



LAKES RESTAURANT

FATHER'S DAY SUNDAY LUNCH

18th June 2023

STARTERS

Tomato And Roasted Red Pepper Soup (GF, DF, V, VG)
basil oil

Quails Scotch Egg
celeriac slaw, sweet mustard dressed leaf salad
(can be adapted for a gluten free diet on request)

Potted Oak Smoked Salmon
dill butter, pickled carrot and cucumber ribbons, toasted ciabatta bread
(can be adapted for a gluten free or dairy free diet on request)

Parma Ham Wrapped Asparagus Tips (GF)
Hollandaise sauce, poached hens egg
(can be adapted for a vegetarian diet on request)

MAINS

Mustard and Thyme Roast Topside of Beef (DF)
rosemary roasted potatoes, Yorkshire pudding, seasonal vegetables and red wine jus

Roast Pork Loin (DF, GF)
rosemary roasted potatoes, apple sauce seasonal vegetables and cider jus

Pan Seared Sea Bass (GF)
crushed dill new potatoes, caper and dill beurre noisette
(can be adapted for a dairy free diet on request)

Pea and Broad Bean Risotto (GF, DF, V, VG)
pea puree, feta and crispy carrot crisps

DESSERTS

Double Chocolate Torte (V)
vanilla bean ice cream

Lemon And Lime Posset (V)
shortbread biscuit
(can be adapted for a gluten free diet on request)

Banoffee Pie (V)
butterscotch sauce

Selection of Kentish and Continental Cheeses (V)
a selection of fine cheeses, celery, grapes, and chutney
(can be adapted for a gluten free diet on request)

COFFEE AND PETIT FOURS

£39.50 per person

DF – dairy free GF – gluten free V – vegetarian VG – vegan

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know in advance. Fish dishes may contain bones. All weights are approximate uncooked. Menu subject to availability / change.