

# LAKESIDE

## Restaurant

### STARTERS

#### ALL PEACHY IN PARMA - 6

Brioche toast bruschetta, topped with Parma ham, fresh peaches, cream cheese and finished with balsamic caramel. *(EGG, WHEAT, MILK, SULPHITES)*

#### CRAYFISH AND CUCUMBER GF - 6

Cucumber rolled crayfish pâté finished with a paprika crumb and a cucumber velouté. *(CRUSTACEANS, MILK, SOYA)*

#### CAESER'S SPEAR V - 6

Crisp cos lettuce and creamy Caesar dressing with asparagus spears and croutons, held in a parmesan basket. *(WHEAT, MILK, EGG)*

#### BURRATA AND GAZPACHO GF V - 6

A smoky tomato gazpacho, with burrata, and toasted seeds. *(MILK, CELERY)*

#### CHICKEN SATAY SKEWER GF - 6 / 12

A classic marinated chicken skewer, dressed in a peanut satay sauce, with crisp lettuce, spring onion and radishes. *(SULPHITES, PEANUTS)*

#### SOUP OF THE DAY - 5

Made daily using the season's best ingredients and served with bread.  
*(PLEASE ASK YOUR SERVER)*

### MAIN COURSE

#### STAG HILL STEAK FRITES GF - 14

Chargrilled venison steak, with sweet potato fries, chimichurri sauce and rocket salad. *(SULPHITES)*

#### MUSAKAN MIDDLE EASTERN CHICKEN GF - 12

Sumac spiced chicken thigh, caramelised onions, toasted pine nuts, and herby grain salad. *(TREENUT)*

#### CIDER AND SWINE - 12

Suffolk cider braised pork belly, creamy cider jus, confit apple and seasonal greens all served in a giant Yorkshire pudding. *(WHEAT, EGG, SULPHITES, CELERY, MILK, MUSTARD)*

#### THAI TIGER - 14

Chargrilled tiger prawns with a chilli glaze, Thai curry dipping sauce, stir fried vegetables and roti bread. *(CRUSTACEANS, FISH, WHEAT, EGG)*

#### CHALK STREAM TROUT GF - 12

Supreme of Hampshire trout, pickled beets, Hollandaise cream, and seasonal vegetables. *(FISH, MILK, EGG)*

#### SUNDRIED TOMATO AND FETA TORTELLINI V - 12

Tortellini pasta made in house with a tomato and feta filling, dressed in a pine nut pesto, accompanied with tapenade toast. *(WHEAT, MILK, EGG, TREENUT)*

#### WHOLE ROAST AUBERGINE GF VE - 12

Slow roasted aubergine, with harissa red bean stew and a middle eastern dressing, tower fresh herbs and soya yoghurt. *(SOYA)*



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### DESSERTS

#### BAKED BISCOFF PURSE - 6

A Biscoff butter bomb baked in a sweat crepe with butterscotch sauce and vanilla ice cream. *(WHEAT, MILK, EGG, SOYA)*

#### TRIFLE WITH MELBA GF - 6

Peach melba meets English trifle. An almond sponge with raspberry ripple cream and peach jelly. *(MILK, EGG, TREENUT)*

#### HEAVEN & HELL - 6

A frozen milk mousse rippled with black honey & a fire whisky infused red velvet choux bun. *(MILK, EGG, WHEAT)*

#### STRAWBERRY MOUSSSE CAKE GF - 6

A light strawberry mousse with vanilla sponge, a cocoa butter crust and chocolate straw *(MILK, EGG, SOYA)*

#### WHITE CHOCOLATE AND PISTACHIO GF – 6

Simply a pistachio mousse held in a white chocolate shell. *(MILK, OATS, TREENUT, SOYA)*

### ICE-CREAMS AND SORBETS

#### VERY VANILLA - 4

*(MILK, EGG)*

#### SALTED CARAMEL - 4

*(MILK, EGG)*

#### VEGAN VANILLA - 4

*(SOYA)*

#### MANGO SORBET - 4

#### LEMON SORBET - 4

Thank you for dining at the Lakeside Restaurant, the United Kingdom's No. 1 IHM training facility. Operating within the School of Hospitality and Tourism Management at the University of Surrey, 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.

