

HOT BEVERAGES

Served between 7:00am and 9:30pm

COFFEES

Caffe Latte	Espresso topped with smooth steamed milk	£3.50
Cappuccino	Espresso with steamed milk, topped with foam, chocolate dusting	£3.50
Skinny option	Caffe Latte or Cappuccino made using skimmed milk	£3.50
Caffe Mocha	Blend of espresso and hot chocolate, topped with steamed milk	£3.50
Americano	Espresso diluted with hot water	£3.50
Espresso	Intensely flavoursome and rich coffee	£3.00
Espresso con Pana	Espresso topped with whipped cream	£3.50
Macchiato	Espresso topped with a cap of foam	£3.00
Babycino	Foamed milk topped with chocolate sprinkles	£2.00
Decaffeinated	Great taste of coffee without the caffeine	£3.00
Syrups	Flavour with caramel, hazelnut or vanilla	£1.00

TEAS *Twinnings tea blends and infusions all served with a choice of milk or lemon*

English Breakfast	Assam, Ceylon and Kenya blend to make this full bodied, robust & rich tea	£2.50
Assam	Strong Indian tea with a rich malty character	£2.50
Earl Grey	Named after Prime Minister Charles Grey, flavoured with bergamot and citrus	£2.50
Darjeeling	The altitude gives Darjeeling its light, delicate taste and shimmering gold colour	£2.50
Finest China Green	From the Hunan region of South East China, producing a pale yellow finish	£2.50
Camomile	Infusion made only from whole dried chamomile flowers	£2.50
Fruit Infusion	Selection of various spicy and calming	£2.50
Mint	Green tea with gently steamed peppermint leaves and natural mint flavour	£2.50
Decaffeinated	Made from the finest leaves which have been carefully decaffeinated	£2.50

HOT CHOCOLATE

Milk or Dark	Chocolate mixed with steamed milk	£3.50
Luxury	Dark chocolate mixed with steamed milk, topped with whipped cream, and finished with mini marshmallows and chocolate shavings	£4.50

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

HELLIDON LAKES

Conference • Golf • Leisure • Spa • Weddings

Hellidon Lakes Hotel, Hellidon, Daventry, Northamptonshire NN11 6GG

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DINNER MENU

STARTER

Homemade soup of the day served with crusty breads	£6.95
Baked Camembert, house chutney and toasted croute	£7.85
Trio of rustic breads balsamic oil, olives, tomato and herb houmous.	£7.50
Ham hock terrine, homemade piccalilli, Crostini, pea shoots, rapeseed oil	£7.75
Seafood cocktail, prawn mousse, vodka cured salmon, Boody Mary gel, pickled cucumber	£7.85
Venison with pork belly press, red onion marmalade, micro sorrel leaves	£7.75
Smoked fish roulade of mackerel, haddock, salmon, on fennel and radish salad, citron gel	£7.50

VEGETARIAN

Pea risotto, sweet green peas, pea puree, pea shoots, shaved Grana Padano	£14.00
Open lasagne, layered wild mushrooms, Mediterranean vegetables, tomato sauce, creamy cheese sauce, rocket leaves	£12.00
Gnocchi, spinach, roasted butternut squash, butternut puree, pesto	£13.50
Rustic five bean chilli, herb infused polenta cake, rocket salad, balsamic glaze (<i>Vegan</i>).	£12.25

FISH

Pan seared barramundi, sweet potato cake, braised fennel, parsley sauce.	£14.50
Beer battered cod loin, pea puree, hand-cut chips, tartar sauce	£13.00
Pave of pan seared salmon, Tenderstem broccoli, wilted spinach , salted new potatoes, salsa verde.	£15.75

MAIN

Game hotpot, topped with sliced potatoes, root vegetables, wilted cabbage	£16.95
Pork tenderloin, parsnip puree, celeriac crisp, Anna potatoes, calvados sauce	£15.95
8oz Fillet steak, cherry vine tomatoes, chestnut mushroom, dauphinoise potato, seasonal greens	£28.95
<i>Best served Rare to Medium</i>	
8oz Sirloin steak, cherry vine tomatoes, flat mushroom, chunky chips, coleslaw.	£23.95
8oz Hellidon beef burger, bacon, Godminster cheddar, relish, rouge bun, hand-cut chips	£13.95
Lamb rump, crispy kale, creamed potato, duo of onion, red wine jus	£15.95
Corn fed chicken supreme, chicken & apricot parfait wrapped in cabbage leaves, baby leek, fondant potato, jus	£14.95

SAUCES

Diane, peppercorn or béarnaise	£3.00
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SIDE ORDER

House salad	£3.50
Salted chunky chips, garlic aioli	£3.50
Shoestring fries, mayonnaise	£3.50
Home-made coleslaw	£3.00
Seasonal green vegetables	£3.95
Roasted root vegetables	£3.95

DESSERT

Homemade chocolate fondant, white chocolate sauce, chocolate crumb.	£7.50
Tiramisu with homemade ginger biscuit.	£7.50
Baked cheesecake with cherry compoté	£7.50
Winter berry crème brûlée, homemade shortbread	£6.95
Ice cream: <i>banoffee, vanilla cookies, candy floss, Oreo, coffee, strawberry, salted caramel, vanilla</i>per scoop	£1.50

CHOOSE FROM OUR SELECTION OF REGIONAL CHEESES

Accompanied with oatcake biscuits, Lincolnshire plum loaf, spicy chutney, slices of Granny Smith and celery

Choice of three cheeses **£7.50**

Choice of five cheeses **£10.50**

SPARKENHOE RED LEICESTER

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

CORNISH YARG

Cornish Yarg is a semi-hard cow's milk cheese made in Cornwall, England. Before being left to mature, this cheese is wrapped in nettle leaves to form an edible, though 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 month's choice.

RECOMMENDED BEERS

Estrella Damm, Inedit 330ml **£5.50**

Barcelona, Spain 4.6% abv

A skillfully brewed blend of lager and wheat beer styles, using a combination of barley, malt, wheat, hops, coriander, orange peel, yeast and water.

Guinness West Indies Porter 500ml **£5.50**

St James' Gate, Dublin 6% abv

A deep rich and characterful porter, ruby red with a frothy head driven by the carbonation, with hints of toffee and chocolate and a smooth easy finish, medium sweet mouth feel.

Chapel Down, Curious Brew 330ml **£4.50**

Tenterden, Kent 4.7% abv

Brewed in England with precision and passion to create a uniquely satisfying, drier, cleaner, fresher lager beer, using East Anglian malt, Saaz and Cascade hops, then re-fermented using Champagne yeast, before adding the rare Nelson Sauvin hop.

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.