



TO START

BRIE & BERRY BRULÉE **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)

BETROOT 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)

Lakeside

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.

VEGETARIAN AND VEGAN

HASSELBACK BUTTERNUT **VE GF** £12

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)



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)

TURKEY BALLOTINE **GF** £12

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)

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)

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