

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

CHAR SIU CHICKEN

Tender chicken thigh marinated in a Chinese char siu rub, served on a tiger salad bed of shredded green veg and a chilli, lime & sesame dressing.
(WHEAT, SESAME, SOYA)

BAKED IN THE GRASS V GF

Boulangerie potato ring with lemon dressed shaved asparagus, parmesan crisp and a buttermilk & basil sauce.
(MILK)

CRAB AND CALAMARI CANNELLONI

A squid-ink tube filled with blue swimming crab, crab bisque and crispy fried squid.
(CRUSTACEANS, MILK, EGG)

POMODORO TOMATO PANNA COTTA V GF

A pomodoro tomato set cream, with dehydrated olive soil, asparagus vines and oregano leaves.
(EGG, MILK)

CARCIOFI ALLA GIUDIA VE GF

Roman-Jewish fried artichoke hearts, served with a black garlic dip and pomegranate seeds.

SOUP OF THE DAY VE

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

LAKESIDE

Restaurant

MAINS - 15

CHICKEN CAESAR PLATTER

Poached chicken breast rondel, parmesan mousse centre, chargrilled gem lettuce, bacon shards and sourdough thins, with classic Caesar dressing and shaved parmesan.
(EGG, MILK, WHEAT)

CUBA LIBRE CERDA GF

Rack of ribs cooked in dark rum and cola. Served with blistered Padrón peppers, patatas bravas salad and new potatoes in a smoky paprika mayonnaise.
(SULPHITES, EGG, MUSTARD)

STROG-IS-NEVER-ENOFF GF

Chateaubriand pork fillet, coated in a mushroom stroganoff sauce. Served with a red onion rösti cube and spring greens.
(SULPHITES, CELERY, MILK, MUSTARD)

SOUL TO SOLE GF

Cajun-spiced lemon sole, inspired by soul food. Served with pickled lime, sweet potato purée, sour cream loaded potato skins and collard greens.
(FISH, MILK, MUSTARD)

PALAK PANEER ORZO

A creamy wheat orzo, with Indian curry spice and soft paneer cheese. Folded with spinach and finished with ghee toasted cashews.
(MILK, TREENUTS, WHEAT)

V-CUTERIE VE

A vegan charcuterie board, serving cashew cheeses, paprika hummus, cured sheet veg ruffles, olives, vegan feta, artichoke hearts in lemon oil and speciality breads.
(SULPHITES, TREENUTS, WHEAT)

DESSERTS - 6

SWEET BENEDICT

Coconut and mango crèmeux on a sugared Belgian waffle. Served with kaffir lime hollandaise and grated chocolate.
(EGG, MILK, SOYA, WHEAT)

CAMPINO CHEESECAKE

Strawberry and yoghurt campino swirled cheesecake, with a caramelised biscuit base and served in a white chocolate shell.
(MILK, WHEAT, SOYA)

HAWAIIAN POKE CAKE

Moist tropical cake packed with carrot and pineapple, layered with cream cheese frosting. Served with a pineapple caramel.
(MILK, WHEAT, EGG)

RHUBARB AND CUSTARD MILLE-FEUILLE

Set vanilla bean custard and rhubarb compote layered between sweet glazed puff pastry.
(MILK, EGG, WHEAT)

PETIT FIVE

A selection of five chocolate petit fours.
RUM TRUFFLE (SULPHITES, MILK, SOYA)
DIPPED STRAWBERRY (MILK, SOYA)
CARAMEL GOLD BAR (MILK, SOYA)
RHUBARB DOME (MILK, EGG, SOYA)
PISTACHIO AND CHERRY OPERA CAKE (WHEAT, EGG, SULPHITES, EGG, TREENUTS)

ICE CREAM - 4

Pistachio ice cream
VE vanilla ice cream
Plant based caramelised biscuit ice cream
Lemon sorbet
Raspberry & sorrel sorbet