



Lakes Restaurant

AT STOKE BY NAYLAND

SUNDAY
CARVERY

2 Courses - £28.95 • 3 Courses - £34.95

Starters

VEGETABLE SOUP OF THE DAY (VG)

HAM HOCK TERRINE

*Scented with orange and parsley
Waldorf salad with crushed walnuts*

SPICY BEEF MAKI SUSHI ROLL

Sriracha mayonnaise, fried crispy onions

SATAY CHICKEN

Peanut egg noodle salad

CLASSIC PRAWN COCKTAIL

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

JAPANESE VEGETABLE GYOZA (VG)

Sweet, sticky soy

Today's Roasts

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

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

ROAST SIRLOIN OF BEEF

With horseradish sauce

HALF ROASTED CHICKEN

With cranberry sauce

HONEY MUSTARD GLAZED GAMMON

LOIN OF SUFFOLK PORK

With apple sauce

LEG OF LAMB

With mint sauce

ROASTED TURKEY CROWN

With cranberry sauce

ROASTED VEGETABLE LOAF (VG)

Available every week

From the Stove

TRIO OF FISH MEDLEY

Selection of fish, king prawns, petit pois, white wine cream, pilaff rice

KATSU CAULIFLOWER STEAK (VG)

Curry sauce, steamed rice

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

Desserts

LEMON POSSET (V)

Orange compote, shortbread biscuit

BOXFORD FARM APPLE AND CINAMON CRUMBLE TART (VGA)

Vanilla custard

CHOCOLATE MOUSSE PYRAMID (V)

Raspberry gel, fresh raspberries, raspberry sorbet

BLACK CHERRY TRIFLE WITH WHITE CHOCOLATE CUSTARD

Chantilly cream, raspberry crisps

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

Baron Bigod

Made in the style of the Brie de Meaux, the Baron Bigod has a creamy full flavour with hints of mushroom. It is slightly less strong than its French equivalent but still has a lot to offer. Its aroma becomes more intense with age and its texture softer and runnier.

Rosary

An English goat's cheese made in Salisbury. Very smooth and clean on the palate with a mousse-like texture. Served warm, rolled in panko.

Suffolk Gold

Using creamy milk from their herd of Guernsey cows, slightly pressed and aged to give a golden rind. The high butterfat content in the Guernsey milk gives this cheese a mild sweetness and its distinctive deep yellow colour, while the texture is firm with a few small gouda-like holes.

Binham Blue

Made from a herd that graze on the salty flats around Wells-on-Sea, Catherine Temple has developed a creamy, delicate blue cheese for those who might not feel they are blue cheese fans. Solid blue veining, soft paste, mellow, creamy, salty.

Roquefort

The cheese of love, Roquefort was discovered when a shepherd abandoned his plain cheese to visit his sweetheart and returned to find it pocked with blue. A lovely moist, almost spreadable white and dark blue milky texture, fruity and salty with a delicate complexity, strong and tangy finish.

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