

LAKESIDE

R e s t a u r a n t

STARTERS – 6

WILD MUSHROOM FONDUE **V**

Sautéed mushrooms in a creamy cheese sauce with home-made walnut bread.
(MILK, WHEAT, CELERY, SULPHITES, TREENUT)

BABY BANG **VE GF**

Bang bang cauliflower florets tossed in a bang bang chilli glaze with okra and crunchy Thousand Island soya dressing.
(SULPHITES, SOYA)

CIDER STEAMED MUSSELS **GF**

Diced red apple, Pink Lady sparkling cider finished with a wholegrain mustard and garlic bread.
(MOLLUSCS, SULPHITES, MUSTARD)

SUMPTUOUS SODA LOAF **V**

An individual soda bread loaf baked with feta and piquillo pepper, dressed with whipped feta and rocket pesto.
(EGG, MILK, WHEAT, TREENUT)

BURNT ENDS AND BLUE CHEESE **GF**

BBQ pork burnt end bites with blue cheese dressing and spring onion.
(MILK, SULPHITES)

SOUP OF THE DAY **VE**

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

MAIN COURSE – 15

TEA SMOKED CHICKEN SALAD **GF**

Earl Grey smoked breast of chicken, chicory and blood orange salad dressed with a sweet Earl Grey reduction, wasabi peas and crispy rice noodles.
(SULPHITES)

HIGHLAND PIE

Scottish venison slow cooked with turnip and mushroom topped with savoury shortbread, and a Savoy cabbage parcel.
(WHEAT, MILK, SULPHITES)

BIG BANG **VE GF**

Bang bang cauliflower florets tossed in a bang bang chilli glaze with okra and crunchy Thousand Island soya dressing.
(SULPHITES, SOYA)

SAUSAGE & SWEDE

Hickory smoked sausages simply served with swede and carrot mash, creamy leeks and thin, crispy game chips.
(WHEAT, MILK)

FISH CAKE **GF**

Smoked haddock and trout fish cake with a lemon and dill split sauce remoulade and tempura squid.
(FISH, MILK, EGG, CRUSTACEANS, CELERY)

BLACK EYE BEAN STACKO **GF VE**

Stacks of homemade corn tacos, layered with black eyed bean chilli, dark chocolate mole, fresh cut tomato salsa.
(SULPHITES, SOYA)

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DESSERTS – 6

PEAR EN PAPILLOTE

Baked pear with a mascarpone filling, wrapped in a flaky filo shell and glazed with tonka bean syrup.

(MILK, WHEAT)

BREAD AND BUTTER BRÛLÉE

Diced fruit bread, soaked in an orange marmalade custard, finished with a brûlée crust and orange cream.

(WHEAT, MILK, EGG, SOYA)

STICKY DATE PUDDING **GF VE**

A moist vegan date sponge. Served warm with caramel sauce and plant-based custard.

(SOYA)

RED VELVET MELTING DOME **GF**

Dark velvet and cream cheese entremets with a white chocolate dome, served with a jug of dark chocolate to pour.

(MILK, EGG, SOYA)

CHEF JOHN'S TINGLY TEA CAKE

Chilli quince jam and marshmallow mousse coated in chilli flake chocolate for a perfect sweet tingle.

(WHEAT, MILK, SULPHITES, TREE NUTS)

ICE CREAMS AND SORBETS - 4

PLANT-BASED CARAMELISED BISCUIT

CLOTTED CREAM & HONEYCOMB

(MILK)

VEGAN VANILLA

(SOYA)

RASPBERRY & SORREL SORBET

SICILIAN LEMON SORBET

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.

