

Leisureplex

HOLIDAY HOTELS

Breakfast Menu

– Beverages & Toast –

Selection of Chilled Fruit Juices

ve (56 Kcal)

A refreshing choice of orange, apple or cranberry juice

Tea & Coffee **ve**

Including a selection of Fruit & Herbal Teas

White or Wholemeal Toast

ve (138 Kcal)

– Starters –

Grapefruit segments **ve** (36 Kcal)

Yoghurt **v** (45 Kcal)

Prunes **ve** (80 Kcal)

Wheat Biscuits **ve** (147 Kcal)

Muesli **v** (114 Kcal)

Cornflakes **ve** (122 Kcal)

Fruit & Fibre **ve** (114 Kcal)

Scottish Porridge Oats **ve** (47 Kcal)

– Main Courses –

Traditional British Breakfast (826 Kcal)
with Fried Eggs (120 Kcal), Scrambled Eggs (152 Kcal) or Poached Eggs (74 Kcal), Grilled Bacon (72 Kcal), Pork Sausage (241 Kcal), Hash Brown (224 Kcal), Tomato (17 Kcal), Fried Bread (60 Kcal) and Baked Beans (92 Kcal)

Vegetarian Breakfast **v** (615 Kcal)
with Fried Eggs (120 Kcal), Scrambled Eggs (152 Kcal) or Poached Eggs (74 Kcal), Vegetarian Sausage (102 Kcal), Hash Brown (224 Kcal), Tomato (17 Kcal), Fried Bread (60 Kcal) and Baked Beans (92 Kcal)

Vegan Breakfast **ve** (513 Kcal)
with Vegan Sausage (120 Kcal), Hash Brown (224 Kcal), Tomato (17 Kcal), Fried Bread (60 Kcal) and Baked Beans (92 Kcal)

Lightly Poached Smoked Fish (166 Kcal)

Cold Ham & two Fried Eggs (347 Kcal)

Cold Ham & Cheese Selection (285 Kcal)

Fruit Salad **ve** (86 Kcal)

Do you suffer from any particular food allergies? Don't forget to advise one of our team. Many of our dishes can be made gluten free although these will need to be pre-ordered. Cooking oils used may contain genetically modified soya. All calorific values are per serving and are correct at the time of menu print. The recommended daily calorie intake is 2000Kcal for women and 2500 Kcal for men. Please note that although some products may not contain any allergens, they may have been prepared in an environment containing allergens, such as nuts, dairy or gluten.

Key: **v** Vegetarian option **ve** Vegan option

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Friday Dinner Menu

– Starters –

Mini Festive Toad-in-the-Hole 210Kcal

A Yorkshire pudding filled with bacon wrapped chipolatas, caramelised red onion chutney and crushed potatoes

Tomato & Basil Soup **v** 73Kcal

Homemade Tomato & Basil Soup

Cheese & Onion Tart **v** 259Kcal

A pastry tart with a creamy cheese and caramelised onion filling, served with a fruit chutney

– Main Courses –

Oven Baked Herb Chicken 529Kcal

Traditionally oven baked chicken breast with sage and onion stuffing, served with pan gravy, with crushed potatoes, broccoli florets and carrots

Vegetable Curry **ve** 400Kcal (pre-order in the morning)

Vegetable curry made with mixed vegetables, spices and herbs; served with rice and a poppadom

Fillet of Hake 328Kcal

Served with a parsley sauce, crushed potatoes, broccoli florets and carrots

House Seasonal Salad

Traditional salad served with a choice of ham 220 Kcal, chicken 218 Kcal, cheese **v** 520 Kcal or tuna 213 Kcal

Jacket Potato (pre-order in the morning)

A baked potato served with salad and topped with a choice of beans **ve** 510 Kcal, cheese **v** 675 Kcal or tuna 521 Kcal

– Desserts –

Sticky Toffee Pudding **v** 598Kcal

Indulgent sponge infused with warm toffee, served with custard or cream

* Pavlova **v** 320Kcal

Meringue nest with mixed berries and cream

Cheese & Biscuits **v** 442 Kcal

A trio of cheese served with celery, grapes and savoury biscuits

Medley of Ice Cream **v** 291 Kcal

A delicious choice of strawberry, vanilla and chocolate ice cream with a crispy wafer

