

Valentines 2012

to start. . .

mushroom & chestnut soup, soft poached egg
smoked salmon & king prawn cocktail, baby leaf salad
scallops & bacon, pan roasted king scallops, smoked bacon, onion bhaji
creamed leek 'rarebit', sourdough toast, cranberry chutney

. . .the main event. . .

all mains served with mini rosemary roast potatoes & vichy style baby carrots

fillet of beet wellington (served medium rare),
horseradish savoy, baby spinach & watercress

herb crusted rack of lamb,
fruit & nut cous cous, homemade hummos

honey & soy chicken,
wilted chinese greens, enoki mushrooms

broccoli & brie filo,
smashed root vegetables, blue cheese sauce

. . .to finish. . .

baileys crème brulee, baileys flavoured set custard dessert, hazelnut shortbread
chocolate fondue, rich melted chocolate, belgian waffle & fresh fruit dippers
strawberry & white chocolate trifle, layered strawberry textures, white chocolate
custard

£40 per head

booking essential 01920 468668

three lakes restaurant

We don't do fast food we do good food!

All of our food is proudly prepared fresh to order and therefore may take a little longer than at other establishments.

There may be traces of nuts in our food, Service is entirely at your discretion