

Lakes Restaurant

SUNDAY LUNCH MENU

Starters

Winter Minestrone Soup (V, VG, DF) *
with Orzo

Chicken Breast Roulade (GF, DF)
wrapped in pancetta with a sweetcorn puree and mixed leaf and a fig chutney

Mackerel Pate *
with pickled carrots and cucumber ribbons, horseradish cram and toasted ciabatta croutes

Deep Fried Panko Breaded Brie (V)
served with red onion marmalade

Main Courses

Roasted Topside of Kentish Beef
Yorkshire pudding, seasonal vegetables, red wine jus

Roast Chicken Supreme (DF)
sage and onion stuffing, seasonal vegetables, thyme jus

Pan Seared Salmon Fillet (DF)
with herb crust butter bean cassoulet and a herb oil

Roasted Butternut Squash (GF, DF, V, VG)
chestnut & sage risotto with vegan feta cheese and sage oil

Desserts

Morello Cherry Chocolate Fondant (GF, V)
with cherry ice cream

Lemon Meringue Parfait (GF, V)
raspberry coulis and meringue kisses

Bakewell Tart (V)
served with vanilla pod ice cream

Selection of Ice-creams and Sorbet (GF, V)

Selection of Kentish and continental cheeses
A selection of fine cheeses, celery, grapes, and chutney
(£4.25 supplement)

2 Course £26.50pp 3 Course £32.00pp

* can be adapted for a gluten free diet upon notification

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