



Lakes Restaurant

---

AT STOKES BY NAYLAND

LUNCH  
MENU

2 Courses – £29.95 • 3 Courses – £35.95

## Nibbles

£4.50 Each

**SELECTION OF ARTISAN BREAD (2,7)**

*Smoked sundried tomato butter*

**BLACK & GREEN PROVENÇAL OLIVES (14)**

## Starters

**CREAM OF ROASTED CELERIAC & BOXFORD FARMS**

**APPLE SOUP (1,2)(VG)(GFA)**

*Fresh chives*

**CHICKEN, DUCK & GOLDEN RAISIN TERRINE**

**(1,2,4,7,14)**

*Winter chutney, apricot puree, brioche*

**FORESTIERE MUSHROOM, TRUFFLE & CHIVE VOL**

**AU VENT (1,2,4,7,14)(VGA)(GFA)**

*Romanesco smoky sun blushed tomato sauce*

**SEAFOOD COCKTAIL (1,3,4,5,14)(GFA)**

*Citrus & herb infused cocktail sauce, shredded lettuce, cucumber ribbons*

## Mains

**ROASTED EAST ANGLIAN TURKEY (1,2,7,14)(GFA)**

*Bacon wrapped chipolata, onion & apricot stuffing, roast potatoes, roast parsnips, glazed carrots, brussels sprouts, red wine gravy*

**ROASTED BELLY OF SUFFOLK PORK (1,14)(GFA)**

*Caramelised apple sauce, roast potatoes, roast parsnips, glazed carrots, brussels sprouts, red wine gravy*

**PAN FRIED 6OZ SIRLOIN BEEF (COOKED MEDIUM)**

**(1,7,14)**

*Roast potatoes, roast parsnips, glazed carrots, brussels sprouts, red wine gravy*

**LENTIL, VEGETABLE, DATE & CHESTNUT LOAF**

**(1,10,14)(VG)(VGA)(GFA)**

*Roast potatoes, roast parsnips, glazed carrots, brussels sprouts, vegetable gravy*

**BAKED FILLET OF SALMON (2,4,5,7,14)(GFA)**

*With a brioche, leek & herb crumb. Crushed new potato cake, white wine & saffron cream sauce, seasonal vegetables*

## Sides

£5.00 Each

**CHESTNUT & PANCETTA SPROUTS**

**(7,10,14)(VGA)(GFA)**

**HONEY ROASTED ROOT VEGETABLES (1)(VGA)(GFA)**

**FRENCH FRIES (2)(GFA)**

**CHIPS (2)(GFA)**

**ROASTED POTATOES (GFA)**

**PIGS IN BLANKETS (2,14)(GFA)**

## Desserts

**WHITE & MILK CHOCOLATE TORTE (2,4,7,13,14)**

*Biscoff crumb, café latte ice cream*

**CHRISTMAS PUDDING (2,4,7,14)(VGA)(GFA)**

*Brandy sauce, orange shortbread biscuit*

**BOXFORD FARMS APPLE & CRANBERRY LATTICE**

**PIE (2,4,7,14)**

*Slow cooked spiced apples & cranberries, pastry crust, vanilla custard*

**STILTON, BRIE & CHEDDAR**

**(1,2,4,7,10,12,13,14)(V)(GFA)**

*Homemade Boxford Farms fruit chutney, grapes, crackers*

**ICE CREAM OR SORBET SELECTION (4,7)**

*Any three scoops. Please ask your server for today's choices*

### 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

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