



LAKES RESTAURANT

STARTERS

WHITE BUTTER BEAN SOUP (GF) * ***
Chorizo, chives

CABBAGE WRAPPED PORK ROULADE (GF, DF)
carrot, celeriac, onions, apricot chutney, sultana purée

TRADITIONAL SALMON GRAVLAX * **
rye blinis, creme fraiche mousse, fennel and chervil salad, dried orange zest

RATATOUILLE ARANCINI (DF)
roasted tomato and red pepper coulis, basil oil, Parmesan tuile *

MAINS

ROASTED TOPSIDE OF KENTISH BEEF (GF)
with Yorkshire pudding, seasonal vegetables, red wine jus

ROASTED CHICKEN SUPREME (DF)
served with sage and onion stuffing, seasonal vegetables, thyme jus

PAN SEARED SALMON FILLET (DF, GF)
with new potatoes, seasonal vegetables and a tomato coulis

GRILLED CELERIAC STEAK (GF, VG)
Marquise potato, pea puree, carrot broth

DESSERTS

BANOFFEE BRIOCHE BREAD AND BUTTER PUDDING (V)
vanilla Crème Anglaise

BLACK FOREST PARFAIT (V) *
poached cherries, chocolate shards, Chantilly cream, chocolate sponge crumb,
homemade cherry kirsch

LEMON MERINGUE PIE PANNACOTTA *
lemon pannacotta, torched meringue, shortcrust pastry pieces, toasted flaked almonds

TRADITIONAL TREACLE TART (V)
clotted cream ice cream, hazelnut praline

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

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

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

2 COURSE £26.50 OR 3 COURSE £32.00
COFFEE & PETIT FOURS £3.50

A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL. ALL GRATUITIES GO
DIRECTLY TO ALL STAFF

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do
not include all ingredients. If you have a food allergy or intolerance, please let us know in advance.

Menu subject to availability / change.