



WARNERLEISUREHOTELS

MONDAY

Only the freshest ingredients served by passionate and helpful chefs. Lots of choice, some classics you know and love and some you'll taste that may well be your new favourite.

MONDAY

Starters

Prawn & avocado parfait
gremolata, baked olive bread, baby gem

Chef's soup of the day
please ask your Host for details
V *

Pearls of melon
black grapes, pineapple, mango coulis, toasted coconut
V *

Home-made bacon, goat's cheese & baby onion tart
parsley dressing, white wine sauce

The Deli

*Available as
STARTER or MAIN*

Help yourself to our range of seasonally created salad dishes, cold meat selection and tasty dressings.

Servery

THE GREAT BRITISH CHIP SHOP
fried fish and seafood, beer battered sausages, gravy, curry sauce, mushy peas, pickles

*Chef's
Signature*

**Served straight
to your table...**

Please ask your Host about tonight's Chef's Special

BUTCHER'S BLOCK

Thyme roasted, 28-day aged topside of beef
horseradish sauce, Yorkshire pudding

served with a selection of seasonal vegetables, roasted potatoes and traditional gravy

Slow roasted pork belly
apple sauce, crackling

Classics

Relax... We'll bring it straight to your table...

Butternut squash, sweet potato & pineapple curry
steamed rice, poppadom, mint raita
V

Spiced shoulder of lamb tagine
roasted garlic, lemon couscous

Chicken wrapped in bacon
creamed savoy cabbage, crushed new potatoes with chives, crispy kale, sherry jus
*

Vegetable pine nut tart
carrot purée, roasted shallots, sautéed potatoes and spinach, gremolata
V V*

V – Vegetarian * – Gluten free V* – Vegan

Some of our dishes can be adapted to suit your dietary requirements - please speak to your Host

All of our food is prepared in kitchens where nuts, gluten and other allergens are commonly used. As a result we cannot guarantee our dishes will be free from traces of these products. If you suffer from a food allergy, please let your Host know before ordering. Dishes marked with a (v) are suitable for vegetarians. If you are concerned about cross-contamination during preparation, or the presence of allergens in our food, please ask a member of our Team for assistance when choosing your meal. If you suffer from any food allergies or have any specific dietary requirements please speak to one of our Team, who will be only too happy to help. Please let our Team know of any allergies at each meal, even if you have dined with us before. Fish dishes may contain small bones. Prices are inclusive of VAT at standard rate. No service charges are applied.



WARNERLEISUREHOTELS

TUESDAY

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TUESDAY

Starters

**Home-made chicken liver
& sherry pâté**
Melba toast, fig relish

**Chef's soup
of the day**
please ask your
Host for details



**Port Salut &
caramelised onion soufflé**
shallot purée,
white wine cream



Ratatouille salad
aubergine tapenade,
roquette leaves



The Deli

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STARTER or MAIN*

Help yourself to our range
of seasonally created salad dishes,
cold meat selection
and tasty dressings.

Servery

THE ITALIAN JOB
*traditional fresh ingredients, time honoured Italian
recipes made with real love*

*Chef's
Signature*

**Served straight
to your table...**

Please ask your Host about
tonight's Chef's Special

BUTCHER'S BLOCK

Maple & orange glazed turkey breast
baked cranberry stuffing

served with a selection
of seasonal vegetables,
roasted potatoes and
traditional gravy

Honey glazed gammon
fresh pineapple

Classics

Relax... We'll bring it straight to your table...

