



Lakes Restaurant

AT STOKE BY NAYLAND

2 Courses - £28.95 • 3 Courses - £34.95

Starters

VEGETABLE SOUP OF THE DAY (VG)

CHICKEN BON BONS

Crispy chicken bon bons, garlic, parsley butter sauce, baby watercress

SMOKED DUCK SALAD

Smoked duck breast, walnuts, pomegranate, seasonal leaves, pomegranate vinegarette

TOMATO CAPRESE SALAD (V)

Mozzarella pearls, basil, balsamic dressing

CLASSIC PRAWN COCKTAIL

Topped with our Lakes' citrus cocktail sauce, cucumber ribbons, brown bread and butter

Today's Roasts

Kindly note we will be offering three carvery joints on rotation each week

All served with roast potatoes, a selection of seasonal vegetables, cauliflower cheese and Yorkshire pudding

ROAST SIRLOIN OF BEEF

With horseradish sauce

HALF ROASTED CHICKEN

With cranberry sauce

ROASTED TURKEY CROWN

With cranberry sauce

ROASTED VEGETABLE LOAF (VG)

**Available every week* - 15-minute wait time*

LOIN OF SUFFOLK PORK

With apple sauce

LEG OF LAMB

With mint sauce

HONEY MUSTARD GLAZED GAMMON

Small plates from the carvery are available at £12.50

From the Stove – 15-minute wait time

PAN ROASTED SALMON TERIYAKI

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

MOROCCAN SPICED AUBERGINE & LENTIL MOUSSAKA (VGA)

Watercress, apple and pea shoots salad

*Our Juniors Menu is available on request. Please ask a member of staff.
Please inform your server of any food allergies or dietary requirements before ordering.*



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Desserts

TREACLE TART

With a sprinkle of rosemary scented Maldon sea salt

CHOCOLATE MOUSSE PYRAMID (V)

Raspberry gel, fresh raspberries, raspberry sorbet

ENGLISH SUMMER TRIFLE

Madeira sponge, Boxford Farms raspberries & strawberry compote

ICE CREAM (VGA)

Selection of ice creams or sorbets of the day

Cheese

EAST ANGLIAN CHEESE PLATE

£5.00 Supplement

Spiced apple and apricot chutney, Miller Damsel biscuits, grapes

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.

Suffolk Blue

Smooth, creamy, lightly blue-veined cheese handmade at the Whitegate Farm in Creeting St Mary, Suffolk. Using the farm's herd of Jersey cows, this pasteurised cheese has a rich, buttery flavour and texture.

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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