

Thank you for dining at the Lakeside Restaurant, the United Kingdom's No. 1 IHM training facility.

Operating within Surrey 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

HAY BALE BITES

A shiitake mushroom and Madeira mousse wrapped in crisp knafeh hay, finished with chive.

TENNESSEE ONION

A slow-braised sweet onion topped with garlic, Gruyère, cheddar and Parmesan, served with Melba toast.
(MILK, WHEAT)

CONFIT SQUASH RONDELLE

Confit squash rolled with a pecan, apricot and thyme pâté, served with maple dressing and fresh thyme.

RAZOR CLAM BRUSCHETTA

Lava bread topped with razor clams and streaky bacon bark, finished with charred chicory.
(SHELLFISH, WHEAT)

CHARCOAL AND CHEESE

Charcoal sacchettoni filled with blue cheese and pear, served with garlic cream, pear gel and burnt onion.
(WHEAT, MILK, EGG)

HOLLOW PEAR CRUMBLE SALAD

A baked pear filled with hazelnut crumble, rocket, watercress and radicchio.
(HAZELNUT)

LAKESIDE

Restaurant

MAINS - 17

WHOLE THIGH CHICKEN PIE

Chicken thighs and poached leeks encased in puff pastry, served with a creamed leek and mushroom sauce.
(SULPHITES, SOYA, WHEAT)

PORCHETTA PERFECTION

Slow-roasted pork belly rolled with fennel and garden herbs, served with borlotti beans and sun-dried tomato casserole.
(SULPHITES, EGG, MUSTARD)

LAKESIDE PULLED BEEF BURGER

Pulled beef with melted Applewood cheese and house-cured bacon in a brioche bun, served with autumnal slaw and straw fries.
(MILK, WHEAT, EGG)

ASIAN INSPIRED EN PAPILLOTE

Fresh fish and seafood with ginger, soy, chilli and lime, wrapped in rice paper and flash-fried.
(FISH, MILK, MUSTARD)

SWEET POTATO GNOCCHI

Hand made sweet potato gnocchi pan fried with pine nuts, plant butter, sun-dried tomato, baby spinach and basil veil.
(PINE NUTS)

WILD MUSHROOM CHEESECAKE

A savoury mushroom and ricotta cheesecake with tarragon, Parmesan shortbread, kale crisps and tarragon cream.
(MILK, EGG, WHEAT)



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DESSERTS - 6

CRÈME CATALAN

A baked citrus and cinnamon crème served with brandy-braised orange and mint.
(MILK, WHEAT, EGG)

SWEET SUSHI

A sweet interpretation of sushi, combining dessert-style elements in a sushi-inspired presentation.
(EGG, MILK, SOYA)

SHADES OF AUTUMN

A chocolate dessert combining espresso and tonka bean, with a balance of sweet and earthy flavours.
(MILK, EGG, SOYA)

WHOLE PEAR PIE

A whole poached pear wrapped in sweet glazed puff pastry, served with vanilla cream and bitter chocolate.

BISCOFF-MISU

A twist on tiramisu with coffee-soaked sponge, mascarpone and Lotus Biscoff, finished with caramelised biscuit.
(WHEAT, EGG, MILK, SOYA)

FROZEN SELECTION - 4

ICE CREAM

Clotted Cream & Honeycomb
Pistachio
Vanilla 
Caramelised Biscuit 

SORBET

Lemon 
Raspberry & Sorrel 

Gluten Free 

Vegan 

Vegetarian 