

Lakeside

FESTIVE MENU

2 COURSES £25

3 COURSES £34

THE BEGINNING

SOUP OF THE DAY

SERVED WITH LOVINGLY ARTISAN SOURDOUGH AND WINTER TARN BUTTER

CHICKEN & SMOKED HAM HOCK RILLETTES

SERVED WITH CRANBERRY JAM, PICKLED ONIONS AND TOASTED SOURDOUGH

ROASTED BEETROOT

SERVED WITH WATERCRESS, PINK ONIONS, WALNUTS AND PESTO

THE MIDDLE

BEEF BOURGINON

CLASSIC BEEF BOURGINON WITH PANCHETTA, SILVERSINK ONIONS AND BUTTON MUSHROOMS SERVED OVER CREAMY MASHED POTATO

FESTIVE DINNER

TRADITIONAL ROAST TURKEY SERVED WITH A PIG IN BLANKET, SAGE AND ONION SUFFING, ROAST CARROT, PARSNIP, ROAST POTATO, MASHED POTATO, CRISPY SPROUTS AND TURKEY GRAVY

MUSHROOM GALETTE

OYSTER MUSHROOMS, THYME AND RED ONION TART SERVED WITH ROAST CARROT AND PARSNIP, ROAST POTATO, MASHED POTATO, CRISPY SPROUTS AND VEGETARIAN GRAVY

THE END

CHRISTMAS PUDDING

TRADITIONAL CHRISTMAS PUDDING SERVED WITH BRANDY SAUCE

CHOCOLATE TART

SERVED WITH LIGHTLY SPICED POACHED PEARS AND CHANTILLY CREAM

BASQUE CHEESECAKE

SERVED WITH HAWKSHEAD FIG AND CINNAMON CHUTNEY

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE, PLEASE ASK OUR STAFF FOR INFORMATION. ADULTS NEED AROUND 2000KCAL A DAY. HAD A GREAT EXPERIENCE TODAY? WHY NOT LEAVE US A REVIEW OR SHARE A PHOTO ON TRIPADVISOR, GOOGLE OR SOCIAL MEDIA. T: 017687 81102 W: THEATREBYTHELAKE.COM | E: THEATREBYTHELAKE@BAXTERSTOREY.COM