



STORRS HALL

LAKE EDGE RESTAURANT

BREAD

Honey Milk Loaf, Whipped Butter

STARTERS

SALMON

House Cured Salmon, Dill Emulsion, Pickled Cucumber, Horseradish

TERRINE

Pressing of Quail, Pork, Duck Liver, Granny Smith Apple Puree, Brioche

SCALLOP

Seared Scallop, Romesco Sauce, Chorizo Oil

BEETROOT

Heritage Beetroot And English Raspberry Salad, Goats Cheese, Raspberry Vinaigrette

MAINS

LAMB

Roasted Lamb Loin, Carrots, Fondant Potato, Garlic, Mint, Lamb Jus

CHICKEN

Corn Fed Chicken Breast, Leeks, Hen of the Woods, Crispy Soft Herb Risotto, Chicken Reduction

HALIBUT

Roasted Halibut, Baby Gem Lettuce, Pea Fritter, Warm Tartare Sauce, Curry Oil

MUSHROOM

Teriyaki Hen of the Woods, Crispy Potato Rosti, Hazelnuts, Balsamic, Truffle Dressing

DESSERTS

CRÈME BRÛLÉE

Coffee Crème Brûlée, Aerated Chocolate, Milk Tuille

HAZELNUT

Hazelnut Mousse, Honeycomb Ice Cream, Malt Sauce

SOUFFLÉ

Coconut Soufflé, Mango Sorbet, Roasted Pineapple

CHEESE

Crook Blue, Owd Yonner, Golden Cross, Sourdough Crackers, Chutney and Grapes

£5.00 Supplement

Cheese £16.00 if taken as an Extra Course

69.50 pp

*Glasses of wine are priced individually, for a wider selection of wine, please see our full Wine List
Please make us aware if you have any food allergies or intolerances before ordering
We kindly ask you to switch your phone onto silent and refrain from taking calls*