



## Lakes Restaurant

AT STOKE BY NAYLAND

3 Courses - £34.95

### Starters

---

**VEGETABLE SOUP OF THE DAY (VG)**

**HAM HOCK TERRINE**

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

**CHICKEN LIVER & COGNAC PARFAIT**

*Orange and apricot jam, sourdough wafer*

**SPICY BEEF MAKI SUSHI ROLL**

*Sriracha mayonnaise, fried crispy onions*

**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*

**LOIN OF SUFFOLK PORK**

*With apple sauce*

**HALF ROASTED CHICKEN**

*With cranberry sauce*

**LEG OF LAMB**

*With mint sauce*

**HONEY MUSTARD GLAZED GAMMON**

**ROASTED TURKEY CROWN**

*With cranberry sauce*

**ROASTED VEGETABLE LOAF (VG)**

*\*Available every week\**

### From the Stove

---

**BAKED FILLET OF HADDOCK**

*Leek and lemon crumb, saffron cream sauce, crushed new potato, purple sprouting broccoli*

**NASI GORENG ASIAN FRIED VEGETABLE RICE (V)**

*Topped with fried hen's egg, crispy onions, coriander*

*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*



## Lakes Restaurant

AT STOKE BY NAYLAND

### Desserts

---

#### LEMON POSSET

*Orange compote, shortbread biscuit*

#### BOXFORD FARMS APPLE & CINAMON CRUMBLE TART

*Vanilla custard*

#### CHOCOLATE MOUSSE PYRAMID

*Raspberry gel, fresh raspberries, raspberry sorbet*

#### PASSIONFRUIT CHEESECAKE

*Passionfruit gel, coconut gelato*

#### 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.*

***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***