

# LAKESIDE

R e s t a u r a n t

## sample menu

### Starters

#### **KING OYSTER KATSU** **VE GF**

King oyster mushroom compressed with curry spice and topped with a coriander herb crumb, sat on a katsu sauce with a crushed edamame salad

#### **BAKED FIG AND BLACK GARLIC BRIE** **V**

Honey glazed figs, lakeside black garlic infused brie and homemade grain crackers  
Almond crusted thigh, curry spice emulsion, raisin puree and coriander shoots

#### **CARROT & CARAWAY SALAD** **VE**

Roasted Heritage carrots, bitter leaf salad, toasted fennel seed vinaigrette, charred orange  
*(Mustard)*

#### **CRAYFISH ARACHINI**

Meaty Crayfish tails encased in a squid ink risotto with dehydrated tomato mayo and spouting leaves



### Mains courses

#### **CHICKEN BALLOTINE**

Tender chicken stuffed with a roasted red pepper mousse and wrapped in parma ham, with confit tomatoes, green beans and a basil sauce

#### **CHEEK TO TAIL**

beef cheek bone bon & primo, fillet mignon & Pont Neuf Potato, Braised Ox Tail & onion petals

#### **BABY ROAST BELLY**

Slow roast pork belly, pork dripping potatoes, braised red cabbage,  
seasons vegetables and gravy

#### **HICORY CHICORY DUCK**

hickory smoked duck breast, braised chicory, celeriac gratin, blackberry sauce

#### **HAY SWEET LOIN AND SEARED BELLY**

Slow cooked with sweet Smokey hay with swede fondant, pickled turnip and fermented potato bread

Please note our dishes may contain allergens, if you have any allergies please inform a member of our team

## VEGETARIAN/VEGAN MAIN COURSES

### **MUSHROOM ARROSTO MISTO** VE GF

A Rustic Italian Polenta purée, spinach, roasted mushroom and balsamic beets  
*(CELERY, SOYA, SULPHITES)*

### **WHOLE BAKED CAULIFLOWER** V

Baked with a chestnut stuffing, hazelnut sprouts, roast potatoes, and glazed roots  
*(HAZELNUT, WHEAT, BARLEY, SOYA, CELERY, SULPHATES)*

### **LASAGNE ROULADE** V

Handmade pasta, wild mushroom pate, cavolo Nero, cottage cream



## DESSERTS

### **MANGO CHOCOLATE ENTREMETS**

Intricate layers of sweet mango gel, bitter chocolate mousse and genoise sponge

### **HONEY NUT MOUSSE AND PARSNIP ICE-CREAM**

A honey perfumed mousse, toasted nut crumb set off by the earthy sweetness of a parsnip ice-cream

### **LOG AND PEBBLES**

Milk chocolate mousse filled chocolate log, chocolate pebbles, vanilla syrup