**Vegetarian meatballs
bolognaise**
slow cooked in tomato sauce,
garlic bread, roquette, shaved
Italian style cheese



Braised blade of beef
roasted new potatoes,
cabbage, kale, broccoli,
red wine reduction



Pan seared sea bass fillet
mild Thai green coconut
curry sauce, vegetable rice,
tenderstem broccoli



Lemon & courgette risotto
roasted beetroot,
salted cauliflower



- Vegetarian - Gluten free - Vegan

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WARNERLEISUREHOTELS

WEDNESDAY

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WEDNESDAY

Starters

Mini salmon Caesar
gem leaf, Parmesan, crispy
bacon, ciabatta crouton,
dressing

**Chef's soup
of the day**
please ask your
Host for details
V *

**Rabbit, ham hock
& tarragon terrine**
golden beetroot piccalilli,
toasted brioche

**Vegetarian meatballs
bolognese**
slow cooked in tomato sauce,
garlic bread, roquette, shaved
Italian style cheese
V

The Deli

*Available as
STARTER or MAIN*

Help yourself to our range
of seasonally created salad dishes,
cold meat selection
and tasty dressings.

Servery

INDIAN CURRY BAR

*whether hot and spicy or cool and mild, we have just the
curry and all the accompaniments for you to enjoy*

*Chef's
Signature*

**Served straight
to your table...**

Please ask your Host about
tonight's Chef's Special

BUTCHER'S BLOCK

Sage & honey roasted pork loin
apple sauce, crackling

served with a selection
of seasonal vegetables,
roasted potatoes and
traditional gravy

Lemon & garlic roasted chicken
bacon and tarragon stuffing

Classics

Relax... We'll bring it straight to your table...

**Butternut & mature
Cheddar soufflé**
sautéed potatoes, fine beans
and tomato, chive, white wine
cream sauce
V *

Breaded chicken schnitzel
lemon, garlic and parsley
butter, sautéed potatoes, corn
on the cob, red slaw

Coastal fish pie
topped with fresh parsley and
Parmesan mash, mini salad,
doorstep bread

**Spiced sweet potato,
chickpea & spinach pithivier**
fresh asparagus, roasted
butternut squash, chives,
tomato, black olive ragù
V * V

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WARNERLEISUREHOTELS

THURSDAY

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THURSDAY

Starters

Home-made baked crab cheesecake
Asian slaw,
sweet chilli sauce

Chef's soup of the day
please ask your
Host for details
V *

Carpaccio of pineapple
strawberry, dragon fruit,
lime syrup
V * V*

Chicken & wild mushroom mini pie
shallot purée, white wine
cream, crispy shallots

The Deli

*Available as
STARTER or MAIN*

Help yourself to our range
of seasonally created salad dishes,
cold meat selection
and tasty dressings.

Servery

PEA & PIE SUPPER

*it's a great British tradition, no messing, the best pies
with all the classic garnishes*

*Chef's
Signature*

**Served straight
to your table...**

Please ask your Host about
tonight's Chef's Special

BUTCHER'S BLOCK

Rosemary studded leg of lamb
redcurrant jelly, mint sauce

served with a selection
of seasonal vegetables,
roasted potatoes and
traditional gravy

**Marmalade glazed
bacon loin**
English mustard

Classics

Relax... We'll bring it straight to your table...

**Spinach, red onion &
goat's cheese quiche**
sweet potato fries, plum
tomato and roquette salad,
balsamic dressing
V

Confit duck leg
sautéed cabbage with
smoked bacon, fondant potato,
tenderstem broccoli, port and
red wine jus

Steamed salmon fillet
tagliatelle pasta, vegetable
ribbons, hollandaise sauce,
chives, salsa verde

Pearl barley risotto
mushroom, spinach,
fresh tarragon
V V*

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WARNERLEISUREHOTELS

FRIDAY

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FRIDAY

Starters

Pork rillettes
baked sourdough croûte,
pickled vegetable ribbons

**Chef's soup
of the day**
please ask your
Host for details



**Classic Bleiker's
smoked salmon**
crusty tomato bread,
pickled fennel, crème fraîche

**Vegetarian meatballs
bolognaise**
slow cooked in tomato sauce,
garlic bread, roquette, shaved
Italian style cheese



The Deli

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STARTER or MAIN*

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of seasonally created salad dishes,
cold meat selection
and tasty dressings.

