoked pancetta, sobrasada, sun blushed tomatoes, scamorza mozzarella

OAK AGED FETA SAGANAKI

Pine nut, Tuscan white bean, courgette, pepperonatta, oregano

DESSERTS

DARK CHOCOLATE BOMB

Milk chocolate mousse, golden nugget, granola crumb, hazelnut ice cream

SCOTTISH & CONTINENTAL CHEESE SELECTION

Isle of Mull cheddar, French brie, blue murder, artisan biscuit, plum & apple chutney

S'MORE COOKIE DOUGH SKILLET

Cookie dough, Nutella, milk chocolate pieces, soft & fluffy marshmallows, vanilla ice cream

SCORCHED LEMON MERINGUE PIE

Raspberry ripple ice cream, white chocolate ice cream

STRAWBERRY & WHITE CHOCOLATE CHEESECAKE



Raspberry ripple ice cream, white chocolate ice cream


STICKY TOFFEE PUDDING

Butterscotch sauce, vanilla ice cream

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CANAPÉS

Spoil your guests with some exquisite canapés for a pre-dinner reception or drinks party.

Choose 2 hot and 2 cold options for £9.95 per person

Choose 3 hot and 3 cold options for £13.95 per person

£2 per additional item

HOT

MAC & CHEESE BITE, MUSTARD CREAM (V)

HAGGIS BON BON, ARRAN MUSTARD MAYO

LEMON & CHILLI CHICKEN SKEWER, MINT YOGHURT

COD & LEMON BITE, TARTAR MAYO

PARMESAN ARANCINI, GARLIC & HERB EMULSION (V)

FALAFEL BITE, CORIANDER & RED PEPPER MAYO, CHILLI PICKLED SHALLOT (V)

CRISPY HALLOUMI, CHILLI PEPPER JAM (V)

CRISPY PRAWN & SWEET CHILLI DIP

COLD

GOATS CHEESE & RED PEPPER TART (V)

RICOTTA & ROASTED FRUIT TART, BASIL CRUMB (V)

CHILLED MELON & MINT SHOT (V)

BETROOT & GOATS CHEESE CROSTINI (V)

TERIYAKI & BLACK SESAME CHICKEN SKEWER, WASABI MAYO



SMOKED SALMON & CREAM CHEESE ON TOASTED SOUR DOUGH, LEMON DRESSING


WATERMELON & CURED FETA, PICKLED CUCUMBER (V)

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BUFFET

Get together and enjoy our delicious buffet, perfect for sharing with friends, family or colleagues.

Choose any 6 options for £14.95 per person

or any 8 options for £18.95 per person

£2 per additional item

FRESHLY PREPARED SOUP SHOT (V)

SELECTION OF SANDWICHES ON THICK CUT BLOOMER BREAD

COD & LEMON BITE, TARTAR MAYO

HAND CUT PORK & PEPPER SAUSAGE ROLL

LAMB KOFTA, MINT RAITA

CHILLI & LEMON VEGETABLE SKEWERS, SWEET CHILLI JAM (V)

MINI FISH & CHIP CONE, TARTAR SAUCE

MINI BEEF SLIDER, DILL PICKLE & AGED CHEDDAR

MAC & CHEESE BITE, MUSTARD CREAM (V)



MINI CAESAR SALAD, AGED PARMESAN, GARLIC MAYO (V)


CHOCOLATE POT WITH FRESHLY BAKED BISCOTTI

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AFTERNOON TEA

Served with your choice of tea & coffee, treat your guests to a sumptuous Afternoon Tea.

£24.95 per person

SAVOURY SELECTION

SEAFOOD ARANCINI POT

PULLED PORK & ARRAN MUSTARD BITE, TRUFFLE MAYO

CRISPY SEAFOOD PO'BOY

CHICKEN LIVER & BRANDY PARFAIT ON TOASTED BRIOCHE, RHUBARB & GINGER CHUTNEY

SANDWICHES

PRAWN & CURED SALMON ON SOURDOUGH

FREE-RANGE EGG MAYO & SOFT HERB FINGER SANDWICH

ROAST BEEF & HORSERADISH MAYO ON SOURDOUGH

SWEET TREATS

WATERMELON & MINT MOJITO REFRESHER

FRESHLY BAKED SCONE, BERRY & CHAMPAGNE JAM, CLOTTED CREAM

RASPBERRY & VANILLA TART, FREEZE DRIED RASPBERRY CRUMB

VANILLA SWISS ROLL



CHOCOLATE BROWNIE


MACARON

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DRINKS PACKAGES

Celebrate your event with your favourite drink in hand. Created by our talented Bar Team, our drinks packages are guaranteed to get the party started.

BEERS

Bucket of 12 Beers (Choose from Peroni, Corona or Budweiser) £49

CELEBRATION PACKAGE

2 Bottles of Moët Impérial & 1 x Mini Lejay Crème de Cassis £150

COCKTAIL PACKAGE

6 Cocktails (Choose from Cosmo, French Martini or Daiquiri) & a bottle of Prosecco £72

WINE

WHITE

Valdemoro Sauvignon Blanc, Chile £23.50

Lawson's Dry Hills, Marlborough Sauvignon, New Zealand £42.95

RED

Valdemoro Merlot, Chile £23.50

Beronia Rioja Reserva, Spain £35.95

ROSÉ

Villa Rosella Zinfandel, France £25.95

Whispering Angel, France £56.95

PROSECCO

Botter Prosecco, Italy £30.95

CHAMPAGNE

Moët Brut Impérial, France £67.95

Veuve Cliquot Yellow Label, France £72.95

Laurent Perrier Rosé, France £89.95

BOTTLE PACKAGES

Bottle of Belvedere or Grey Goose Vodka & 8 mixers £160

Bottle of Beefeater Pink Gin with unlimited refill draft mixer £125



Bottle of Whitley Neil (Choose from Orange, Rhubarb & Ginger, Raspberry, or Parma Violet) & 8 Fever Tree mixers £130


Bottle of Glenfiddich 10 with ice & water £130

Bottle of Glenmorangie with ice & water £130

Bottle of Laphroaig with ice & water £140

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MAKE IT SPECIAL

Our dedicated team are here to take care of the little things that make a good party great, be it a personalised menu or just the right table settings, it's what we do! And if you're looking to take your event to the next level, check out our list of recommended suppliers. From florists to live musicians, we'll work together to ensure your occasion is one to remember.

TERMS & CONDITIONS

Minimum numbers apply. A £10 per person deposit is required to secure your booking. All deposits are non-refundable & non-transferable.

Final numbers must be confirmed 48 hours in advance. Alterations to your reservation (number of guests, dietary requirements, changes to your menu or time of reservation) must be made at least 48 hours in advance. Final payment and any outstanding amounts must be settled on the day of the event directly with the venue.

Afternoon Tea must be booked a minimum of 7 days in advance.

All menus included in this brochure are subject to change at any time. Some dishes

on our menus can be adjusted to be made gluten-free, please speak to our team before ordering for special dietary requirements or allergy information. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in kitchen environments.

All of our prices include VAT. A discretionary service charge of 8% will be added to your bill. 100% of all service charge goes to our staff.

Cancellation policy: Your event can be cancelled up to 48 hours in advance, any cancellations made after this time will be charged in full based on the confirmed number of guests.

LET'S TALK

For more information about the range of spaces available, or to start planning your next event, get in touch with a member of our dedicated team on events@buzzworksholdings.com or call us on 01292 430 393

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