

# Lakes Restaurant

## WINTER 2026 SUNDAY LUNCH

2 Course £26.50      3 Course £32.00

### Starters

**Roasted Tomato Soup** (DF/GF/V/VG)  
with basil oil

**Smoked Salmon, Crayfish & Cream Cheese Roulade** (GF)  
lemon pearls, pickled cucumber, horseradish mayonnaise

**Ham Hock Terrine** (DF/GF)  
sun blush tomato, parsley, wholegrain mustard mayo, mixed leaf

**Wild Mushroom Pate** (DF/V/VG/GF\*)  
truffle vegan butter, grilled ciabatta, apple & pear chutney  
(can be adapted for GF 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

**Cod Fillet** (GF\*)  
herb crust, wilted spinach, new potatoes, white wine & crayfish cream sauce

**Deep Fried Sesame Seed Panko Breaded Tofu** (DF/V/VG)  
Katsu curry sauce, white rice, carrot, courgette ribbons

### Desserts

**Toffee Apple Cheesecake** (V)

**Mint Chocolate Fondant** (GF/V)  
Vanilla ice-cream

**Crème Brûlée** (V)  
poached blackberries, shortbread biscuit

**Selection of Kentish and continental cheeses (£4.25 supplement)**  
A selection of fine cheeses, celery, grapes, and chutney

**Selection of Ice-cream or Sorbet** (GF/V)

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

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