



CHRISTMAS

– 2018 –





**WISHING YOU A
MERRY CHRISTMAS AND
A HAPPY NEW YEAR!**

– From all of us at Lido! –



Christmas at Lido is laid-back, chic and continental, thanks to the mouth-watering menu and carefully considered drinks list. Join us in the bar and enjoy a pre-dinner drink, before taking your seat and tucking into two or three tantalising courses with friends, family or colleagues.

LIDO TROON



THE PERFECT GIFT

Stuck for what to get them this year? A Buzzworks Gift Card makes the ideal present. And with eleven uniquely stylish venues to choose from, the lucky recipient is sure to be smiling on Christmas morning!

Available to buy online, over the phone or from any of our venues.
If only all your Christmas shopping was this easy!

CHRISTMAS ALL WRAPPED UP!

Whether buying for all the family, rewarding staff, or impressing clients, Buzzworks Gift cards take the stress out of shopping! And because it's nice to be nice, we'll give you a present if you spend more than £500 on Buzzworks Gift Cards – a 10% bonus in the form of a complimentary gift card for you to come along and treat yourself!

This offer is exclusively through our Customer Services team, email christmas@buzzworksholdings.com to find out more.



- BUY A GIFT CARD TODAY -

01292 430 580 | buzzworksholdings.com/christmas

PRIVATE DINING

Celebrate Christmas in style. Set back from the bustling main room, our stylish private dining space boasts all the Lido atmosphere, with the added advantage of a table for up to 20 lucky guests, not to mention a roaring open fire to help ward off the winter chill!

Get in touch to start planning your perfect festive celebration.



ADD SOME SPARKLE

We have partnered with our friends at Moët & Chandon to bring you some sparkling special offers, and with the option of pre-ordering wine or fizz for the table, all you need to worry about is looking fabulous!

MOËT & CHANDON
GLASS £8.25 | BOTTLE £49.50

MERRY FIZZNESS £7.50
Vanilla Absolut vodka, Chambord raspberry liqueur,
lemon, slightly sweetened and topped with
Moët & Chandon champagne



CLASSIC CHRISTMAS

From traditional turkey with all the trimmings to something a little more Mediterranean, our classic Christmas menus are anything but standard.

LUNCH £16.50 | DINNER £17.50

Two courses (*Starter & main*)

TREAT YOURSELF!

With a tempting assortment of festive delights made in-house at the Buzzworks Bakehouse, you might want to leave a little room for dessert. Add a delicious homemade dessert for £5.95.

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
			November 29 ✓	November 30 ✓	December 1 ✓	December 2 ✓
December 3 ✓	December 4 ✓	December 5 ✓	December 6 ✓	December 7 Lunch only	December 8 Lunch only	December 9 ✓
December 10 ✓	December 11 ✓	December 12 ✓	December 13 ✓	December 14 ✗	December 15 ✗	December 16 ✓
December 17 ✓	December 18 ✓	December 19 ✓	December 20 ✓	December 21 ✗	December 22 ✗	December 23 ✓
December 24 ✓	December 25 GO TO Page 12	December 26 ✓	December 27 ✓	December 28 Lunch only	December 29 Lunch only	December 30 ✓
December 31 Lunch only	January 1 Closed	<i>Please note : Alternative packages will be served on Christmas Day, see pages 12 & 13. *An alternative package will be served after 8pm on Hogmanay, see pages 14 & 15.</i>				

LET'S GET MERRY

Enjoy a little more of La Dolce Vita this Christmas with our luxurious Let's Get Merry lunch and dinner packages. Dress sharp, enjoy a chilled glass of prosecco on arrival, and let us take care of the rest...

LUNCH £25.95 | DINNER £29.95

Three courses & a glass of prosecco

ADD SOME SPARKLE

Make your Christmas celebration that bit more special and upgrade from prosecco to Moët & Chandon champagne for £5.

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
			November 29 ✓	November 30 ✓	December 1 ✓	December 2 ✓
December 3 ✓	December 4 ✓	December 5 ✓	December 6 ✓	December 7 ✓	December 8 ✓	December 9 ✓
December 10 ✓	December 11 ✓	December 12 ✓	December 13 ✓	December 14 ✓	December 15 ✓	December 16 ✓
December 17 ✓	December 18 ✓	December 19 ✓	December 20 ✓	December 21 ✓	December 22 ✓	December 23 ✓
December 24 ✓	December 25 GO TO Page 12	December 26 ✓	December 27 ✓	December 28 ✓	December 29 ✓	December 30 ✓
December 31 GO TO Page 14	January 1 Closed	<i>Please note : Alternative packages will be served on Christmas Day, see pages 12 & 13. *An alternative package will be served after 8pm on Hogmanay, see pages 14 & 15.</i>				

CLASSIC CHRISTMAS LUNCH £16.50

– TWO COURSES (STARTER & MAIN). ADD A DESSERT £5.95 –

Please see page 6 for full details & availability.

