

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

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LUNCH MENU

MORNING SELECTION

Served between 7:00am and 11:30am

Eggs' Benedict: English breakfast muffin, maple roasted ham, poached egg and Hollandaise sauce	£7.00
Macerated avocado, topped with poached hen egg on an English breakfast muffin	£6.50
Smoked salmon with scrambled egg on sourdough	£7.00
Grilled back bacon or sausage sandwich	£4.00
Rustic bread selection, served with a spiced fruit marmalade	£4.00

SANDWICH SELECTION

Served between 11:30am and 5:30pm

Cheese and homemade piccalilli (V)	£6.95
Maple roasted ham and rocket	£6.95
Smoked salmon, dill crème fraiche and spring onion	£7.25
Egg mayonnaise and watercress (V)	£6.50

All served with homemade coleslaw and Pipers Angelsey sea salt crisps

Club sandwich: Chicken, bacon, baby gem lettuce, tomato and mayonnaise	£8.50
Crouque monsieur: Maple roasted ham, westcombe cheddar and egg coating	£8.50

All served with handcut chips and dressed leaves

AFTERNOON TEA FOR TWO*

Served between 2.30 pm and 5.30 pm

Finger sandwiches: maple glazed ham and homemade piccalilli, egg mayonnaise and watercress and smoked salmon, dill crème fraiche and spring onion,

Homemade cakes: sultana scone with clotted cream and jam, mini victoria sponge, mini carrot cake and mini chocolate brownie,

Served with a pot of freshly brewed tea **£16.95**

CREAM TEA*

Served between 2.30 pm and 5.30 pm

Pot of freshly brewed tea, sultana scone, plain glazed scone, mini victoria sponge and clotted cream and jam . . **£8.95**

*** Add a glass of Prosecco for £5.00 per person**

STARTERS/LIGHT BITES

Soup of the day with rustic bread	£6.95
Antipasti selection including olives, hummus, cured meats, sun-blush tomatoes, bread croute with balsamic . .	£8.00
Crayfish salad: baby gem lettuce, rocket, lemon gel, tomato, cucumber salsa and chive	£7.50
Camembert with rustic bread and red onion marmalade	£7.50
Wild mushroom arancini, served with spiced chutney and rocket	£7.50
Superfood salad: kale, broccoli, pinenut, sunflower seed, butternut squash and quinoa	£12.75
Caesar salad: baby gem lettuce, anchovy, parmesan, croûton, Caesar dressing	£12.75
Add pan fried chicken supreme <u>or</u> salmon pave.	£16.75
Ploughmans lunch: Maple glazed ham, Lincolnshire Poacher cheddar, hand-raised pork pie, mixed leaves,	
Piccolo tomatoes, balsamic onions, rustic bread	£14.50

MAIN COURSES

Homemade pie of the day, seasonal vegetables and new potatoes	£13.75
8oz beef burger, floured bun, baby gem lettuce, beef tomato, Godminster cheddar, rustic tomato relish, homemade coleslaw and hand-cut chips	£14.95
Trio of Musk's pork sausages, creamed mash potato and rich onion jus	£9.95
Beer battered cod loin, pea puree, triple cooked hand cut chips, fresh tartare sauce and lemon gel	£12.95
Maple glazed ham, egg, hand-cut chips and mixed salad.	£9.95
Linguine, sundried tomatoes, olives, spinach, and rich tomato sauce	£12.95
Add pan fried chicken supreme <u>or</u> salmon pave	£16.75
8oz rib-eye steak, cherry vine tomatoes, hand-cut chips, portobello mushrooms, garlic & herb butter and mixed leaves	£17.95
Rump of English lamb, kale, dauphinoise potato, baby onions and leek with red wine jus	£15.95

DESSERTS

Warm chocolate brownie with chocolate sauce	£6.95
Sticky toffee pudding, caramelised bananas and warm toffee sauce	£6.95
Cheesecake of the day with berry compoté	£6.95
Winter berry crème brûlée with homemade shortbread	£6.95

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.

TRADITIONAL SUNDAY LUNCH

Available every Sunday between 12:00 noon and 2:30pm

Roast joint of the day, served with roast potatoes and seasonal vegetables, traditional trimmings & pan gravy. **£15.95**

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.