

# Restaurant MENU

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## WOULD YOU LIKE THIS BOOKLET AS A SOUVENIR?

This booklet is provided for your information and may be taken home by you if you wish.

## DIETARY REQUESTS & FOOD ALLERGIES

Every conceivable effort has been made to ensure there is plenty of choice for everyone. But if you have a special dietary request, or if you have any particular food allergies, please ask to speak to the Restaurant Supervisor. Although all main courses are served with the sauces as shown, if you would prefer no sauce or gravy instead, please ask your waiter/waitress.

## SNACKS FOR LUNCHTIME

The precise menu options available at lunchtime differs at each Leisureplex Hotel, so please check with Reception for the choices available at this hotel.

## PACKED LUNCHES

A nutritionally balanced packed lunch is available for your day out or for your journey home. Please order with Reception by 6pm on the day before it is required.

## SOUPS *(gf)*

All of our soups are homemade with fresh ingredients and are always Gluten Free.

## PRE-ORDER MAIN COURSE ITEMS *(po)*

In addition to our diverse daily dinner menus, there is a variety of main course items which may be ordered from your waiter/waitress, at breakfast time, as an evening alternative.

These include: *Vegetarian Dishes, Gluten Free and Chef's Special Dish of the Day.*

## VEGETARIAN DISHES *(po)*

Please refer to the inside back cover.

## CHEF'S SPECIAL DISH OF THE DAY *(po)*

Please check with your table waiter/waitress for further details of the Special Main course item, which must be pre-ordered to guarantee it is available.



**Key:** (gf) This dish can be made gluten free, although it needs to be pre-ordered with your waiter/waitress in advance.  
(po) Pre-order

# Guaranteed a warm welcome

**Leisureplex**  
HOLIDAY HOTELS



# Saturday Menu

## STARTERS

*Breaded Mushrooms* with Garlic Mayonnaise

*Prawn Cocktail Marie Rose* (gf)

*Carrot 'n' Coriander Soup* (gf)

## MAIN COURSES

*Beef Steak Casserole*

*Fillet of Plaice with a Creamy Spinach Sauce* (gf)

*Vegetarian Option* (po)

*Chef's Special Dish of the Day* (po)

All served with New Potatoes, Green Beans & Sweetcorn Kernels

*Freshly Prepared Seasonal Salad* (gf)

Served with New Potatoes, Salad Dressing and a choice of  
Roast Ham, Roast Chicken, Cheese or Tuna

## PUDDINGS

*Bakewell Tart*

*Lemon Meringue Pie* with Cream

*Cheese & biscuits*

*Ice Cream* (gf)

*Fruit Salad* (gf)

## TEA & COFFEE



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# Sunday Menu

## STARTERS

*Seasonal Melon* with Mixed Berries (gf)

*Crispy Fish Goujons* with Lemon Mayonnaise

*Tomato & Basil Soup* (gf)

## MAIN COURSES

*Roast Topside of Beef* with Yorkshire Pudding & Pan Gravy (gf)

*Oven Baked Salmon* with Hollandaise Sauce (gf)

*Vegetarian Option* (po)

*Chef's Special Dish of the Day* (po)

All served with Roasted Potatoes, Seasonal Cabbage & Diced Carrot & Swede

*Freshly Prepared Seasonal Salad* (gf)

Served with New Potatoes, Salad Dressing and a choice of  
Roast Ham, Roast Chicken, Cheese or Tuna

## PUDDINGS

*Apple Pie* with Custard, Cream or Ice Cream

*Sherry Trifle*

*Cheese & biscuits*

*Ice Cream* (gf)

*Fruit Salad* (gf)

## TEA & COFFEE



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# Monday Menu

## STARTERS

*Kiwi , Pineapple & Mango Salad (gf)*  
*Lightly Fried Fishcake with Chilli Mayonnaise*  
*Minestrone Soup (gf)*

## MAIN COURSES

*Oven Baked Chicken* with a Chasseur Sauce (gf)  
*Steamed Cod* with a Tomato & Thyme sauce (gf)  
*Vegetarian Option (po)*  
*Chef's Special Dish of the Day (po)*  
All served with New Potatoes, Broccoli & Creamy Leeks  
*Freshly Prepared Seasonal Salad (gf)*  
Served with New Potatoes, Salad Dressing and a choice of  
Roast Ham, Roast Chicken, Cheese or Tuna

## PUDDINGS

*Seasonal Fruit Crumble* with Custard, Cream or Ice Cream  
*Eton Mess* Broken Meringue with Whipped Cream and Seasonal Mixed Fruit (gf)  
*Cheese & biscuits*  
*Ice Cream (gf)*  
*Fruit Salad (gf)*

## TEA & COFFEE



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# Tuesday Menu

## STARTERS

*Creamy Mushrooms* with a Garlic Crouton (gf without the crouton)

*Seafood Cocktail* (gf)

*Leek & Potato Soup* (gf)

## MAIN COURSES

*Honey Roasted Ham* with pineapple (gf)

*Breaded Haddock*

*Vegetarian Option* (po)

*Chef's Special Dish of the Day* (po)

All served with Chips, Garden Peas & Sweetcorn Kernels

*Freshly Prepared Seasonal Salad* (gf)

Served with New Potatoes, Salad Dressing and a choice of  
Roast Ham, Roast Chicken, Cheese or Tuna

