

LAKESIDE

Restaurant

STARTERS

BUBBLE AND SQUEAK **GF** - 6

A crisp potato nest with fresh sautéed tower greens, salty bacon bits and a soft quail egg nestled in the centre. **(EGG, MILK)**

SESAME PRAWN CRACKER **GF** - 6

An edible rice paper bowl, with Tabasco spiced prawn puree, finished with a sesame encrusted tiger prawn. **(SESAME, CRUSTACEANS, MILK)**

CHARCOAL AND CHEESE **V** - 6

Sacchettoni charcoal pasta, filled with a light blue cheese and pear pate, with garlic cream, pear gel and a dusting of burnt onion powder. **(WHEAT, MILK, EGG)**

THICK END OF THE WEDGE **VE** - 6

Starting with a radicchio lettuce wedge finished with a hot pour soya cream, diced crunchy peppers, crispy onions, and smokey bits. **(WHEAT, SOYA, CELERY)**

BABY BOBBOTIE - 6

A South African lamb curry stew, delicately spiced and blended with sweet fruits, topped with a fragrant baked egg custard. Served in a ramekin for a delightful, personal indulgence. **(WHEAT, SULPHITES, EGG, MILK)**

SOUP OF THE DAY - 5

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

MAIN COURSE

CHAR SIU OXTAIL SOUP **GF** - 14

Knuckles of Char Siu smoked oxtail served in a rice noodle, Bok choy and spring onion broth. **(SULPHITES)**

RUM RIBS **GF** - 12

Half a rack of navy rum glazed pork ribs, served on a bed of slaw salad and fries.
(SULPHITE, EGG)

CUBAN MOJO ARROZ CHICKEN - 12

A fusion of Cuban rice with bell peppers and tangy citrus mojo marinated chicken.
(SULPHITES, MUSTARD)

SICILIAN STUFFED SQUID **GF** - 14

Fennel, olive, and tomato stuffed squid, on a light ragu, finished with crispy fried tentacles. **(CRUSTACEANS, FISH, SOYA)**

HADDOCK MORNAY **GF** - 12

Fillet of haddock baked in a classic mornay sauce with diced potatoes, poached egg and spinach. **(FISH, MILK, EGG)**

WOODLAND MUSHROOM BAKED RISOTTO **V** - 12

Moulded risotto with a hint of tarragon, oven baked with a sautéed mushroom selection, parsnip shards, mushroom consommé gel and finished with hand picked herbs. **(SULPHITES)**

RUFFLED VEG ROSE PIE **VE** - 12

Colourful sheet cut courgette, beetroot and carrot, ruffled like roses in a filo shell and soya creamed leeks. **(SOYA, WHEAT)**



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DESSERTS

SUGAR PLUM GF - 6

Sweet plum mousse with a traditional sugar plum bon bon centre, wrapped in crackle sugar cellophane. *(MILK, EGG, SOYA)*

RUBY CHOCOLATE AND RASPBERRY SUNDAE GF - 6

Raspberry ripple ice cream, fresh and freeze-dried raspberries, whipped cream and Ruby chocolate run outs. *(MILK, EGG, SOYA)*

WHOLE PEAR PIE - 6

A whole poached vanilla pear wrapped in glazed puff pastry with vanilla mascarpone and sweet red wine reduction. *(MILK, WHEAT, SULPHITES)*

MATCHA BONSAI GF - 6

Matcha and white chocolate entremets, chocolate soil, tempered chocolate tree and matcha sponge blossom. *(MILK, EGG, SOYA)*

DIPPY EGG AND SOLDIERS GF – 6

A rich chocolate shell filled with velvety coconut custard and a vibrant mango 'yolk,' accompanied by buttery shortbread soldiers. *(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.

