Lakes Restaurant

A la Carte Menu

Starters

Soup of the Day (V) *

(can be adapted to suit a dairy or gluten free diet) cheese straw, herb oil

£8.50

Confit Chicken and Duck Terrine

sour cherry jelly, quince compote, mixed leaf £10.50

Panko Breaded Fishcake (DF)

sweetcorn puree, samphire velouté, chive (available on request as gluten free)

£9.50

Caramelised Fig Tart (V)

goat's cheese mousse, walnuts, balsamic vinegar pearls, rocket salad leaf (available on request as dairy free)

£9.95

Crab and Prawn Ravioli

bisque, spinach, Gruyere cheese £9.95

* can be adapted for a gluten free diet upon notification ${\sf GF-Gluten\ Free\ |\ V-Vegetarian\ |\ DF-Dairy\ Free\ |\ VG-Vegan }$



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Main Courses

8oz Fillet Steak

langoustines, Nantua sauce, triple cooked chunky chips

or

cherry vine tomatoes, field mushrooms, chunky chips, green peppercorn sauce

(£5.00 supplement for dinner including packages)

£35.00

Fillet Of Line Caught Cod

lemon and dill potato cake, julienne vegetables, beurre blanc sauce

£24.50

Roasted Pheasant Breast

blackberry glaze, rainbow chard, celeriac puree £23.50

Roasted Pork Tenderloin

wrapped in pancetta, Irish black pudding, butternut squash puree, caper and golden raisin beurre noisette

£24.95

Saffron Risotto (DF/V/VG)

fruits de forest mushrooms, roasted shallots, courgette and carrot ribbons £23.50

Side Dishes

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

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

Chunky triple cooked chips, Parmesan, truffle oil £5.50

(may contain traces of gluten)

Cauliflower cheese, three cheese sauce (V) £5.25

Buttered new potato, chives (GF, V)* £4.95

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Desserts

Apple and Pear Crumble (V)

clotted cream ice cream £9.00

Blackberry Cheesecake (V)

cinnamon biscuit, apple gel £9.00

Black Forest Chocolate Parfait (V)

Chantilly cream, Maraschino cherries £9.00

Baked Plum and Frangipane Tart (V)

Amaretto syrup, vanilla bean ice cream £9.00

Selection of ice cream or sorbet (GF, V)

£7.95

Selection of Kentish and continental cheeses

A selection of fine cheeses, celery, grapes, and chutney (£4.25 supplement for dinner inclusive packages)

£12.95

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