

LAKESIDE

Restaurant

STARTERS – 6

WARM CRAB SALAD

Succulent crab paired with a warm potato salad, drizzled with chive-infused crème fraîche, and served with crispy wholemeal soldiers.

(CRUSTACEANS, MILK, EGG, SOYA, WHEAT)

THAI BEEF GF DF

Tender Thai beef paired with fresh spring onions, crisp cucumber, vibrant baby leaves, and a zesty chilli and lime mayonnaise.

(EGG, SOYA)

TABBOULEH SALAD V

A vibrant mix of chargrilled halloumi, zesty tabbouleh, and wholesome bulgur wheat, tossed with juicy plum tomatoes, a refreshing squeeze of fresh lemon juice, and fragrant mint and parsley.

(WHEAT, MILK)

CHARRED PUMPKIN V GF

A delightful blend of charred pumpkin, peppery rocket, and sweet balsamic red onions, topped with delicate pecorino shavings and crunchy pumpkin seeds, all lightly dressed with a tangy cider vinegar.

(SULPHITES, MILK)

SALMON DROP SCONES

Delicate smoked salmon paired with sweetcorn and feta-infused drop scones, topped with a vibrant tomato and spring onion salsa. *(WHEAT, MILK, EGG)*

SOUP OF THE DAY VE

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

(PLEASE ASK YOUR SERVER)

MAINS COURSE – 13

SAFFRON VEGETABLE PIE V

A comforting blend of roasted root vegetables and tender spinach, layered with a golden potato, nestled in a fragrant saffron-tomato sauce, and encased in crisp sesame-infused filo pastry. *(CELERY, WHEAT, EGG, MILK)*

QUINOA ROLLS VE GF

Grilled aubergine wrapped around a quinoa stuffing, complemented by Mediterranean roasted peppers, zesty capers, and tangy Provençal olives. *(SULPHITES)*

PRAWN GOAN SKEWERS GF DF

Juicy prawns marinated in aromatic Goan spices served with fragrant coconut rice, tender baby spinach, vibrant mango salsa, and crispy fried curry leaves.

(CRUSTACEANS, SULPHITES, SOYA)

BALLOTINE OF BLOOD ORANGE DUCK GF

A ballotine of duck infused with vibrant blood orange served alongside a rich cassoulet with chorizo, buttered beans, and sautéed Savoy cabbage. *(SULPHITES, MILK)*

CHICKEN PIDE

A deliciously spiced Turkish chicken served on warm flatbread, topped with a zesty chilli yoghurt, smoky salsa, crunchy walnuts, creamy feta, and accompanied by crispy sweet potato chips. *(WHEAT, EGG, NUTS, MILK)*

ATLANTIC COD GF

Succulent North Atlantic cod served with velvety Jerusalem artichokes, crispy crab beignets, and rich cream of roasted onions. *(FISH, MILK, EGG, CRUSTACEANS)*

BRISKET OF BEEF GF

Tender pulled beef brisket served with creamy horseradish, golden Hasselback potatoes, caramelized shallots, and a rich chive-infused butter.

(SULPHITES, MILK)



LAKESIDE

Restaurant

DESSERTS – 6

CARAMEL CREMIEUX **GF**

A luscious, salted caramel Cremieux, paired with a decadent chocolate biscuit, delicate crystallised violet petals, and a scoop of toffee popcorn ice cream.

(MILK, EGG, SOYA)

MEYER LEMON PARFAIT **GF**

A delicate Meyer lemon parfait paired with fragrant fennel pollen cream, refreshing fennel granita, and a vibrant lemon balm jelly

(MILK, EGG)

CHOCOLATE FONDANT

A decadent dark chocolate fondant, served with velvety blackberry-infused clotted cream and crispy honeycomb pieces.

(WHEAT, MILK, EGG, SOYA)

SUPER, THICK SMOOTHIE BOWL **GF VE**

Combining the flavour of dark chocolate, matcha tea and peanuts in think smoothie, finished with coconut slice, blueberries and dragon fruit

(PEANUTS, EGG, SOYA)

LEMON AND ALMOND CAKE

A zesty orange, lemon, and almond cake drizzled with sweet orange syrup and topped with cranberry amaretti.

(WHEAT, MILK, EGG, TREE NUT)

ICE-CREAMS AND SORBETS – 4

VERY VANILLA

(MILK, EGG)

SALTED CARAMEL

(MILK, EGG)

VEGAN VANILLA

(SOYA)

MANGO SORBET

LEMON SORBET



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.