

## LAKES VALENTINES MENU 2026

### TO START

#### ROASTED RED PEPPER AND SWEET POTATO SOUP

served with a cheese scone baton (DF, V,)

*(GF & VG adaption available on request only)*

#### CONFIT CHICKEN AND DUCK TERRINE

served with sour cherries and mixed salad leaves (DF, GF)

#### BEETROOT SALMON GRAVADLAX

served with horseradish crème fraîche dressing and rocket salad (GF)

#### DEEP FRIED PANKO BREADED CAMEMBERT

served with a grape chutney and dressed mixed leaves (V)

*(GF adaption available on request only)*

### INTERMEDIATE COURSE

#### CHAMPAGNE & RASPBERRY SORBET

### MAIN COURSE

#### PAN SEARED 6OZ FILLET STEAK

served with fondant potatoes, seasonal vegetables, celeriac puree, truffle oil and a red wine jus (GF, DF)

#### ROASTED CHICKEN SUPREME

wrapped in streaky bacon and stuffed with brie

served with roasted Chateau potatoes, seasonal vegetables and a Provençal sauce (GF)

#### ROASTED COD FILLET

with a herb crust served with lemon and dill crushed new potato cake, seasonal vegetables  
and a crayfish white wine sauce

*(GF adaption available on request only)*

#### BAKED FIELD MUSHROOM WELLINGTON

served with a spinach velouté, slow roasted beetroot, honey glazed carrot puree  
and crispy sweet potato crisps (DF, V, VG)

### DESSERT

#### RED VELVET CHOCOLATE FONDANT

served with vanilla pod ice cream and white chocolate dipped strawberry (V)

#### PASSION FRUIT POSSET

with heart shaped shortbread biscuits (V)

#### FORCED RHUBARB PANNA COTTA

with a white chocolate raspberry biscotti biscuit

*(GF adaption available on request only)*

#### VEGAN SALTED CARAMEL CHOCOLATE BROWNIE

served with vanilla bean ice cream (GF, DF, V, VG)

### CHEESE COURSE

#### SELECTION OF CHEESE AND BISCUITS

served with chutney, grapes, celery and crackers (V) *(GF adaption available on request only)*

**£70 PER PERSON INCLUDES GLASS OF BUBBLY, COFFEE WITH PETIT FOURS AND SINGLE ROSE**

DF – DAIRY FREE

GF – GLUTEN FREE

V – VEGETARIAN

VG – VEGAN