

Lakes Restaurant

SPRING 2026 SUNDAY LUNCH MENU

2 Course £26.50 3 Course £32.00

Starters

Roasted Tomato Soup (GF/DF/V/VE)
basil oil

Gin Cured Gravdax Salmon
cucumber gel, fennel oil, cheese savoury biscuit, frizzy salad

Coronation Chicken (DF/GF)
confit rolled chicken legs, tea-soaked raisins, Marsala mayo,
crispy chicken skin

Breaded Goats Cheese
chilli jam, leaf salad

Mains

Roasted Topside of Kentish Beef (GF*)
Yorkshire pudding, seasonal vegetables, red wine jus

Roast Chicken Supreme (DF)
sage, onion and chestnut stuffing, seasonal vegetables, thyme jus

Fillet of Hake (GF)
new potatoes, seasonal vegetables, watercress velouté

Wild Mushroom, Chestnut and Vegan Feta Wellington (DF/V/VG)
Jerusalem artichoke pure, purple sprouting broccoli, pickled walnut dressing

Desserts

Rhubarb Brioche Bread and Butter Pudding (V)
vanilla creme anglaise

Dark Chocolate Tart (V)
vanilla ice-cream

Buttermilk Panna Cotta*
toasted granola crumb, burnt honey, orange

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