

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 - 7

PARFAIT AND PRALINE

Smooth, tangy goat's cheese parfait with bittersweet hazelnut praline and sharp pickled gooseberries.

(MILK, NUTS, SULPHITES)

HIVE TO ROOT

Surrey honey-roasted carrots with crumbled feta and coriander, finished with sriracha for a balance of sweetness and gentle heat.

(MILK)

GALA PIE

Chef's handmade gala pie of seasoned pork and gammon with a quail egg centre, encased in traditional hot water crust pastry and served with sweet Cumberland sauce.

(MILK, WHEAT, EGG)

BAJA FISH TACOS

Crisp Corona beer-battered white fish in a soft tortilla, with shredded cabbage and a fresh, tangy lime cream.

(FISH, WHEAT)

CAULIFLOWER PANNA COTTA

Creamy plant-based cauliflower panna cotta with crisp artichoke heart, lemon balm and thyme, finished with a delicate cumin filo ruffle.

(WHEAT)

AUBERGINE ACCRA FRITTERS

Crisp aubergine and nori fritters with black garlic aioli, a delicate nori rice-paper sail and homegrown chilli flakes.

(SOYA)

LAKESIDE

Restaurant

MAINS - 17

POMEGRANATE CHICKEN

Tender chicken thighs glazed with sweet and tangy pomegranate molasses, served with fresh pomegranate, a crisp spiralised potato nest and pressed vegetable pavé.

(SULPHITES, SOYA)

ROSHEEN PORK SCHNITZEL

Tender pork leg schnitzel with pickled red cabbage and Café de Rosheen curry butter.

(SULPHITES, EGG, MUSTARD)

FRENCH ONION BRAISED BEEF

Slow-braised shredded beef rib with the deep, savoury flavours of French onion soup, finished with Gruyère toast and a Savoy cabbage parcel.

(SULPHITES, CELERY, MILK, MUSTARD)

HAKE PUTTANESCA

Skillet-roasted hake with a rich tomato, caper and olive puttanesca, sharp pickled tomato and garlic-oil focaccia.

(FISH, MILK, MUSTARD)

SEITAN STRACCIATELLA ALLA ROMANA

Sautéed seitan steak with seasonal green vegetables, finished tableside with a delicate Italian egg and saffron broth.

(MILK, EGG, WHEAT)

CHILLI PEANUT PAPPARDELLE

Ribbons of pappardelle coated in a rich chilli and peanut sauce, finished with crisp peanut tuile, scallions and homegrown chilli oil.

(SULPHITES, TREENUTS, WHEAT)



DESSERTS - 6

PIÑA COLADA

A tropical combination of pineapple and coconut, with Malibu coconut crème and pineapple compote presented in a dark chocolate coconut shell.

CHANCELLORS' PUDDING

A comforting steamed sponge enriched with custard and tangy dried fruit, finished with a warm fig sauce.

CHOCOLATE TRUFFLE TORTE

Amaretti biscuit base topped with a rich Amaretto-infused chocolate truffle torte and finished with a delicate white chocolate cap.

(WHEAT, MILK, SOYA)

CARIBBEAN BAKEWELL TARTLET

A Caribbean twist on the classic Bakewell, combining lime marmalade and spiced rum frangipane with refreshing coconut sorbet.

PEANUT BUTTER, JELLY PUFF

Crackle-topped choux bun filled with smooth peanut butter mousse and red grape jelly, finished with candied peanuts and fresh grapes.

FROZEN SELECTION - 4

ICE CREAM

Clotted Cream & Honeycomb

Pistachio

Vanilla 

Caramelised Biscuit 

SORBET

Lemon 

Raspberry & Sorrel 

Gluten Free 

Vegan 

Vegetarian 