



Saturday Evening Restaurant Menu 19.95

To start

Help yourself to our extensive cold table hors d'ouvres Smoked Mackerel, shell on Prawns, Sardines, Crab sticks, Giant Mussels, whole poached Salmon, cold roast Meats, Salads, Olives, dips, Pickles and Fresh Bread.

Or served to your table

Fresh Homemade Soup of The Day with Croutons and Fresh Bread,
Deep-fried Breaded Mushrooms with a Garlic Mayonnaise Dip,
Chilled Vandyke of Melon filled with an Exotic Fruit Sorbet and Seasonal Fruits,
Breaded Brie Wedge deep fried drizzled with a Raspberry Coulis,
Warm Wild Mushrooms, Goats Cheese and Asparagus Tart with a Tomato and Basil Salsa,
Quenelles of homemade Chicken Liver Pate enriched with Cognac and Port served with hot toast and a Cumberland Sauce,
Giant Chicken Shaslick marinated with Onions and Peppers with Mint Yoghurt, Mango and fresh Coriander,
Potted Smoked Haddock in a Creamy Cheese and White Wine Sauce Gratinee,
Traditional plump Prawn Cocktail smothered in Brandy lased Marie Rose 2.00 extra,
Oak Smoked Salmon with a Dill Dressing and fresh Lemon and capers 4.00 extra,
Giant Butterfly King Prawn's pan fried in Garlic Butter 5.00 extra,

Main Courses

From the Hot Carvery let our Chef carve for you a choice of freshly oven-roasted joints:

Topside of Beef,
Local Crown of Leicestershire Turkey,
Boneless Leg of Pork or Honey Glazed Gammon Ham
Leg of Lamb,

Then help yourself to our Market Fresh Vegetables, Potatoes, Rich Stock Gravy and Accompaniments.

Or served to your table

Poached Fillet of Salmon in a Brandy, Cream and Pink Peppercorn Sauce 2.00 extra,
Grilled Tuna Loin with Stir Fried Vegetables in Honey and Soy Sauce, 2.00 extra
Baked Cod Italiano with a Fresh Tomato, Herb and a Mozzarella Cheese Gratinee 2.00 extra,
Pan Fried Medallions of Monkfish, Scallops and Prawns in a Creamy Garlic and Pernod Sauce, 4.00 extra,
Pan fried Seafood Medley of Salmon, Cod, Monkfish, Smoked Haddock, Tuna and King Prawns flamed in
Pernod, Garlic and Sweet Chilli 4.00 extra,
River'n'Reef, Pan fried Fillet of Salmon and King Prawns in Garlic Butte 4.00 extra,
Fresh Plaice Fillet gently grilled with Prawns and Mushrooms 3.00 extra,
Breaded pan-fried Chicken stuffed with Cream Cheese and Garlic Butter draped in a Creamy Stilton Sauce 2.00 extra,
Chicken Rossini, stuffed with Liver Pate baked in Filo Pastry with a Madeira Wine Sauce, 2.00 extra,
Medallions of Pork fillet with a Creamy Dijon Mustard and Brandy Sauce, 3.00 extra,
Crispy Half Roast Norfolk Duckling in a Black Cherry Kirsch Glaze, 5.00 extra,
Braised tender Lamb fillets in a rich stock Minted Gravy, 4.00 extra,
Giant Rack of Lamb with a Redcurrant and Herb Jus, 5.00 extra,
Pan Fried Medallions of Beef Fillet with Morell Mushrooms and a Stilton and Port Glaze, 4.00 extra,
Surf'n'Turf, 10oz Sirloin Steak topped with Giant King Prawns Pan fried in Garlic Butter and Onions, 6.00 extra,
Fillet of Beef Wellington topped with Pate encased in Puff Pastry with a Red Wine and Mushroom Jus, 5.00 extra,
14oz Porterhouse Sirloin Steak topped with a Gratinee of Bacon, Onions, Mushrooms and Stilton Cheese, 6.00 extra,
12oz Sirloin Steak, 4.00 extra,
8oz Fillet Steak, 7.00 extra (If required Well done this will be Butterflied),
These Steaks may also be accompanied with a sauce of your choice;
Garlic and cream, Stilton mushroom and cream, Diane, red wine or Brandy cream and Peppercorn.

To follow

A choice of desserts, Coffee and Mints.