

STARTERS

TURKEY BHAJI GF 6

A festive twist on a firm favourite, curry spiced turkey bhaji with a date and cranberry chutney. (SULPHITES)

HAM HOCK POT 6

Flaked ham hock baked in a chive custard. with a sage crostini and lambs lettuce. (MILK, EGG, WHEAT)

CHESTNUT AND SHALLOT TARTIN VE 6

Earthy flavours of chestnut and sweet shallot baked with puff pastry finished with a Madeira glaze. (WHEAT, SULPHITES)

WILD MUSHROOM FONDUE V 6

Sautéed mushrooms in a creamy cheese sauce with home-made walnut bread. (MILK, WHEAT, CELERY, SULPHITES, TREENUT)

SIRACHA SALMON GF 6

Spice up your Christmas with a siracha glazed salmon skewer, finished with a cooling honey yoghurt dressing. (FISH, MILK)

SOUP OF THE DAY VE 6

Made daily using the season's best ingredients and served with bread.

VEGETARIAN & VEGAN

WALNUT WREATH PIE V 13

A walnut pâté and boursin cheese filo wreath, glazed with pistachio and cranberry gems. (WHEAT, TREENUT, MILK, EGG)

HASSELBACK BUTTERNUT VE GF 13

Hasselback cut squash, roasted with Lakeside's fruity herb and chestnut stuffing, served on a bed of hazelnut shredded sprouts with a herb dressing. (TREENUT)

UNIVERSITY OF **SURREY**

TURKEY BALLOTINE GF 13

A rondelle of turkey crown stuffed with Lakeside's fruity herb and chestnut stuffing, pigs in blankets, hazelnut shredded sprouts, roast potatoes, and glazed roots. (SOYA, TREENUT, SULPHITES)

MULLED WINE MALLARD GF 13

Slow braised mulled wine duck leg, with speckled lentils and glazed roots. (SULPHITES)

PORK-SHIRE PUDDING 13

A giant Yorkshire pudding filled with apple roast pork, hazelnut shredded sprouts, finished with a cider jus and crackling. (WHEAT, EGG, MILK, TREENUT, SULPHITES)

FESTIVE FISH PIE GF 13

Prawn, salmon, and cod fish pie, topped with chestnut mash, a creamy white wine sauce and broccoli.

(FISH, MILK, CRUSTACEANS, SULPHITES)

KEDGEREE COD EN CROUTE 13

Curried cod loin with a rice and green pea pate in a puff pastry shell, with scrambled egg creamed spinach.

(WHEAT, FISH, MILK, EGG)