

LAKESIDE

Restaurant

STARTERS

TENNESSEE ONION **V** - 6

Baked slow-braised sweet onion, finished with Melba toast, garlic and a trifecta of cheeses, gruyere, cheddar, and parmesan. (*WHEAT, MILK*)

CRAB AND CRAYFISH ARANCINI **GF** - 6

Blue swimming crab mousse encased in a squid ink risotto, deep fried and served with a crayfish bisque. (*CRUSTACEANS, MILK, EGG, SOYA*)

FIG & HAM SALAD **GF** - 6

Rocket and radicchio salad with baked fig, Parma ham and a honey balsamic dressing finished with sunflower seeds (*SULPHITES*)

BLACK BEAN NACHO **VE** - 6

A fried tortilla topped with a Mexican black bean mole, crumbled vegan feta, diced onion and crushed cocoa nibs (*WHEAT, OATS, CELERY*)

BEEFY BOULANGER **GF** - 6

Delicate layers of thinly sliced potatoes and tender pulled beef brisket, slow-baked in rich beef stock (*SULPHITES, MILK*)

SOUP OF THE DAY - 6

Made daily using the season's best ingredients and served with bread.
(*PLEASE ASK YOUR SERVER*)

MAIN COURSE

MINISTRONE SOUP - 13

A classic Italian chunky vegetable broth, with pancetta, pasta bites, and garlic bread.
(*SULPHITES, CELERY, WHEAT, EGG, MILK*)

KOREAN SCHNITZEL **GF** - 13

A fine crumb pork schnitzel infused with sesame, on a bed of sticky rice. With shredded kimchi, spring onions and sweet BBQ dressing (*SESAME, SOYA, EGG*)

CREAMY TUSCAN CHICKEN **GF** - 13

Tender chicken thighs cooked in a Tuscan cream sauce, tomatoes, and spinach, served with garlic roast new potatoes. (*SULPHITES, MILK, MUSTARD*)

ANDALUSIAN CRAB LINGUINE - 13

Home-made linguine pasta, with a tomato and chorizo cream sauce, topped with a deep-fried soft-shell crab. (*CRUSTACEANS, MILK, WHEAT, EGG*)

BLACK AND BLUE **GF** - 13

Cajun blackened swordfish, served with charred pepper, fried okra and hush puppy bites, all dressed with a blue cheese sauce (*FISH, MILK, EGG*)

BANG BANG CAULIFLOWER **VE GF** - 13

Battered cauliflower florets tossed in a bang-bang chilli glaze with okra and a crunchy Thousand Island soya dressing. (*SULPHITES, SOYA*)

VEGAN HAGGIS **VE** - 13

Oats, barley mushroom and Quorn stuffing, Savoy cabbage, neeps and tatties, and onion gravy. (*SOYA, WHEAT, OAT, BARLEY*)



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DESSERTS

PEANUT BUTTER CHOCOLATE MOUSSE GF - 6

Layered milk chocolate and peanut mousse, served with homemade toasted marshmallow. *(MILK, EGG, PEANUTS, TREENUT, SOYA)*

BACK TO THE ROOTS V GF - 6

Carrot mousse cake, parsnip ice cream and blossom honey celeriac. *(MILK, EGG, CELERY)*

SHADES OF AUTUMN GF - 6

Sweet and earthy flavours of chocolate infused with espresso and tonka bean. *(MILK, EGG, SOYA)*

SWEET STEAMS - 6

A steamed boa bun, stuffed with lychee, served with a ginger and lime dipping sauce. *(WHEAT, MILK, EGG, SOYA)*

BISCOFF MERINGUE PIE – 6

A meringue teardrop, filled with Biscoff mousse, whipped cream, chocolate sauce and Biscoff crumb. *(WHEAT, MILK, EGG, SOYA)*

ICE-CREAMS AND SORBETS

VERY VANILLA - 4

(MILK, EGG)

SALTED CARAMEL - 4

(MILK, EGG)

VEGAN VANILLA - 4

(SOYA)

MANGO SORBET - 4

LEMON SORBET - 4

Thank you for dining at the Lakeside Restaurant, the United Kingdom's No. 1 IHM training facility. Operating within the School of Hospitality and Tourism Management at the University of Surrey, Lakeside prides itself on producing seasonally influenced dishes, fresh to order. We provide a blend of classic cuisine, with modern innovations that incorporate flavours from around the globe.