STARTERS

Italian caprese salad, mozzarella, plum tomatoes, basil leaf with pesto & balsamic glaze

Chicken liver pâté, red onion chutney & toasted brioche

Prawn & smoked salmon cornets, Marie rose sauce, mixed leaf salad

Today's homemade soup, Bakehouse roll

Inferno chicken strip, crisp leaf salad, chilli & garlic dip

Grilled goats cheese crostini, mixed salad with an aged balsamic glaze dressing

Duo of melon, marinated strawberry, mint syrup, raspberry sorbet

Crisp calamari fritti, lemon & garlic mayonnaise

MAINS

Roasted ballotine of turkey wrapped in bacon, traditional oatmeal, onion & sage stuffing, honey glazed roots, sauté sprouts & chestnuts, roast potatoes, pan jus

Chargrilled chicken picante, marinated chicken breast, Lido salad, chipotle mayo

Blackened fillet of salmon, Lido salad, smashed avocado, chilli, tomato & coriander dressing

Spaghetti carbonara, pancetta, Parmesan with garlic & herb focaccia

Robata chargrilled sirloin steak, rosemary & sea salt wedges, watercress & peppercorn sauce (£5 supplement)

Breast of chicken marinated in Thai spices, fragrant rice, lime and coconut cream, Asian stir fried vegetables

Spinach, pea & tomato gnocchi, fresh tomato, garden peas, wilted spinach, garlic butter

Classic fish & chips, chunky tartare, mushy peas

Classic Lido pizza, your choice of margarita, pepperoni or spicy BBQ chicken

Truffled Courgette Spaghetti, sun blushed tomato, truffle salsa

DESSERT

Christmas spiced sponge pudding with cranberry & pecan, butterscotch sauce, vanilla ice cream

Glazed lemon tart, red berry coulis, raspberry sorbet

Coupe noire, Belgian dark chocolate sauce, mixed berries

Caramel cheesecake, vanilla ice cream, butterscotch sauce with a praline crumb

Assiette of French brie, oatcakes, red onion chutney

Raspberry ripple pavlova, Chantilly cream, red berry compote, vanilla ice cream & raspberry coulis

Christmas spiced ice cream sundae, Chantilly cream, butterscotch sauce & cranberry praline

Please note: Our Classic Christmas offer is not available on Friday and Saturday 14th/15th and 21st/22nd, Christmas Day or New Year's Day – please refer to our festive calendar on page 6 for full details. Menus may be subject to alterations. Service not included.

CLASSIC CHRISTMAS DINNER £17.50

– TWO COURSES (STARTER & MAIN). ADD A DESSERT £5.95 –

Please see page 6 for full details & availability.

STARTERS

Italian caprese salad, mozzarella, plum tomatoes, basil leaf with pesto & balsamic glaze

Chicken liver pâté, red onion chutney & toasted brioche

Prawn & smoked salmon cornets, Marie rose sauce, mixed leaf salad

Today's homemade soup, Bakehouse roll

Inferno chicken strip, crisp leaf salad, chilli & garlic dip

Grilled goats cheese crostini, mixed salad with an aged balsamic glaze dressing

Duo of melon, marinated strawberry, mint syrup, raspberry sorbet

Crisp calamari fritti, lemon & garlic mayonnaise

MAINS

Roasted ballotine of turkey wrapped in bacon, traditional oatmeal, onion & sage stuffing, honey glazed roots, sauté sprouts & chestnuts, roast potatoes, pan jus

Steak et frites, grilled sirloin steak, fries, peppercorn & salad

Blackened fillet of salmon, Lido salad, smashed avocado, chilli, tomato & coriander dressing

Mussels & spicy crab spaghetti, cherry tomatoes, chilli & coriander butter

Spinach, pea & tomato gnocchi, fresh tomato, garden peas, wilted spinach, garlic butter

Chargrilled chicken picante, marinated chicken breast, Lido salad, chipotle mayo

Breast of chicken marinated in Thai spices, fragrant rice, lime and coconut cream, Asian stir fried vegetables

