



Lakes Restaurant

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AT STOKE BY NAYLAND

MOTHER'S DAY  
**CARVERY**



## Lakes Restaurant

AT STOKE BY NAYLAND

### Starters

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#### **SWEET POTATO, GINGER AND COCONUT MILK SOUP (VE) (GFA)**

*Bread roll*

#### **TOMATO CAPRESE SALAD (7,14)**

*Buffalo mozzarella, heritage tomatoes, avocado salsa, basil, aged balsamic dressing*

#### **HAM HOCK TERRINE (1,2,4,9,14)**

*Soft boiled hens egg, celeriac puree, vegetable pickles, sourdough crostini*

#### **KATSU CRISPY CHICKEN SUSHI ROLL (2,4,9,13,14)**

*Curried mayonnaise, crispy onions, toasted coconut, dipping soy sauce, pickled ginger, wasabi paste*

#### **CLASSIC PRAWN COCKTAIL (1, 2, 3, 4, 7)**

*Lakes' citrus cocktail sauce, cucumber ribbons, brown bread & butter*

### Roasts

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All served with roast potatoes, a selection of seasonal vegetables, cauliflower cheese and Yorkshire pudding (7,4,2)

#### **ROAST SIRLOIN OF BEEF**

*With horseradish sauce*

#### **ROAST PORK**

*With apple sauce*

#### **ROAST LEG OF LAMB**

*With mint sauce*

#### **HONEY MUSTARD GLAZED GAMMON**

#### **ROASTED ROOT VEGETABLE WELLINGTON (VG)**

### From the Kitchen

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#### **PAN ROASTED SALMON TERIYAKI (5,13,14)**

*Roasted sweet potato puree, steamed pak choi, garlic infused shiitake mushrooms*

#### **WILD MUSHROOM, LEEK AND PEA RISOTTO (VGA) (7)**

*Malaysian sweet curry sauce, spinach & basmati rice*

#### **Allergy Key**

1. Celery 2. Cereals (Gluten) 3. Crustaceans 4. Egg 5. Fish 6. Lupin 7. Milk 8. Molluscs  
9. Mustard 10. Nuts 11. Peanuts 12. Sesame 13. Soya 14. Sulphur Dioxide

V = Vegetarian VG = Vegan VGA = Vegan Available GFA = Gluten Free Available

**Our Juniors Menu is available on request. Please ask a member of the team.**

**Please inform your server of any food allergies or dietary requirements before ordering.**



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### Desserts

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#### WARM CHERRY BAKEWELL TART (2,4,7,10)

*Black cherry gel, clotted cream ice-cream*

#### CHOCOLATE MOUSSE PYRAMID (2,7,13)

*Raspberry gel, fresh raspberries, raspberry sorbet*

#### STICKY DATE TOFFEE PUDDING (VGA) (2,4,7,14)

*Hot toffee sauce, clotted cream*

#### EARLY SUMMER TRIFLE (2,4,7)

*Madeira cake, Boxford Farms raspberries, strawberry compote*

#### SELECTION OF ICE CREAMS OR SORBETS OF THE DAY (VGA) (7)

### Cheese

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#### ENGLISH CHEESE PLATE (1,2,7,14)

**£5.00 Supplement**

*Boxford Farms apple, fig and apricot chutney, Miller damsel biscuits, grapes, celery*

#### CHEESE MENU

##### Norfolk Pinkfoot

*Matured in cloth bandages, this young, cheddar-like cheese has a natural orange colour. Made at the Abbey Farm Dairy in Binham, Norfolk using unpasteurised cow's milk, where the curd is slowly left to ripen for over 12 hours before being potted.*

##### Cornish Yarg

*Cornish Yarg is a nettle wrapped semi-hard cheese made from grass-rich Cornish milk. Tangy under its natural rind with a slightly crumbly core. The nettle leaves, which attract naturally occurring moulds, are brushed onto the cheese in concentric circles. As the cheese matures, the edible wrap imparts a delicate, mushroomy taste.*

##### Bingham Blue

*Bingham blue is made by the Templeton family in Norwich with a little help from their herd of brown cows. Bingham sweet, caramel like notes and a fudgy texture, which is perfectly balanced by the added salty mustiness from the rind and crunch from the blue.*

##### West Country Brie

*Our West Country Brie is exactly what it says on the wrapper. Soft and creamy with herbaceous flavours, it is a perfect example of an English classic. It is made at the Lubborn Creamery in the valley of Cricket St Thomas. This South Somerset valley has perfect soil and plenty of rainfall, producing ideal grazing for the cows that roam these pastures.*

##### Wensum White Goats

*Soft, mould ripened goat's cheese with a brie-like texture. Made with pasteurised goat's milk by the Steggles family in Honingham, near Norwich.*

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