



Saturday A La Carte Menu

Due to demand, waiting times on a Saturday night can vary especially for orders taken between 8pm and 9pm. Please be patient and ask the Bar staff for an estimated time.

Or a quicker option is our

Two Course Special Cold Table and Carvery for £13.95.

Starters

Help yourself to our extensive Cold Table Hors D'Ouvres including cold roast meats, Poached Salmon,

Smoked Mackerel, Giant Mussels, Shell on Prawns, Salads, Pickles etc Take a look! 4.95

Fresh Homemade Soup of The Day with Croutons and Fresh Bread 3.50

Fresh Deep-fried Breaded Mushrooms with a Garlic Mayonnaise Dip 4.95

Chilled Vandyke of Melon filled with an Exotic Fruit Sorbet 4.50

Spinach and Brie bound in Filo Pastry with a Redcurrant Sauce 4.95

Quenelles of homemade Chicken Liver Pate enriched with Cognac and Port served

With hot Toast and a Red Onion Marmalade 4.95

Giant Chicken Shashlick with Mint Yoghurt, Mango and Fresh Coriander 6.50

Finest Deep-fried Breaded Whitebait with Tartare Sauce 5.95

Traditional plump Prawn Cocktail smothered in Brandy lased Marie Rose 6.95

Oak Smoked Salmon with a Dill and Honey Dressing with Capers and Brown Bread and Butter 6.95

The Shires Famous 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

Leg of Lamb

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

Saturday Evening 9.95

Two course

Cold table **Starter** and **Main** course Carvery **13.95**



Saturday A La Carte Menu

Please also refer to our specials board for Fresh Fish and other dishes

Main Courses

Breaded pan-fried Chicken stuffed with Cream Cheese and Garlic Butter draped in
A Pernod Creamy Sauce 11.95

Chicken Rossini, stuffed with Stilton and Cream Cheese baked in Filo Pastry with a
Madeira Wine Sauce 11.95

Medallions of Pork fillet in a Creamy Dijon Mustard and Brandy Sauce 12.95

Half Crispy Norfolk Duckling with a Black Cherry and Kirsch Glaze 14.95

Tender Lamb fillets marinated in a rich stock Minted Gravy 12.95

Giant Rack of Lamb with a Redcurrant and Herb Jus 14.95

Tender Steak, Kidney and Ale pie with Stuffing in a Rich Stock Gravy 9.50

Entrecote Surf'n'Turf, 10oz Sirloin Steak topped with Giant King Prawns drizzled
In Garlic Butter 15.95

Fillet of Beef Wellington topped with Pate encased in Puff Pastry with a
Red Wine and Mushroom Sauce 14.95

The above dishes are served with Market Fresh Vegetables and Potatoes.

From the Grill

The following dishes are served with Salad Garnish, Home-made Coleslaw and French Fries. Steaks and
Grills will also include grilled Tomato, Mushroom and Onion rings;

8oz Fillet Steak 17.95 if required well done this will be butterflied

10oz Sirloin Steak Garni 13.95

14oz Sirloin Steak Garni 15.95

14oz Porterhouse Steak topped with Onions, Bacon, Mushrooms and Stilton 16.95

12oz Gammon Steak with Fresh Pineapple or fried Egg, 10.95

Sauces and toppings

Red Wine and Mushroom,
Stilton Cream and Mushrooms,
Brandy Cream and Peppercorn,

Diane,
All 1.95

To follow

Take a look at our dessert board 4.25

A Platter of Cheese and Biscuits with Celery, Apple and Chutney 4.95