

LAKESIDE

R e s t a u r a n t

STARTERS

SWEET POTATO TACO - 6

Hollowed and baked sweet potato wedges with chorizo chilli, sour cream and avocado.
(MILK)

ASPARAGUS MILLE FEUILLE V

English asparagus layered with a parmesan custard and puff pastry.
(WHEAT, MILK, EGG)

ACCRA DE MORUE - 6 GF

Caribbean style salt cod fritters with a red pepper coulis and lime mayo.
(EGG, MILK, FISH)

COURGETTI-LEMON- SPAGHETTI GF VE - 6

Courgetti spaghetti dressed with citrus dressing, topped with Thai basil, pine nuts and toasted sunflower seeds.
(TREENUTS, MUSTARD, SULPHITES)

CHICKEN BAKLAVA - 6

Cinnamon shredded chicken wrapped in a buttered filo shell with pistachio crumb.
(MILK, WHEAT, TREENUT)

SOUP OF THE DAY VE - 6

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

MAIN COURSE

THAI FISH CAKES GF - 13

Thai style fish cakes, with a tamarind dipping sauce, crunchy cucumber salad and chilli smashed potatoes.
(FISH, SOYA, SULPHITES)

BEEF PIZZAIOLA AND PASTA - 13

Simple grilled steak, smothered in a pizzaiola tomato sauce with spaghetti and torn basil.
(WHEAT)

WATERMELON WAGYU VE GF - 13

A grilled watermelon steak, with crispy leeks, polenta puree and stem broccoli.
(SOYA)

CHICKEN SATAY SALAD GF - 13

Tender chicken skewers marinated in peanut satay sauce, cucumber and fennel seed salad, with a satay dipping sauce.
(SOYA, SESAME, PEANUT)

SALMON CAESAR - 13

Charred cos lettuce heart, fillet of salmon cooked in an anchovy butter, parmesan cheese crostini finished with a classic Caesar dressing.
(MILK, FISH, WHEAT, EGG)

ARANCINI NEOPOLITAN GF V - 13

A trio of arancini rice balls of beetroot, Burrata and green pesto with smoked tomato, cream cheese and garden pea sauces.
(MILK)

HAM-EGG-CHIP - 13

Ham hock terrine, cornflake coated poached egg and a giant Pont Neuf chip, served with pineapple and cracked pepper puree with Surrey cress.
(SULPHITES)

LAKESIDE

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DESSERTS

BISCOFF BUTTER BOARD - 6

Smooth Biscoff butter, spread and topped with Biscoff crumb, chocolate chips, chopped nuts, served with a chunk of monkey bread for mopping.

(WHEAT, EGG, MILK, SOYA)

WHIPPED MELBA GF - 6

Stag Hill whipped honey with English peaches, fresh raspberries, toasted almonds and raspberry coulis.

(TREENUT)

TOFFEE APPLE CRUMBLE GF - 6

Tangy green apple mousse with a toffee core and a cocoa crust, served on an oat and fruit crumble.

(MILK, EGG, SOYA)

JAZZA SPHERE GF – 6

The explosive flavours of Macondo 60% bitter chocolate, Jazza orange gel, vanilla sponge and popping candy.

(MILK, EGG, SOYA)

RASPBERRY AND LEMON SWIRL CHEESECAKE GF – 6

Rippled lemon and raspberry cheesecake, baked with a vanilla sponge base and topped with a chocolate sail.

(MILK, EGG, SOYA)

ICE-CREAMS AND SORBETS

PLANT-BASED CARAMELISED BISCUIT - 4

CLOTTED CREAM & HONEYCOMB - 4

(MILK)

VEGAN VANILLA - 4

(SOYA)

RASPBERRY & SORREL - 4

SICILIAN 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.

