

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