Classic fish & chips, chunky tartare, mushy peas

Classic Lido pizza, your choice of margarita, pepperoni or spicy BBQ chicken

Truffled Courgette Spaghetti, sun blushed tomato, truffle salsa

DESSERT

Christmas spiced sponge pudding with cranberry & pecan, butterscotch sauce, vanilla ice cream

Glazed lemon tart, red berry coulis, raspberry sorbet

Coupe noire, Belgian dark chocolate sauce, mixed berries

Caramel cheesecake, vanilla ice cream, butterscotch sauce with a praline crumb

Assiette of French brie, oatcakes, red onion chutney

Raspberry ripple pavlova, Chantilly cream, red berry compote, vanilla ice cream & raspberry coulis

Christmas spiced ice cream sundae, Chantilly cream, butterscotch sauce & cranberry praline

Please note: Our Classic Christmas offer is not available on Friday and Saturday evenings (from 7th December onwards), Christmas Eve, Christmas Day or Hogmanay – please refer to our festive calendar on page 6 for full details. Menus may be subject to seasonal alterations. Service not included.

LET'S GET MERRY LUNCH £25.95

– THREE COURSES & A GLASS OF PROSECCO –

Please see page 7 for full details & availability.

STARTERS

Italian caprese salad, mozzarella, plum tomatoes, basil leaf with pesto & balsamic glaze

Chicken liver pâté, red onion chutney & toasted brioche

Prawn & smoked salmon cocktail, Marie rose sauce, smashed avocado

Parma ham salad, pomegranate seeds, sticky honey dressing

Today's homemade soup, Bakehouse roll

Inferno chicken strip, crisp leaf salad, chilli & garlic dip

Grilled goats cheese crostini, mixed salad with an aged balsamic glaze dressing

Crisp calamari fritti, lemon & garlic mayonnaise

Duo of cantaloupe & galia melon, raspberry sorbet, red berry coulis

MAINS

Roasted ballotine of turkey wrapped in bacon, traditional oatmeal, onion & sage stuffing, honey glazed roots, sauté sprouts & chestnuts, roast potatoes, pan jus

Seared fillet of seabass, truffled courgette spaghetti, caramelised lemon

Robata chargrilled sirloin steak, rosemary & sea salt wedges, watercress and peppercorn sauce (£5 supplement)

Blackened fillet of salmon, Lido salad, smashed avocado, chilli, tomato & coriander dressing

Classic Lido pizza, your choice of Margarita, Pepperoni or spicy BBQ chicken

Spaghetti carbonara, pancetta, Parmesan with garlic & herb focaccia

Breast of chicken marinated in Thai spices, fragrant rice, lime and coconut cream, Asian stir fried vegetables

Spinach, pea & tomato gnocchi, fresh tomato, garden peas, wilted spinach, garlic butter

Classic fish & chips, chunky tartare, mushy peas

Chargrilled chicken picante, marinated chicken breast, Lido salad, chipotle mayo

DESSERT

Christmas spiced sponge pudding with cranberry & pecan, butterscotch sauce, vanilla ice cream

Lemon meringue pie, red berry coulis, raspberry sorbet

Caramel cheesecake, vanilla ice cream, butterscotch sauce with a praline crumb

Selection of fine cheese, oatcakes, red onion chutney

Raspberry ripple pavlova, Chantilly cream, red berry compote, vanilla ice cream & raspberry coulis

Christmas spiced ice cream sundae, Chantilly cream, butterscotch sauce & cranberry praline

Coupe noire, Belgian dark chocolate sauce, mixed berries

Please note: Our Let's get Merry offer is not available on Christmas Day or New Year's Day – please refer to our festive calendar on page 7 for full details. Menus may be subject to alterations. Service not included.

LET'S GET MERRY DINNER £29.95

– THREE COURSES & A GLASS OF PROSECCO –

Please see page 7 for full details & availability.

STARTERS

Italian caprese salad, mozzarella, plum tomatoes, basil leaf with pesto & balsamic glaze

Chicken liver pâté, red onion chutney & toasted brioche

Prawn & smoked salmon cocktail, Marie rose sauce, smashed avocado

Parma ham salad, pomegranate seeds, sticky honey dressing

Today's homemade soup, Bakehouse roll

Inferno chicken strip, crisp leaf salad, chilli & garlic dip

Grilled goats cheese crostini, mixed salad with an aged balsamic glaze dressing

Crisp calamari fritti, lemon & garlic mayonnaise

Duo of cantaloupe & galia melon, raspberry sorbet, red berry coulis

Please note: Our Let's get Merry offer is not available on Christmas Day or New Year's Day – please refer to our festive calendar on page 7 for full details. Menus may be subject to alterations. Service not included.

