

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

STEAK AND CHIP GF

Pan roasted mini beef fillet, triple cooked pont neuf, roasted shallot and sauce Choron.
(EGG, MILK)

DUBAI DIPPY EGG V

Soft hens egg, pistachio and kadaifi asparagus soldiers.
(EGG, TREENUT, WHEAT)

MACKEREL AND MUSTARD

Smoked mackerel pâté infused with Dijon mustard, served with cornichon toast.
(FISH, WHEAT, MUSTARD)

LEEK TATIN V

Caramelised leek tatin with flaky pastry, crispy leek, aged English cheddar and porcini powder.
(MILK, EGG, WHEAT)

MAPLE PULLED MUSHROOM TACO VE GF

Maple pulled oyster mushroom with chilli, avocado, lime and micro coriander in a rice paper taco shell.

SOUP OF THE DAY VE

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

LAKE SIDE

Restaurant

MAINS - 15

JERSEY WALDORF GF

A classic Waldorf of celery, apple, grapes and toasted pecan with Jersey Royal potatoes, served with grilled chicken or mackerel.
(EGG, MILK, FISH, NUTS)

GRILLED LAMB CHOPS GF

chargrilled lamb cutlets, crunchy quinoa salad, cranberry Wensleydale, toasted seeds and mustard dressing.
(SULPHITES, EGG, MUSTARD, MILK)

MISSISSIPPI MUD CHICKEN

BBQ glazed chicken thigh with Monterey Jack, ranch dressing, crispy onion and scallion rice.
(SULPHITE, CELERY MILK, MUSTARD, WHEAT)

FISHCAKE GF

Hake and smoked haddock golden fishcake with a herb cream sauce and pickled cucumber.
(FISH, MILK, MUSTARD)

ASPARAGUS AND COURGETTE FRITTATA V GF

Ricotta baked frittata with Jersey potatoes, asparagus and courgette.
(MILK, EGG)

HOT HONEY TOFU VE

Crispy tofu skewer glazed with hot honey, soy pickled broccoli and rice noodles.
(SULPHITES, SESAME, SOYA)



UNIVERSITY OF
SURREY

DESSERTS - 6

TOO EARLY FOR TEA

Crushed fruit scone, clotted cream ice cream and strawberry jam served sundae style.
(EGG, MILK, SOYA, WHEAT)

LOG AND PEBBLES GF

Milk chocolate mousse filled chocolate log, chocolate pebbles and vanilla syrup.
(MILK, EGG SOYA)

STRAWBERRY BABKA BRUSCHETTA

Braided sweet bread with vanilla mascarpone, strawberry compote and fresh strawberries.
(MILK, EGG, WHEAT)

RHUBARB AND GIN JELLY GF

Poached rhubarb in elderflower gin jelly with langue de chat biscuit.
(MILK, EGG, WHEAT)

AFFOGATO MISO

Coffee mascarpone, amaretti biscuits and chocolate shards, served with espresso and Disaronno.
(EGG, MILK, SOYA, WHEAT, SULPHITES)

ICE CREAM - 4

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