

Lakeside

— 2 COURSES £25 —
3 COURSES £34

THE BEGINNING

SOUP OF THE DAY

SERVED WITH HOMEMADE FOCCACIA

PEA & HAM HOCK TERRINE

SERVED WITH TOASTED SOURDOUGH, PICCALILLY & SALAD

HERITAGE TOMATO SALAD

FRESH HERITAGE TOMATOES, MOZZARELLA & BASIL DRESSING

DEEP FRIED GOATS CHEESE

SERVED WITH CRISPY LEAF, CHARRED ORANGE & HONEY

THE MIDDLE

SALMON FILLET

WITH CRISPY GARLIC NEW POTATOES, PESTO, CHERRY TOMATOES,
ROCKET & PARSLEY OIL

CHICKEN SUPREME

TRADITIONAL CHICKEN SUPREME WITH CREAMY MASH, RICH RED WINE
GRAVY, GREEN BEANS & TENDERSTEM BROCCOLI

TERIYAKI PORK BELLY

TERIYAKI PORK BELLY WITH ASIAN SLAW & SPICED FRIES

BUTTERNUT SQUASH

BUTTERNUT SQUASH, SPINACH CURRY WITH FLUFFY RICE, MANGO CHUTNEY
& A POPADOM

THE END

SUMMER MIXED BERRY ETON MESS

CRUSHED MERINGUE, CHANTILLY CREAM & BERRY COULIS

APPLE & CINNAMON CRUMBLE

HOUSE MADE APPLE & CINNAMON CRUMBLE WITH LUXURIOUS CUSTARD

LIME POSSET

SERVED WITH STRAWBERRY COULIS & HOMEMADE SHORTBREAD

SELECTION OF ENGLISH

LAKE ICE CREAM