



To Begin

Potato, Nettle and Wild Garlic Soup with Crispy Ham and Croûtons

Thai Salad of Green Papaya, Chilli Squid, Peanuts, Lime Juice and Herbs

Pressing of Smoked Haddock,
Jersey Royals and Wild Leeks with Pea Salad and Horseradish Cream

Salad of Heritage Beetroot, Goats Curd, Walnuts and Apple

Local Asparagus with Prosciutto Ham, Fried Pheasant's Egg and Parmesan
(Supplement £1.00)

Terrine of Salt Beef and Carrots with Green Beans, Anchovies and Mustard

Salad of Spring Shoots, Lincolnshire Cote Hill Blue Cheese,
Mushrooms and Bacon

Sorbet

A Sorbet Course is Available at £1.50 per person





To Follow

Lincoln Beef Fillet with Sprouting Broccoli, Polenta Chips,
Wild Mushrooms, Madeira Sauce and Shallot Butter
(Supplement £5.50)

Roast Cod with Potato, Bacon, Spring Vegetable and Clam Chowder

Singapore Laksa of Tiger Prawns, Coconut Milk,
Chillies and Lemongrass with Basmati Rice and Condiments
(Supplement £2.00)

Corn Fed Chicken with Hummus, Piperade of Peppers,
Grilled Aubergines and Greek Herbs

Spanish Style Fish Stew with Smoked Paprika, White Beans,
Fennel, Grilled Tomato and Herb Bread

Lamb Boulangere with Pickled Cabbage, Chantenay Carrots,
Lamb, Barley and Rosemary Broth

Slow Cooked Duck, Pork Belly,
Ox Tongue and Chorizo with Butter Beans, Gnocchi and Salsa Verde

Accompaniments

Fresh Vegetables and Potatoes of the Day
(£4.50 per person)

Fresh Mixed Salad
(£4.95 per person)





Lakeside Restaurant
Vegetarian Menu

To Begin

Arabic Hummus with Flatbread, Roasted Spice Mix and Nuts
Fried in Sumac Butter

Wild Mushroom Soup with Artichokes, Cep Powder and Thyme
Infused Olive Oil

Greek Vegetable Salad with Feta, Lemon, Mint and Pomegranate Dressing

Vegetarian Stilton with Seasonal Fruits, Walnuts and Oak Aged Balsamic

To Follow

Northern Indian Masala of Vegetables with Cardamom and Clove Basmati

Lemon Cous Cous with Toasted Seeds and Vegetable Ragout cooked in Ras el
Hanout and Moroccan Herbs

Tapenade Bruschetta with Grilled Mushrooms, Pimentos,
Confit Shallots and Garlic

Wet Polenta with Char-Grilled Vegetables, Herb Butter and Green Salad





For Dessert

Lemon Cheesecake with Milk Chocolate
and Raspberry Sauce with Lemon Sorbet

Mango, Cardamom and Pistachio Parfait with Asian Fruits and Mango Yoghurt

Poached Spiced Pear with Chocolate Ice Cream,
Sponge Pudding and Spiced Red Wine Syrup

Crème Brûlée with Confit Apple and Granny Smith Crisp

Award Winning Cheese Slate with Biscuits,
Celery, Grapes and Macerated Fruits

Orange Panna Cotta with Citrus Fruits Salad,
Praline Meringue and Orange Bon Bon

