



The Lakes Dining Menu

Starters

- Prawn & Avocado with Marie Rose Sauce **(GF)**
- Crab Cakes with Lime Crème Fraîche **(GF)**
- Smoked Trout with Capers & Dill Crème Fraîche **(GF)**
- Smoked Salmon Mousse, Melba Toast
- Duck Liver & Port Parfait, Toasted Brioche & Fruit Chutney
- Smoked Ham Hock & Oyster Mushrooms, Sweet Mustard **(GF)**
- Smoked Duck with Roasted Beetroot & Raspberry **(GF)**
- Chicken Croquettes, Crispy Bacon & Caesar Dressing **(GF)**

Vegetarian Starters

- Sunblush Tomato & Olive Arancini **(V, GF)**
- Polenta Fries with Red Pepper Pesto **(VE, GF)**
- Sweet Potato & Tenderstem Broccoli, Balsamic Glaze **(VE, GF)**
- Goat's Cheese & Beetroot Tartlet **(V)**
- Wild Mushroom Parfait **(V, GF)**
- Asparagus & Parmesan Tartlet **(V)**

Soup

- Seasonal Vegetable Soup **(VE, GF)**

Dietary Information

V – Vegetarian

VE – Vegan

GF – Gluten Free

Gluten-free and allergen-specific options are available on request.



Main Courses

Crispy Duck Leg with Braised Cabbage, Roasted Carrot & Parsley Mash

Served with a red wine sauce (GF)

Salmon en Croûte with Seasonal Greens

Served with a lobster sauce

Feather Blade of Beef with Garlic Mash & Seasonal Root Vegetables

Served with a red wine sauce (GF)

Rump of Lamb with New Potatoes, Minted Peas & Black Olive Tapenade

Served with a lamb jus (GF)

Roast Pork and Potatoes with Celeriac Purée, Honey-Glazed Carrot & Parsnip

Served with a cider reduction (GF)

Corn-Fed Chicken Breast with Mushroom, French Beans & Pomme Fondant

Served with a creamed tarragon sauce (GF)

Fillet of Hake with Parsley New Potatoes & Seasonal Greens

Served with a lemon & caper beurre Blanc (GF)

Pan-Fried Sea Bass with Roasted New Potatoes, Grilled Courgette & Red Pepper

Served with a basil fish velouté (GF)

Smoked Haddock Fishcake with Seasonal Greens (GF)

Served with a wholegrain mustard sauce

Vegetarian & Vegan Mains

Root Vegetable Wellington with Seasonal Greens

Served with a garlic & thyme cream sauce (V)

Beetroot and Goats Cheese Tarte Tatin with Seasonal Greens

Finished with olive oil & balsamic glaze (V)

Spiced Cauliflower Steak with Asparagus, Black Beans & Spiced Butternut Purée (VE,

GF)

Vegetable Mille-Feuille with Red Pepper Pesto (VE, GF)

Mediterranean Style Gnocchi (VE)

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Desserts

- Lemon Tart with Raspberry Coulis **(V)**
- Passion Fruit Cheesecake with Vanilla Syrup **(V)**
- Summer Berry Pavlova **(V, GF)**
- Vanilla Crème Brûlée with Biscuit Breton **(V)**
- Candied Fruit Iced Parfait with Raspberry Coulis **(V, GF)**
- Tiramisu with Coffee Crème Anglaise **(V)**
- Ginger Cake with Roasted Pear & Salted Caramel Ice Cream **(V)**
- Chocolate Brownie with Vanilla Ice Cream **(V)**
- Chocolate Tarte with Pecan & Caramel Sauce **(V)**
- Passion Fruit Panna Cotta with Marinated Pineapple **(V, GF)**
- Apple & Cinnamon Crumble with Custard **(V)**
- Strawberry Eton Mess with Swiss Meringue **(V, GF)**
- Chocolate Orange Marquise with Toffee Sauce **(V)**

Vegan Dessert

- Apple & Raisin Strudel **(VE, GF)**
 - Chocolate Brownie with **(VE)**
 - Cherry and Chocolate Cheesecake **(VE)**
 - Chocolate Truffle Torte **(VE, GF)**
- All vegan desserts served with Vegan Vanilla Ice Cream**

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