



WITNEY LAKES RESORT

Restaurant

February Lunch 2012

Monday – Friday noon til 3pm

2 Courses £13.00

3 Courses £15.00

Starter

Soup of the day, homemade bread
Grilled mackerel with caponata & rocket
Chicken liver parfait, red onion jam & toast
Crayfish cocktail, paprika, tomato, lime mayonnaise
Fresh figs, stilton & walnuts

Mains

Lamb Hot pot
Smoked haddock risotto, tarragon butter, leeks & parmesan
Chicken in red wine with onions, lardons, herb mash
Rump steak, roasted shallots, green peppercorn sauce
Wild mushroom lasagne, smoked garlic & spinach

Daily fish specials from the board

Desserts

Chocolate brownie, cookie dough ice cream
Custard tart with orange cream
Vanilla rice pudding, Armagnac & tea soaked prunes
Homemade ice creams & seasonal sorbets, please ask
Farmhouse cheeses, apple & thyme jelly, Oat Biscuits (£3 supplement)

Our Suppliers; Sandy Lane Farm, Tiddington. Hayman's Fishmongers, Covered Market. Roger Crudge cheeses, Kingham. Upton Smokery, Upton. Upper Norton Dairy, Church Hanborough. Bakers Butchers, S&J Fisheries, Plymouth. Flour; Shipton Mill

All our prices include VAT • Some of our dishes may contain nuts. Please let us know of any allergies you may have before ordering • Service Charge is not included except for parties of eight or more where a discretionary 10% will be added to the bill • We pride ourselves on offering the finest quality seasonal ingredients and where possible we support local producers

Witney Lakes Resort, Downs Road, Witney, Oxfordshire, OX29 0SY Tel: 01993 893 012 restaurant@witney-lakes.co.uk