

Quorn Grange Hotel Restaurant

Chefs Welcome

Nestled amongst Swithland and the Charnwood Forest and perched within the history of Leicestershire we warmly welcome you to our House.

Utilising locally sourced farm reared produce, garden grown herbs and ingredients selected from local businesses; our talented Chefs have produced a menu tailor made to provide a unique experience for you to enjoy while maintaining at its roots a traditional French flair.

Starters

Broccoli & Cropwell Bishop Stilton Soup 7

Seared Scallop 9

Potato Rosti, Cauliflower Puree, Basil Oil

Confit Chicken Arancini 8

Pistachio & Lemon Pesto

Goats Cheese Pannacotta 8

Blushed Tomato Salad, Poached Pear

Balsamic Red Onion & Tofu Tart 8

Avocado & Watercress (ve)

Mains

Scottish Salmon	22
Samphire, Sweetcorn Potato, Sauce Bearnaise	
28 Day Matured Beef Sirloin	24
Horseradish Mash, Spouting Broccoli, Peppercorn Cream	
Garlic & Honey Pork Cutlet	22
Creamed Potato, Mixed Bean & Savoy Cassoulet	
Beetroot & Ricotta Ravioli	18
Sage & Poppyseed Butter	
Wild Mushroom Tagliatelle	18
Spinach & Butternut Squash (ve)	

Desserts

Chocolate Fondant 9
Pistachio Sauce and Clotted Cream Ice Cream

Raspberry Posset Meringue Tart 9
Lemon Sorbetto

Passion Fruit Crème Brulee 9
Apricot and Coconut Cookie

Exotic Fruit Cocktail 8
Macerated Pomegranate Seeds

Selection of Cheeses, 8
Wafers, Iced Grapes, Celery & Chutney
*£5 Supplement