Servery

THE GREAT BRITISH CHIP SHOP
*fried fish and seafood, beer battered sausages, gravy,
curry sauce, mushy peas, pickles*

*Chef's
Signature*

**Served straight
to your table...**

Please ask your Host about
tonight's Chef's Special

BUTCHER'S BLOCK

Maple & orange glazed turkey breast
baked cranberry stuffing

served with a selection
of seasonal vegetables,
roasted potatoes and
traditional gravy

Sage & honey roasted pork loin
apple sauce, crackling

Classics

Relax... We'll bring it straight to your table...

**Wild mushroom, confit
onion & Cheddar cheese tart**
seasoned fries, watercress,
spring onion, carrot and sweet
pepper salad



Braised blade of beef
roasted new potatoes,
cabbage, kale, broccoli,
red wine reduction



**Salmon & smoked
haddock fishcake**
tomato, spring onion and
caper salad, string fries, dill
and lemon mayonnaise

Vegetable pine nut tart
carrot purée, roasted shallots,
sautéed potatoes and spinach,
gremolata



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WARNERLEISUREHOTELS

SATURDAY

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SATURDAY

Starters

**Rabbit, ham hock
& tarragon terrine**
golden beetroot piccalilli,
toasted brioche

**Chef's soup
of the day**
please ask your
Host for details



**Port Salut &
caramelised onion soufflé**
shallot purée,
white wine cream



Duo of melon & orange
raspberry salad,
mint syrup



The Deli

*Available as
STARTER or MAIN*

Help yourself to our range
of seasonally created salad dishes,
cold meat selection
and tasty dressings.

Servery

INDIAN CURRY BAR

*whether hot and spicy or cool and mild, we have just the
curry and all the accompaniments for you to enjoy*

*Chef's
Signature*

**Served straight
to your table...**

Please ask your Host about
tonight's Chef's Special

BUTCHER'S BLOCK

Rosemary studded leg of lamb
redcurrant jelly, mint sauce

served with a selection
of seasonal vegetables,
roasted potatoes and
traditional gravy

Lemon & garlic roasted chicken
bacon and tarragon stuffing

Classics

Relax... We'll bring it straight to your table...

Blacksticks Blue soufflé
fricassée of beans, roasted
shallots, white wine cream



Sticky roasted pork belly
plum sauce, egg noodles,
stir fried vegetables

**Citrus infused
sea bass fillet**
prawn and chive sauce,
fondant potato, broccoli,
pink grapefruit



Lemon & courgette risotto
roasted beetroot,
salted cauliflower



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WARNERLEISUREHOTELS

SUNDAY

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SUNDAY

Starters

Prosciutto & mozzarella salad
grilled red peppers, chive oil



Chef's soup of the day
please ask your Host for details



Beetroot & feta salad
roquette, cherry tomato, golden beetroot piccalilli, balsamic reduction



Warm kiln roasted salmon tart
capers, asparagus, lime, honey and stem ginger dressing



The Deli

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STARTER or MAIN*

Help yourself to our range of seasonally created salad dishes, cold meat selection and tasty dressings.

Servery

THE ASIAN BAR

*get ready for all the sizzling tastes of the Orient,
with your favourite accompaniments*

*Chef's
Signature*

**Served straight
to your table...**

Please ask your Host about tonight's Chef's Special

BUTCHER'S BLOCK

Thyme roasted, 28-day aged topside of beef
horseradish sauce, Yorkshire pudding

served with a selection of seasonal vegetables, roasted potatoes and traditional gravy

Slow roasted pork belly
apple sauce, crackling

Classics

Relax... We'll bring it straight to your table...

Camembert, pipérade tart
roquette, warm chargrilled pepper and potato salad, parsley oil



Pan fried chicken breast with chorizo & potato casserole
sweet red pepper sauce

Coastal fish pie
fresh parsley, Parmesan mash, mini salad, doorstep bread

Spiced sweet potato, chickpea & spinach pithivier
fresh asparagus, roasted butternut squash, chives, tomato, black olive ragù



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