

Leisureplex

HOLIDAY HOTELS

Arrival Day 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 and served with traditional pan gravy, 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 –

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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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)

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New Years Eve Dinner Menu

– Starters –

Classic Prawn Cocktail 165Kcal

Prawns in a marie-rose sauce, 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 a creamy cheesy mashed potato, 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

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– Tea & Coffee –

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New Years Day Lunch Menu

– Starters –

Fruit Juices ve 56Kcal

A refreshing choice of orange, apple or cranberry juice

Minestrone Soup v 54Kcal

Homemade Minestrone Soup

Eggs Harlequin v 144Kcal

Half-boiled hen's egg on salad leaves coated in mayonnaise and marie rose sauce

– Main Courses –

Fish & Chips 460Kcal

Deep fried, hand battered fish, served with chips, mushy peas, a lemon wedge and tartare sauce

Lasagne 739Kcal

A layered lasagne of minced beef in a tomato sauce, topped with cheesy béchamel and served with garlic bread

Parmesan Brussels Sprout Pasta ve

333Kcal (pre-order in the morning)

Shredded sprouts tossed in garlic, lemon, parmesan and spaghetti

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 –

Rice Pudding v 104Kcal

Traditional creamy rice pudding topped with a sprinkle of cinnamon and sugar

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

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Chef's Vegan Dessert ve

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New Years Day Dinner Menu

– Starters –

Chef's Fishcake 275Kcal

A lightly fried salmon fishcake on a bed of lemon dressed leaves

Leek & Potato Soup 96Kcal

Homemade Leek & Potato Soup

Welsh Rarebit 260Kcal

A traditional Welsh dish of toasted bread topped with a savoury cheddar cheese sauce

– Main Courses –

Traditional Roast Pork 626Kcal

Roast pork with seasonal stuffing and served with an apple cider sauce, roasted root vegetables, peas and mashed potatoes


Alfredo Salmon Pasta 702Kcal

Spaghetti pasta tossed with a creamy parmesan sauce and flakes of salmon and served with garlic bread



Vegan Sausage and Mash 792Kcal (pre-order in the morning)

A duo of vegan sausages nestled on a bed of mashed potatoes served with gravy, roasted root vegetables and peas

House Seasonal Salad

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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 –

Apple Crumble 491Kcal

Sweet stewed apples with a crumbly, crunchy top and served with custard or cream

Chocolate Yule Log 338Kcal

Chocolate sponge log layered and decorated with chocolate icing

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



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