MAINS

Roasted ballotine of turkey wrapped in bacon, traditional oatmeal, onion & sage stuffing, honey glazed roots, sauté sprouts & chestnuts, roast potatoes, pan jus

Seared fillet of seabass, truffled courgette spaghetti, caramelised lemon

Robata chargrilled sirloin steak, rosemary & sea salt wedges, watercress & peppercorn sauce

Blackened fillet of salmon, Lido salad, smashed avocado, chilli, tomato & coriander dressing

Breast of chicken marinated in Thai spices, fragrant rice, lime and coconut cream, Asian stir fried vegetables

Mussels & spicy crab spaghetti, cherry tomatoes, chilli & coriander butter

Classic Lido pizza, your choice of Margarita, Pepperoni or spicy BBQ chicken

Cajun crumbed chicken milanese, tomato, red pepper, basil & olive spaghetti

Chargrilled chicken picante, marinated chicken breast, Lido salad, chipotle mayo

Classic fish & chips, chunky tartare, mushy peas

Spinach, pea & tomato gnocchi, fresh tomato, garden peas, wilted spinach, garlic butter

DESSERT

Christmas spiced sponge pudding with cranberry & pecan, butterscotch sauce, vanilla ice cream

Lemon meringue pie, red berry coulis, raspberry sorbet

Salted caramel & chocolate tart, dark chocolate sauce, vanilla ice cream

Caramel cheesecake, vanilla ice cream, butterscotch sauce with a praline crumb

Selection of fine cheese, oatcakes, red onion chutney

Raspberry ripple pavlova, Chantilly cream, red berry compote, vanilla ice cream & raspberry coulis

Christmas spiced ice cream sundae, Chantilly cream, butterscotch sauce & cranberry praline

Coupe noire, Belgian dark chocolate sauce, mixed berries

CHRISTMAS DAY

Spend the big day with us! Get together with your nearest and dearest and enjoy a festive feast.

FIVE COURSES £62.50

- INCLUDING COFFEE & PETIT FOURS -

Served 12pm-7pm
Under 12's £30 | Under 5's £15

BOOK NOW



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buzzworksholdings.com/christmas

CHRISTMAS DAY

- FIVE COURSES £62.50. INCLUDING COFFEE & PETIT FOURS -

STARTERS

Trio of scottish salmon, marinated gravelax with Hendricks gin, poached salmon with tartare sauce & traditional smoked salmon with capers & lemon

Parma ham salad, pomegranate seeds, sticky honey dressing

Grilled goats cheese pizzette fine leaf salad with balsamic dressing, tomato scented honey

Pan seared scallops, pea purée, Parmesan crisp, Lido salad

Fine chicken liver pâté toasted brioche, balsamic reduction with a brandy & red onion chutney

Prawn & smoked salmon cocktail, Marie rose sauce, smashed avocado, king prawn tempura

Duo of galia & cantaloupe melon, diced mango, winter berries, raspberry coulis

INTERMEDIATE

Roasted red pepper & pear soup, herby crème fraiche

Duo of lemon & raspberry sorbet, raspberry coulis

MAINS

Roasted ballotine of turkey wrapped in bacon, traditional oatmeal, onion & sage stuffing, honey glazed roots, sauté sprouts & chestnuts, roast potatoes, pan jus

Seared fillet of seabass & king prawn, steamed tender stem broccoli, crushed basil potatoes, white wine, lemon & dill sauce

Oven Roasted Rump of Lamb, rosemary fondant potato, provencal vegetables, garlic & rosemary jus

Caramelised shallots & thyme tarte tatin, crumbed goats cheese, rocket salad

Robata chargrilled sirloin steak, roasted vine tomato, garlic Portobello mushroom, rosemary & sea salt wedges, watercress & peppercorn sauce

Blackened grilled fillet of salmon & king scallops, caramelised lemon, watercress, rustic avocado guacamole, coriander oil

Wild mushroom, pancetta & truffle risotto, Parma ham crisp, Parmesan, garlic & thyme reduction

Mozzarella & sweet pepper stuffed breast of chicken, wrapped in Parma ham, broccoli, crushed basil potatoes & tarragon cream

