



LAKESIDE HOTEL & SPA



SAMPLE DINNER MENU

www.classiclodges.co.uk

*“Seize the moment.
Remember all those women
on the ‘Titanic’ who waved
off the dessert cart.”*

Erma Bombeck



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To start...

Soup of the Day
accompanying garnish

Duo of Salmon
hot smoked salmon rilette, pine cured salmon fillet,
caper, horseradish, treacle bread (*£4 supplement*)

Beetroot Mousse
baby beetroot, goats curd, balsamic, watermelon, micro mint

Charred Mackerel Fillet
kohlrabi, celeriac, red grape, sorrel

Chicken Kiev
chicken mousse, smoked garlic, charred leek, parmesan, garlic chives

Venison Carpaccio
smoked coal oil, egg yolk, pickled fennel, mustard frills
(*£4 supplement*)

For Food Allergies & Intolerances - see inside



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To follow..

Skrie Cod

chickpea & lentil dahl, sweet potato, coriander, lime, spinach

Guinea Fowl

rosti, creamed savoy cabbage, pancetta, salsify, beer reduction

Trio of Pork

belly, loin & braised cheek, artichoke, dauphinoise potato, burnt pear, cider, sage jus

Chalk Stream Trout

anya potatoes, turnips, shrimp reduction, kale

Maple & Ras al Hanout Cauliflower

tabbouleh, smoked butter bean, soy, lime, pine nuts

Himalayan Salt Aged Steak

We cook our steaks on a charcoal barbecue in a sealed chamber; this gives it a unique flavour and retains the moisture.

All steaks are served with triple cooked chips, confit vine tomato, roasted field mushroom, onion rings

10oz Sirloin (*£11.50 supplement*)

In the mood to share... Chateaubriand (*£20 supplement per person*)

Our menu is priced at £49 for 3 courses. Some dishes if chosen, carry an additional supplement.

Our team are always available to help with your selection so please feel free to ask if you have any questions or dietary requirements.

All our dishes are prepared using fresh ingredients where cross contamination can occur, we therefore cannot guarantee an allergen free environment.

An optional 10% service charge will be added to your final bill. Please speak to a member of the team if you would like this to be removed.

Prices include VAT at current rate. We hope you enjoy dinner!



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Side orders

Triple Cooked Chips	£5.00
Truffle Fries	£5.00
Seasonal Veg	£5.00
House Salad	£5.00

Sauces

Blue Cheese	£4.00
Beer Jus	£4.00
Peppercorn	£4.00

ROC Ruby Port

deliciously plump with berry fruit, nicely structured and balanced
£4.75 (50ml)

Les Garonnelles Sauternes

elegant sauterne, heady with pineapple, mango, finely balanced with citrus
£5.50 (50ml)

Desserts

Rhubarb & Custard Soufflé

rhubarb, ginger crumble

85% Chocolate Mousse

banana, peanut, nougatine

Mango & Coconut Parfait

coconut, rum, lime

Lemon Cheesecake

almond, lemon curd, thyme ice cream

Homemade Ice Creams & Sorbet

(choice of 3 scoops)

Selection of Cheese's

celery, candied walnuts, honeycomb, flatbreads, fig & cinnamon chutney

(£4 supplement)



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