## PUDDINGS

*Syrup Sponge* with Custard, Cream or Ice Cream

*Chef's Cheesecake*

*Cheese & biscuits*

*Ice Cream* (gf)

*Fruit Salad* (gf)

## TEA & COFFEE



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(po) Pre-order

# Wednesday Menu

## STARTERS

*Seasonal Melon* with a Refreshing Sorbet (gf)

*Chef's Pate* with Onion Chutney

*Mushroom Soup* (gf)

## MAIN COURSES

*Traditional Roast Pork* with Stuffing, Apple Sauce & Chef's Gravy (gf without the stuffing)

*Poached Fillet of Pollock* in a Garlic Butter Sauce (gf)

*Vegetarian Option* (po)

*Chef's Special Dish of the Day* (po)

All served with Roasted Potatoes, Cauliflower Mornay & Carrots

*Freshly Prepared Seasonal Salad* (gf)

Served with New Potatoes, Salad Dressing and a choice of  
Roast Ham, Roast Chicken, Cheese or Tuna

## PUDDINGS

*Rice Pudding* with Seasonal Fruit Puree (gf)

*Banoffee Pie*

*Cheese & biscuits*

*Ice Cream* (gf)

*Fruit Salad* (gf)

## TEA & COFFEE



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(po) Pre-order



# Thursday Menu

## STARTERS

*Caramelised Onion & Cheese Tart* with Chutney

*Scampi* with Tartare Sauce

*Pea & Ham Soup* (gf)

## MAIN COURSES

*Roast Turkey* with Cranberry Sauce & Gravy (gf)

*Oven Roasted Fillet of Hake* with a Parsley Sauce (gf)

*Vegetarian Option* (po)

*Chef's Special Dish of the Day* (po)

All served with Mashed Potatoes & Mixed Roasted Vegetables

*Freshly Prepared Seasonal Salad* (gf)

Served with New Potatoes, Salad Dressing and a choice of  
Roast Ham, Roast Chicken, Cheese or Tuna

## PUDDINGS

*Bread 'n' Butter Pudding* with Custard, Cream or Ice Cream

*Mixed Berries Ice Cream Sundae* (gf)

*Cheese & biscuits*

*Ice Cream* (gf)

*Fruit Salad* (gf)

## TEA & COFFEE



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(po) Pre-order

# Friday Menu

## STARTERS

*Vegetable Samosas* with a Minty Yoghurt Dip

*Smoked Mackerel* with Horseradish (gf)

*Vegetable Soup* (gf)

## MAIN COURSES

*Beef Lasagne*

*Fish & Chips*

*Vegetarian Option* (po)

*Chef's Special Dish of the Day* (po)

All served with Chips, Garden Peas & Carrots

*Freshly Prepared Seasonal Salad* (gf)

Served with New Potatoes, Salad Dressing and a choice of  
Roast Ham, Roast Chicken, Cheese or Tuna

## PUDDINGS

*Sticky Toffee Sponge Pudding* with custard, cream or ice cream

*Peach Melba* (gf)

*Cheese & biscuits*

*Ice Cream* (gf)

*Fruit Salad* (gf)

## TEA & COFFEE



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(po) Pre-order

# Vegetarian Options

*Please order at Breakfast time to avoid delay at Dinner*

***Veggie Bangers 'n' Mash*** with Onion Gravy

***Lasagne Verdi***

A selection of vegetables in a rich tomato sauce between layers of pasta, topped with basil & smothered in melted cheese

***Broccoli & Cheese Pasta Bake***

Pasta Shells in a cheese sauce with tender broccoli florets baked in the oven until golden brown

***Traditional Nut Roast*** with Meat Free Onion Gravy

***Chickpea, Sweet Potato & Spinach Curry*** with Rice

# Gluten Free Options

*Our menu offerings can be adapted to suit your dietary needs. Please simply ask to meet with a member of our Catering Team who will be happy to discuss your requirements with you*

We have listed below some extra items which need to be pre-ordered should you wish to enjoy alternatives.

***Carrot Cake*** (gf)

***British & Continental Cheeses*** (gf) with accompaniments

***Flapjack*** (gf)

***Baked Sweet Apple*** (gf) with moist Sultanas & Cinnamon

*Do you suffer from any particular food allergies?*

*Don't forget to advise your table waiter/waitress*



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(po) Pre-order

# Breakfast Menu

## BEVERAGES & TOAST

*Selection of Chilled Fruit Juices (gf)*

*Tea & Coffee, including a selection of Fruit & Herbal Teas*

*White or Wholemeal Toast*

## STARTERS

*Grapefruit Segments, Yoghurt, Prunes, Wheat Biscuits, Muesli, Cornflakes,  
Fruit & Fibre or Scottish Porridge Oats*

## MAIN COURSES

*Traditional British Breakfast*

with fried, scrambled or poached eggs, grilled bacon, pork sausage, hash brown, tomato,  
fried bread and baked beans

*Vegetarian Breakfast*

with fried, scrambled or poached eggs, vegetarian sausage,  
hash brown, tomato, fried bread and baked beans

*Lightly Poached Smoked Fish (s)* with scrambled or poached eggs

*Scottish Kipper Fillet*

*Cold Ham & 2 Fried Eggs*

*Cold Ham & Cheese Selection*

*Fruit Salad*

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(s) Sustainable, the type of fish changes with the market conditions

(po) Pre-order



**Leisureplex Hotels Ltd.**

[www.leisureplex.co.uk](http://www.leisureplex.co.uk)