

BRIE & BERRY BRULEÉ V £6

Baked egg custard with cranberry jelly, Somerset brie and tuile wafer crust (WHEAT, EGG, MILK)

CRAB MOUSSE. CAVIAR & CRUSHED PEA £6

Crushed garden peas, blue swimming crab mousse topped with Avruga caviar (FISH, MILK, CRUSTACEANS)

CHOUX WREATH £6

A wreath of piped choux pastry, filled with home cultivated mushroom mousse and red onion jam (WHEAT, EGG, MILK, SULPHITES)

ANTIPASTI PLATTER / VEGAN ANTIPASTI VE £6

Cured meats OR cured vegetable sheets, marinated olives, smoked tomato chutney and homemade bread sticks (WHEAT)

BEETROOT AND GOAT CHEESE ARANCINI V GF £6

Beetroot risotto ball with a creamy goat cheese centre, with rocket salad and balsamic pearls (MILK, SULPHITES)

SOUP OF THE DAY £5

Made daily using the season's best ingredients and served with bread (Please ask your server)



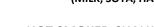
A MERRY WELCOME TO

The Lakeside Restaurant, the University of Surrey's training facility. Operating within the School of Hospitality and Tourism Management, Lakeside prides itself on producing seasonally influenced dishes, fresh to order. We provide a blend of classic cuisine, with modern innovations that incorporate flavours from around the globe.

Hasselback cut squash, roasted with Lakesides fruity herb and chestnut stuffing, served on a bed of hazelnut shredded sprouts, herb dressing and dried cranberries (HAZELNUT)

WINTER VEGETABLE AND BUTTER BEAN CRUMBLE VE GF £12

Tender root vegetables cooked in a plant-based gravy, baked on a bed of shredded sprouts, with a hazelnut and crumb topping, served with onion gravy on the side (HAZELNUT, SOYA)



HOT SMOKED CHALK STREAM TROUT GF £12

Hampshire chalk stream trout smoked in house, with a horseradish roast potato salad, winter kale and orange glazed chicory (FISH, MILK)

VEGETARIAN AND VEGAN

HASSELBACK BUTTERNUT VE GF £12

TURKEY BALLOTINE GF £12

MAINS

PITHIVIER OF BEEF CHEEK £12

Pulled beef cheek baked en-croute between two

portobello mushrooms, served with Roscoff onion,

blue cheese fondant and red wine jus

(MILK, WHEAT, SULPHITES)

CHICKEN SALTIMBOCCA GF £12

Tenderised chicken breast seared with sage and

prosciutto ham, lemon butter sauce, with basil mash, hazelnut shredded sprouts and cherry vine tomatoes

(MILK, HAZELNUTS)

VENISON STROGANOFF GF £12

Char-grilled venison steak, with a classic mushroom

stroganoff sauce, shredded greens,

and string fries

(MILK, SULPHITES)

A rondelle of turkey crown stuffed with Lakesides fruity herb and chestnut stuffing, pigs in blankets, hazelnut shredded sprouts, roast potatoes, and glazed roots (MILK, SOYA, HAZELNUT, SULPHITES)

Allergies & Intolerances Key allergens are highlighted in bold italic; however, we are not a free from kitchen. please speak to your server for advice and additional options where possible