

LAKE SIDE

R e s t a u r a n t

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.

STARTERS - 6

BLACK CHERRY AND BURRATA V

A sweet balsamic cherry compote, creamy burrata and crushed hazelnuts.
(MILK, SULPHITES, NUT)

WATERMELON NACHOS V/VE

Chilli spiced watermelon chips, pickled chilli, ranch dressing and crumbled feta/vegan feta.
(MILK, SULPHITES)

COLD PRESSED SALMON AND CUCUMBER GF

Gently poached pressed salmon, dressed with cucumber and puffed quinoa.
(EGG, FISH, MILK)

CARROT MARROW GF V

Slow braised carrot bone, filled with a carrot and caraway mousse with a burnt onion tuile.
(EGG, MILK)

MOSAIC PORK AND PICCALILLI

Pork tenderloin rolled in gremolata and set mosaic style topped with homemade piccalilli.
(SULPHITES, MUSTARD)

SOUP OF THE DAY VE

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

MAINS - 13

TROPICAL TROUT GF

Poppy seed crusted trout supreme, with a tropical ratatouille, plantain crisps and mango gel.
(FISH, SOYA, SULPHITES)

DUCK DAUPHINOISE GF

Potato dauphinoise baked with confit pulled duck, pardina lentils and a rich cherry brandy jus.
(MILK)

POLENTA AND PEAR V

Polenta and goats cheese tart, poached and pickled pear and Isle of Wight tomatoes.
(MILK, WHEAT, SULPHITES)

BRAZILIAN COCONUT SPICED CHICKEN GF

Sautéed chicken, seared then cooked in a Brazilian style spiced coconut sauce and cebolinha arroz pattie.
(SOYA, SESAME, PEANUT)

AGNOLOTTI CALAMARI

Poached then panfried pinwheel of ricotta and honey pasta, with crispy lemon squid.
(MILK, CRUSTACEAN, WHEAT, EGG)

MIREPOUX GF VE

The holy trinity of vegetables, carrot marrow bone, pardina lentil stuffed onion and celery gratin.
(SULPHITES)



UNIVERSITY OF
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DESSERTS - 6

MANGO MERINGUE PIE GF

Head Chef David's tropical twist on a British classic.
(MILK, EGG)

BLACKBERRY OPERA CAKE GF

Layers of blackberry jam, vanilla creme and blackberry mousse with a cocoa oat crumb base topped with a blackberry gel.
(MILK, EGG, SOYA)

PEACAN AND POPCORN PIE

A maple and pecan filled shortcrust pastry shell, topped with pumpkin cream and caramel popcorn clusters.
(MILK, EGG, WHEAT)

FLOWER TO THE BEE

A lavender tulip basket, filled with fresh fig and Surrey honey sorbet, baked honey fig and goats cheese snow.
(MILK, EGG)

WHAT A PEAR

Twice cooked pear, poached in ginger syrup, stuffed with fruit and nut, finished with orange infused ricotta.
(MILK, SULPHITES, TREENUTS)

ICE CREAM - 4

Vanilla ice cream
Clotted cream & honeycomb ice cream
VE vanilla ice cream
Plant based caramelised biscuit ice cream
Lemon sorbet
Raspberry & sorrel sorbet