

ORANGERY BRASSERIE MENU

STARTERS

Seasonal soup of the day.

£6.95

Roast breast of wood pigeon,
served with a Heritage carrot salad and pickled walnut.

£9.95

Pan-seared scallops
served on top of a curry emulsion, caper and raisin purée and coriander.

£10.95

Jerusalem artichoke risotto
topped with ricotta, fresh lemon zest and sage.

£7.95/ £15.00

Confit mixed beetroot, goats' cheese mousse,
black pudding and linseed cracker.

£7.50

Dill cured trout
served with pickled kohlrabi, fresh apple and a wasabi cracker.

£10.50

Pressed game terrine with pickled vegetables,
truffle mayonnaise and sour dough crisps.

£9.95

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MAINS

All main courses are served with a side of seasonal vegetables

Seasonal fish of the day.....	£15.95
Glazed belly pork, quince purée, butter poached turnips and garden fennel tops.....	£15.95
Loin of venison, red cabbage purée, smoked mashed potatoes, roast onion, cavolo nero.....	£24.00
Pan-fried fillet of Stone Bass, served with King oyster mushroom, cauliflower and salsa verde.....	£16.95
Char-grilled fillet of beef, Colston Bassett Stilton, field mushroom, onion rings, roast cherry tomatoes, Pont Neuf chips, peppercorn sauce.....	£28.00
Leek and potato tart served with a chive butter sauce, poached hen's egg.....	£14.95
Roast loin of Atlantic Cod, salt baked celeriac served with a mussel and pancetta chowder.....	£16.95
Chateaubriand (to share), Colston Bassett Stilton, field mushroom, onion rings, roast cherry tomatoes, Pont Neuf chips, peppercorn sauce, mixed side salad.....	£58.00

Guests are advised that some dishes may contain traces of nuts, shellfish and fish bones.
For guests with special dietary requirements, a full list of allergens is available on request.

Sides - £3.00

Side salad.
Creamed potatoes.
Minted new potatoes.
Wilted spinach.
Fries.

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DESSERTS

Pear soufflé, liquorice ice cream, chocolate sauce.

£7.50

(please allow 20 mins cooking time)

Set chocolate creameux, toasted malt ice cream and caramel sauce.

£7.50

Granny Smith apple mousse dressed with fresh blackberries and vanilla ice cream.

£7.50

Baked egg custard tart served with poached Yorkshire rhubarb and pistachios.

£7.50

Banoffee and hazelnut baked Alaska served with passion fruit purée.

£7.50

Mango crème brûlée served with a coconut sorbet topped with kalamansi lime foam.

£7.50

Leicestershire cheese selection served with house chutney, grapes and mixed biscuits.

£9.50

Liquor Coffee

Irish coffee

French coffee

Calypso coffee

Baileys coffee

Jamaican coffee

Seville coffee

Highland coffee

Italian coffee

£7.95

For guests on inclusive terms, £30 per person allowance is made for food.

Should you have forgotten yours, reading glasses are available from the lounge bar along with reading lamps.

