

# Lakes Restaurant

A L A C A R T E 2 0 2 4

## Starters

### **Soup of the day**

(GF, DF, V, VG)

£6.95

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### **Ballotine of chicken**

shiitake mushrooms, mustard seeds, celeriac remoulade, micro cress

(GF, DF)

£9.50

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### **Portobello mushroom**

topped with mixed toasted nuts, vegan feta, glazed red onion sauce

(GF, DF, V, VG)

£9.50

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### **Herring and new potato terrine \***

compressed apple, bread flute, yoghurt and horseradish dressing, mixed leaf salad

£9.95

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### **Roasted tenderstem broccoli**

sundried tomato hummus, pomegranate seeds, toasted almonds, paprika oil

(GF, DF, V, VG)

£9.50

\* can be adapted for a gluten free diet upon notification

GF – Gluten Free | V – Vegetarian | DF – Dairy Free | VG – Vegan



HEMPSTEAD HOUSE

# Lakes Restaurant

A LA CARTE 2024

## Main Courses

### **Pan fried 8 oz fillet steak** (GF, DF)

rolled colcannon potato, honey roasted carrots and parsnips, whisky jus  
(£5.00 supplement)

£30.00

### **Roasted breast of duck** (GF, DF)

fondant potato, crispy hispi cabbage, sauce à l'orange

£25.95

### **Grilled sea bass** (GF) \*

crushed new potatoes, chives, sautéed mangetout, green beans,  
lemon and crayfish butter

£22.50

### **Pan fried hake** (GF, DF)

wild mushrooms, kale and broad beans, Parisienne potatoes,  
sesame and soy dressing

£27.95

### **Roasted beetroot and vegan feta Wellington** (DF, V, VG)

herb pancake, mushroom duxelles, vegan jus

£24.50

### **Teriyaki tofu** (GF, DF, V, VG)

pak choi, Asian inspired pickled cucumber, jasmine rice,  
micro basil

£19.50

## Side Dishes

**Tender-stem broccoli, toasted flaked almonds** (GF, DF, VG, V) £5.25

**Chunky triple cooked chips** (DF, V) (may contain traces of gluten) £4.95

**Chunky triple cooked chips, Parmesan, truffle oil** £5.50

(may contain traces of gluten)

**Cauliflower cheese, three cheese sauce** (V) £5.25

**Buttered new potato, chives** (V)\* £4.95

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## Desserts

### **Deconstructed Piña Colada cheesecake**

pineapple cheesecake, coconut shortbread crumb, lemon curd, rum syrup, lemon balm (V)

£9.00

### **Chocolate and orange tart (V)**

caramelized orange, white chocolate mousse

£9.00

### **Cherry and pistachio Pavlova (V)**

meringue, Chantilly cream, fresh and poached cherries, brittle, pistachio crumb

£9.00

### **Warm sticky toffee pudding (V)**

salted caramel sauce, vanilla pod ice cream

£ 9.00

### **Selection of Kentish and continental cheeses**

A selection of fine cheeses, celery, grapes, and chutney  
(£4.25 supplement for dinner inclusive packages)

£12.95

### **Selection of ice cream or sorbet (GF, V)**

£7.95

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