

theLakesrestaurant

## ❧ SAMPLE MENU ❧

CHILLED BEETROOT SOUP WITH CITRUS CREAM

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RARE SEARED SESAME TUNA WITH A FENNEL AND RED ONION SALAD WITH A SHALLOT  
AND RED WINE VINAIGRETTE

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OPEN RAVIOLI WITH DUCK LIVERS AND WILD MUSHROOM

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PIGEON AND SALSIFY TERRINE WITH HOMEMADE APRICOT CHUTNEY

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SMOKED HADDOCK RAREBIT ON A TOMATO SALAD WITH AN OLIVE DRESSING



PAN-FRIED CHICKEN BREAST ON BROAD BEANS, SMOKED BACON AND TOMATOES WITH  
A RED WINE REDUCTION

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BRAISED STEAK WITH ONION TATIN AND A TURNIP PUREE

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CARROT RISOTTO WITH TOASTED PINENUTS AND GLAZED GOATS CHEESE SERVED  
WITH HONEY-GLAZED BABY CARROTS

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DEEP FRIED HAKE WITH HAND CUT CHIPS AND HOMEMADE TARTAR SAUCE

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GRILLED SEABASS ON SAUTED COURGETTES AND SPINACH WITH A DILL BEURRE BLANC



CHEESE AND BISCUITS WITH OUR OWN CHUTNEY

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MERSEA LAVENDER AND VANILLA PANACOTTA WITH A RASPBERRY COMPOTE

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LITTLE BUTTERSCOTCH POTS WITH HOMEMADE SHORTBREAD

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IRISH COFFEE CHEESECAKE WITH AN ORANGE SYRUP

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CHILLED PEACH SOUP WITH SORBET MADE WITH OUR OWN-GROWN RASPBERRIES