

CHRISTMAS *at* THE LAKE HOUSE

TWO COURSES - 22 | THREE COURSES - 26

AVAILABLE FROM 12 DAILY



STARTERS

ROAST TOMATO & CHARRED RED PEPPER SOUP (VE)

Served with garlic and lemon thyme infused croutons

CHICKEN LIVER PARFAIT

Served with caramelised onion chutney, focaccia crisp breads and micro leaf salad

OAK SMOKED SALMON ROULADE

Served with a caper & grain mustard dressing endive and radicchio salad

MAINS

All to be served with fresh green beans, baby leeks, tender stem broccoli, sautéed sprouts and homemade stuffing

ROAST TURKEY

Served with miso & honey-glazed carrots, bone broth gravy and baby parsnips

VEGAN ROASTING JOINT (VE)

Served with vegan gravy, baby carrots and parsnips

ROAST FILLET OF SALMON

Served with herb buttered crushed new potatoes with a lemon verbena and tarragon beurre Blanc

DESSERTS

CHRISTMAS PUDDING (V)

Served with a brandy reduction cream

ROAST STRAWBERRY & PROSECCO CHEESECAKE (V)

CHOCOLATE & PRALINE BRULÉE

Hazelnut biscuits (V)

(V) - Vegetarian | (VE) - Vegan

Allergens: Please let us know if you have any allergies or food concerns. While we take extreme cautions to minimise the risk of cross contamination, we cannot guarantee that it is 100% allergen free.