Fruit Salad **ve** 98 Kcal

A refreshing combination of seasonal fruits

Chef's Vegan Dessert **ve**

Please ask for today's selection
(pre-order in the morning)

– Tea & Coffee –

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Saturday Dinner Menu

– Starters –

Brussels Pâté 286Kcal

A smooth pork pâté served with onion chutney, toast and a salad garnish

Cauliflower & Broccoli Soup **v** 158Kcal

Homemade cauliflower & broccoli soup

Fan of Melon **v** 63Kcal

Refreshing fan of melon drizzled with a raspberry coulis

– Main Courses –

Roast Turkey 424Kcal

Oven roasted turkey with bacon wrapped chipolata, chef's gravy, cranberry sauce, served with sprouts, carrots, parsnips and roasted potatoes

Fillet of Cod in a Lemon and Dill Butter Sauce 604Kcal

Served with sprouts, carrots, parsnips and roasted potatoes

Wellington Slice **ve** 449Kcal

(pre-order in the morning)

Puff pastry wellington slice filled with butternut squash, chickpeas, sweet potato, carrot and walnuts with a smokey red pepper and redcurrant chutney

House Seasonal Salad

Traditional salad served with a choice of ham 220 Kcal, chicken 218 Kcal, cheese **v** 520 Kcal or tuna 213 Kcal

Jacket Potato *(pre-order in the morning)*

A baked potato served with salad and topped with a choice of beans **ve** 510 Kcal, cheese **v** 675 Kcal or tuna 521 Kcal

– Desserts –

Christmas Pudding **v** 518Kcal

Traditional Christmas pudding made with juicy sultanas, cider and rum topped with brandy sauce

Christmas Trifle 340Kcal

Layers of custard, jelly, sponge and cream with fruit

Cheese & Biscuits **v** 442 Kcal

A trio of cheese served with celery, grapes and savoury biscuits

Medley of Ice Cream **v** 291 Kcal

A delicious choice of strawberry, vanilla and chocolate ice cream with a crispy wafer

Fruit Salad **ve** 98 Kcal

A refreshing combination of seasonal fruits

Chef's Vegan Dessert **ve**

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(pre-order in the morning)

– Tea & Coffee –

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Sunday Dinner Menu

– Starters –

Classic Prawn Cocktail 165Kcal
Prawns in a marie-rose sauce and served on a bed of lemon dressed leaves


Winter Vegetable Soup  102Kcal
Homemade Vegetable Soup


Breaded Mushrooms  153Kcal
Breaded Mushrooms with garlic mayonnaise dip



– Main Courses –

Traditional Roast Beef with Yorkshire Pudding 551Kcal
Served with horseradish sauce, cabbage, carrots, roasted potatoes and pan gravy


Fish Pie 317Kcal
Tasty baked fish topped with creamy, cheesy mashed potato and served with cabbage and carrots


Smokey Bean and Roasted Vegetable Chilli  604Kcal (pre-order in the morning)
A warming vegetarian chilli served with rice


House Seasonal Salad
Traditional salad served with a choice of ham 220 Kcal, chicken 218 Kcal, cheese  520 Kcal or tuna 213 Kcal


Jacket Potato (pre-order in the morning)
A baked potato served with salad and topped with a choice of beans  510 Kcal, cheese  675 Kcal or tuna 521 Kcal

– Desserts –


Traditional Bread & Butter Pudding  346Kcal
Baked bread and raisins served with cream or custard

Black Cherry Cheesecake  375Kcal
A smooth cream cheesecake on a biscuit base, with a black cherry topping and served with cream

Cheese & Biscuits  442 Kcal
A trio of cheese served with celery, grapes and savoury biscuits



Medley of Ice Cream  291 Kcal
A delicious choice of strawberry, vanilla and chocolate ice cream with a crispy wafer

Fruit Salad  98 Kcal
A refreshing combination of seasonal fruits

Chef's Vegan Dessert 
Please ask for today's selection (pre-order in the morning)

– Tea & Coffee –

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