DESSERT

Christmas spiced sponge pudding with cranberry & pecan, butterscotch sauce, vanilla ice cream

Salted caramel & chocolate tart, dark chocolate sauce, vanilla ice cream

Lemon meringue pie, red berry coulis, raspberry sorbet

Caramel cheesecake, vanilla ice cream, butterscotch sauce with a praline crumb

Selection of fine cheeses, oatcakes, grapes, apple slices with a red onion chutney

Raspberry ripple pavlova, Chantilly cream, red berry compote, vanilla ice cream & raspberry coulis

Christmas spiced ice cream sundae, Chantilly cream, butterscotch sauce & cranberry praline

HOGMANAY

See out 2017 in style with our Hogmanay soirée at Lido Troon with a live DJ and piper at the bells. Expect fabulous food and drink, cool company and more than touch of glamour as we count down to the New Year!

THREE COURSES £52.50

— INCLUDING COFFEE & A MOËT & CHANDON —



BOOK NOW



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buzzworksholdings.com/christmas



HOGMANAY

— THREE COURSES £52.50. INCLUDING COFFEE & A GLASS OF FIZZ —

STARTERS

Searched king scallops,
chick pea mixed leaf salad,
lightly curried cream

Grilled goats cheese pizzette,
fine leaf salad with a balsamic
dressing, tomato scented honey

Fine chicken liver pâté
toasted brioche, balsamic
reduction with a brandy &
red onion chutney

Roasted red pepper & pear
soup, herby crème fraiche

Parma Ham Salad, pomegranate
seeds, sticky honey dressing

Prawn & smoked salmon
cocktail, Marie rose sauce,
smashed avocado,
king prawn tempura

Duo of galia & cantaloupe
melon, diced mango, winter
berries, raspberry coulis

MAINS

Mozzarella & sweet pepper
stuffed breast of chicken,
wrapped in Parma ham,
broccoli, crushed basil
potatoes & tarragon cream

Robata chargrilled sirloin steak,
roasted vine tomato, garlic
Portobello mushroom, rosemary
& sea salt wedges, watercress &
peppercorn sauce

Blackened grilled fillet of
salmon & king scallops,
caramelised lemon, watercress,
rustic avocado guacamole,
coriander oil

Truffled Courgette Spaghetti,
sun blushed tomato, truffle salsa

Oven roasted rump of lamb,
rosemary fondant potato,
Provençal vegetables, garlic &
rosemary jus

Mussel & spicy crab spaghetti,
cherry tomatoes, chilli &
coriander butter

Spinach, pea & tomato gnocchi,
fresh tomato, garden peas,
wilted spinach, garlic butter

DESSERT

Christmas spiced sponge
pudding with cranberry
& pecan, butterscotch sauce,
vanilla ice cream

Salted caramel & chocolate tart,
dark chocolate sauce, vanilla
ice cream

Lemon meringue pie, red berry
coulis, raspberry sorbet

Caramel cheesecake, vanilla
ice cream, butterscotch sauce
with a praline crumb

Selection of fine cheeses,
oatcakes, grapes, apple slices
with a red onion chutney

Raspberry ripple pavlova,
Chantilly cream, red berry
compote, vanilla ice cream &
raspberry coulis

Christmas spiced ice cream
sundae, Chantilly cream,
butterscotch sauce &
cranberry praline

BOOK NOW

– For Christmas 2018 –



01292 430 580 | christmas@buzzworksholdings.com
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BOOKING INFORMATION

Our festive menus are available from 29th November until 31st December.

Our Festive menus are available to all customers throughout December alongside our seasonal main menus. Parties of 6 or more are required to dine from our Festive menus.

BOOK NOW! 01292 430 580 | buzzworksholdings.com/christmas | christmas@buzzworksholdings.com

DEPOSITS & PREPAYMENTS

Deposits and prepayments may be required for your booking. Please see below for more details.

CLASSIC CHRISTMAS

5 or less – no deposits or prepayments required.
6 or more – £10 per person deposit required to secure booking.

LET'S GET MERRY

5 or less – £10 per person deposit required to secure booking.
6 or more – £10 per person deposit required within 14 days of initial booking and full prepayment required by 30th November to secure booking.

CHRISTMAS DAY & HOGMANAY

All bookings are required to pay a £10 per person deposit within 14 days of initial booking and full prepayment required by 30th November to secure booking.

DIETARY REQUIREMENTS & ALLERGENS

We have a range of alternative dishes available on request for both vegetarian and vegan customers. If you have any special dietary requirements, please let us know in advance.

