



LAKES RESTAURANT

STARTERS

WHITE BUTTER BEAN SOUP (GF) * ***

Chorizo, chives

£6.95

CABBAGE WRAPPED PORK ROULADE (GF, DF)

carrot, celeriac, onions, apricot chutney, sultana purée

£9.50

TRADITIONAL SALMON GRAVLAX * **

rye blinis, creme fraiche mousse, fennel and chervil salad, dried orange zest

£9.50

RATATOUILLE ARANCINI (DF)

roasted tomato and red pepper coulis, basil oil, Parmesan tuile *

£9.50

*(can be adapted for a gluten free diet upon notification)

**(can be adapted for a dairy free diet upon notification)

***(can be adapted for a vegan diet upon notification)

GF – GLUTEN FREE V – VEGETARIAN DF – DAIRY FREE VG – VEGAN



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MAIN COURSES

PAN FRIED 8 OZ FILLET STEAK *

Colcannon potato, braised beef cheek bon bon, kale, whiskey jus (**£5.00 supplement**)
£30.00

STEAMED TURBOT (GF)

shellfish and spinach mousse, Parmentier potatoes, petit pois a la Francaise
£27.50

PANKO BREADED CHICKEN KIEV

wild rice, ruby chard, sauce Smitane
£22.50

GRILLED CELERIAC STEAK (GF, VG)

Marquise potato, pea puree, carrot broth
£22.50

LES FRUITS DE MER (DF)

seafood, linguine, Arrabiata sauce
£27.50

PAN SEARED LOIN OF VENISON (GF, DF)

fondant potato, celeriac and chestnut puree, sautéed wild mushrooms, Madeira jus
£25.95

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SIDE DISHES

Tender stem broccoli, toasted flaked almonds. £5.25 (GF, DF, VG, V)

Chunky triple cooked chips £4.95 (DF, V) (may contain traces of gluten)

Chunky triple cooked chips, Parmesan, truffle oil £5.50
(may contain traces of gluten)

Mashed sweet potato, smoked paprika, chives £4.95 (GF, DF, VG, V)

Cauliflower cheese, three cheese sauce £5.25 (V)

Braised, spiced and pickled red cabbage £4.95 (GF, DF, VG, V)

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LAKEs RESTAURANT

DESSERTS

BANOFFEE BRIOCHE BREAD AND BUTTER PUDDING (V)

vanilla Crème Anglaise

£9.50

BLACK FOREST PARFAIT (V) *

poached cherries, chocolate shards, Chantilly cream, chocolate sponge crumb,

homemade cherry kirsch

£9.00

LEMON MERINGUE PIE PANNACOTTA *

lemon pannacotta, torched meringue, shortcrust pastry pieces, toasted flaked almonds

£9.00

TRADITIONAL TREACLE TART (V)

clotted cream ice cream, hazelnut praline

£ 8.75

SELECTION OF KENTISH AND CONTINENTAL CHEESES

A selection of fine cheeses, celery, grapes, and chutney

(£4.25 supplement for dinner inclusive packages)

£12.95

SELECTION OF ICE CREAM OR SORBET (GF, V) **

£7.95

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