

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