If you suffer intolerances or allergies please let your server know and we will advise on suitable dishes.

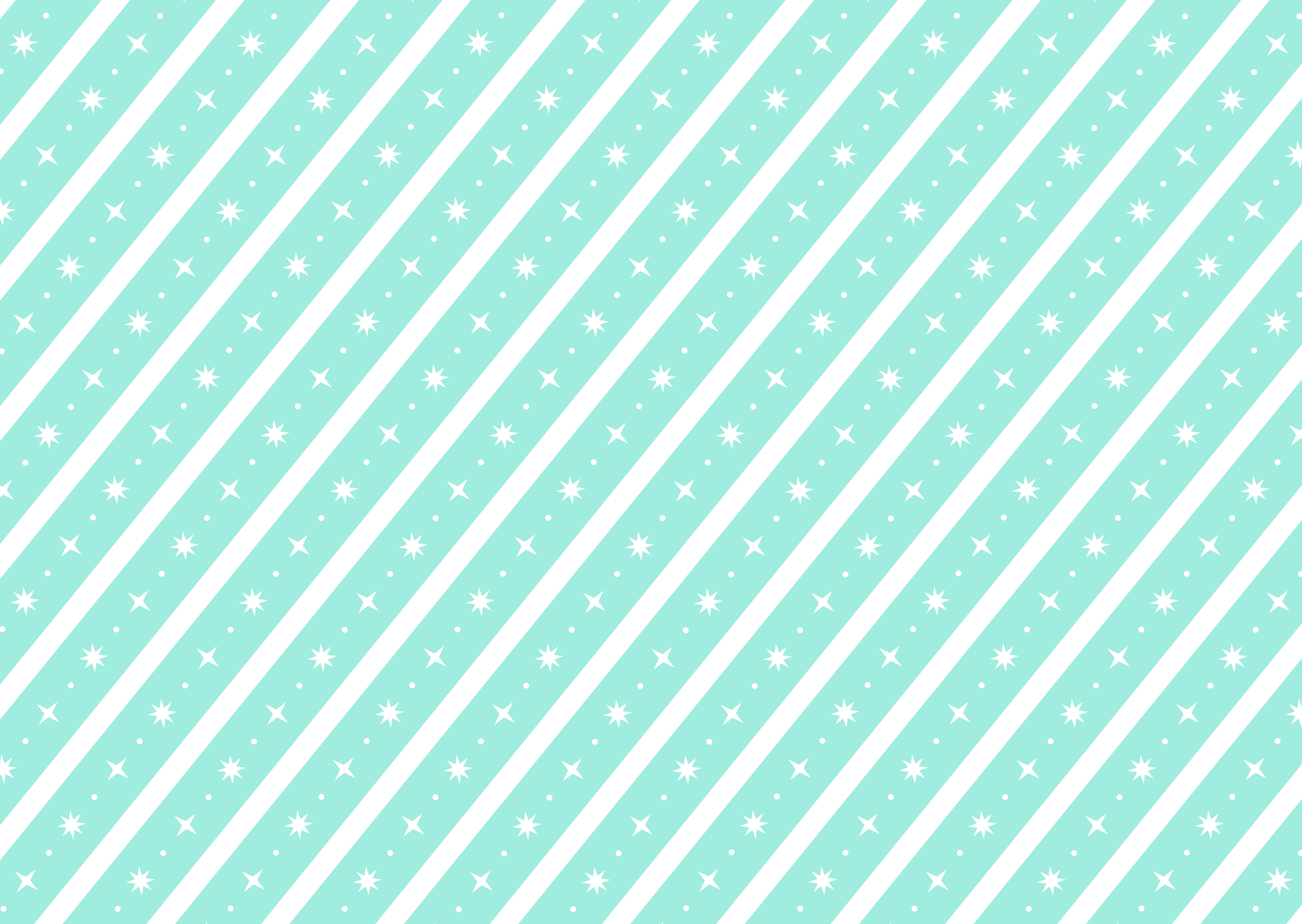
Please note that we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

BOOKING CONFIRMATIONS & DEPOSITS

If you are able to, please let us know in advance if you have any changes to your reservation such as date, time or number of guests to allow us to do our best to accommodate them prior to your arrival.

We kindly ask that all deposits are paid by 1st December*.

**Thereafter deposits and prepayments become non-refundable and non-transferrable.*





THE PERFECT GIFT

- A BUZZWORKS GIFT CARD -

See page 4 for details.



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