

HELLIDON LAKES

Conference • Golf • Leisure • Spa • Weddings

DINNER MENU

STARTER

- Goats cheese bruschetta (V) *On a crisp crostini, with tomato and red onion finished with fresh basil leaves* **£7.75**
- Chicken and asparagus terrine *wrapped in pancetta, sweet tomato chutney, dressed rocket & thin toast* **£7.75**
- Smoked duck, walnut and charlotte potato press (GF) *Red chard salad & honey vinaigrette* . **£8.75**
- Freshly made soup of the day (V) *Artisan breads* **£6.95**
- Avocado and crayfish salad *sun-dried tomato mayonnaise, cucumber ribbons & baby leaves* . . . **£7.95**
- Trio of artisan breads (V) *olives, olive and balsamic oil and house relish* **£7.50**
- Ham hock and pea terrine *tomato and red onion relish, crostini and pea shoots* **£8.25**
- Baked camembert (V) *topped with roasted seeds, crostinis and rustic toast & spiced fruit chutney* . **£9.95**
- Nocellara olives (V) **£3.95**

FISH & SEAFOOD

- Smoked haddock fishcake *heritage tomato salad, caper berries, lemon, fresh herb & crème fraiche mayonnaise* **£15.75**
- Prawn & crab linguine *lime, chilli and coriander pesto* **£14.95**
- Pan fried Seabass *wilted pak choi, lemon risotto and salsa verde* **£19.95**
- Mussels & frites *white wine cream sauce, sourdough bread* **£14.50**
- Traditional fish & chips *line-caught cod fillet in a crisp seasoned batter, pea & mint puree, tartare sauce & twice cooked chips* **£16.95**

FROM THE GRILL

- Chargrilled 8oz rib-eye steak *garlic butter, grilled plum tomato, field mushroom, rocket and twice cooked hand-cut chips* **£26.95**
- Chargrilled 8oz sirloin steak *garlic butter, grilled plum tomato, field mushroom, rocket and twice cooked hand-cut chips* **£26.95**
- Chargrilled 8oz beef or chicken burger *brioche bun, melted cheddar, baby-gem, tomato, crisp streaky bacon, caramelised onion, tomato relish, twice cooked hand-cut chips & battered onion rings* . **£15.95**

VEGETARIAN

- Spinach, cherry tomato and smoked brie strudel *rolled in filo pastry with tomato chutney, on a quinoa, soybean and asparagus* **£14.95**
- The Hellidon veggie-burger *brioche bun, melted cheese, roasted vegetables, baby-gem and beef tomato triple cooked chips, coleslaw and relish* **£14.95**
- Wild mushroom risotto *parmesan crisp and herb oil* **£13.95**

HOUSE SPECIALS

- Roulade of chicken *rolled with pancetta, brie, basil and asparagus, with a sun blushed tomato, olive potato cake, saffron and chive cream* **£17.95**
- Duo of lamb *rosemary scented noisette & loin, celeriac puree, charred chicory, roasted charlotte potatoes, red wine and redcurrant jus* **£21.95**
- Pan-fried duck breast *sweet potato fondant, bubble and squeak style greens, sloe gin & black cherry jus* **£21.95**

SIDES & SAUCES

- Rocket & parmesan salad **£3.50**
- Dressed house salad **£3.50**
- Crispy battered onion rings **£4.25**
- Twice cooked chunky chips **£4.25**
- Tenderstem, asparagus and fine beans, soy glaze **£4.25**
- Herb roasted charlotte potatoes **£3.75**
- Colston Bassett cream sauce **£3.75**
- Peppercorn sauce **£3.75**
- Béarnaise sauce **£3.75**

DESSERT

- Strawberries and cream cheesecake **£7.50**
with a strawberry compote
- Traditional raspberry eton mess **£7.50**
- Chocolate and orange brownie **£6.95**
Vanilla ice-cream, chocolate crumb & white chocolate sauce
- Lemon syllabub *topped with a shortbread crumb* **£6.95**
- Sundaes
Chocolate & walnut, strawberry or banoffee **£7.25**
- Iced chocolate parfait **£7.25**
Raspberry coulis and clotted cream
- Three cheese selection **£9.25**
Accompanied with biscuits, spiced chutney, and slices of apple and celery

CHOOSE FROM OUR SELECTION OF REGIONAL CHEESES . . .

SPARKENHOE RED LEICESTER

Traditionally made from the milk of their own cows on their farm at Upton Leicester. Cloth bound and matured for six months, producing a nutty, sweet flavour with a citrus finish

CORNISH YARG

Cornish Yarg is a semi-hard cows milk cheese made in Cornwall, England. Before being left to mature this cheese is wrapped in nettle leaves to form a edible, and mouldy rind.

COLSTON BASSETT (STILTON)

Smooth and creamy with deep and complex flavours. Distinctive blue veins which become more strongly defined as the cheese matures. Produced at their Nottinghamshire dairy.

LINCOLNSHIRE POACHER

Distinctive cheese produced from unpasteurised milk from their Lincolnshire herd. Matured for 18-22 months, a deep complexity with a lovely smooth lingering aftertaste.

GUEST CHEESE OF THE MONTH

Please ask your server for this months choice.

Prices are inclusive of VAT at 20%. Service charge not included, 100% of tips go to the Team members.

PLEASE NOTE: Our dishes may contain one or more of the following allergens: Celery, Cereals containing gluten, Crustaceans, Eggs, Fish, Lupin, Milk, Molluscs, Mustard, Nuts, Peanuts, Sesame Seeds, Soya, Sulphur dioxide.
If in doubt please ask as member of staff for advice and information.

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