

Lakes Restaurant

SPRING 2026 SUNDAY LUNCH MENU

2 Course £26.50 3 Course £32.00

Starters

Pea and Spinach Soup (DF/V/VG)

garlic bread crumb

Gin Cured Gravdax Salmon (GF)

cucumber gel, fennel oil, frizzy salad

Coronation Chicken (DF/GF)

confit rolled chicken legs, tea-soaked raisins, Marsala mayo, crispy chicken skin

Heritage Beetroot Carpaccio (DF/V)

goat's cheese croquette, beetroot puree, walnuts, rocket salad

(can be adapted to suit a vegan or GF diet on request)

Mains

Roasted Topside Of Kentish Beef (GF*)

Yorkshire pudding, seasonal vegetables, red wine jus

Roast Chicken Supreme (DF)

sage and onion stuffing, seasonal vegetables, thyme jus

Roasted Hake (GF)

écrasée potato, watercress velouté, buttered brown shrimps, baby leek

Wild Mushroom, Chestnut and Vegan Feta Wellington (DF/V/VG)

Jerusalem artichoke pure, purple sprouting broccoli, pickled walnut dressing

Desserts

Buttermilk Panna Cotta

toasted granola crumb, burnt honey, orange

Dark Chocolate Tart (V)

white chocolate crumb, rum raisin ice cream

Rhubarb Brioche Bread and Butter Pudding (V)

vanilla creme anglaise

Selection of Kentish and continental cheeses (£4.25 supplement)

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

Vanilla, Strawberry or Chocolate Ice-cream (GF/V)

Lemon, Mango or Raspberry Sorbet (GF/V)

***Dish can be adapted. Please confirm dietary requirements in advance**

V – Vegetarian GF – Gluten Free DF – Dairy Free VG – Vegan