

## white wines

**Cullinan View Chenin Blanc** South Africa  
Youthful, fruity character with a fresh zesty acidity

**La Campagne Viognier** France  
Classic apricot – peachy character of this trendy grape variety

**Echo Falls Pinot Grigio** California, USA  
Crisp, dry and fresh, making a very easy drinking Pinot Grigio

**Hardys 'The Riddle' Colombard-Chardonnay**  
South-Eastern Australia  
Easy drinking and refreshingly lively Aussie wine

**Vendange Chardonnay** California, USA  
Classic Californian Chardonnay – fruity and rich with a touch of oak

**Nobilo Southern Rivers Sauvignon Blanc** New Zealand  
Great Kiwi Sauvignon – full of grassy, gooseberry freshness

**Petit Chablis, J. Moreau et Fils** France  
Dry, steely, great value White Burgundy

**Sancerre Les Collinettes** France  
Stylish and elegant wine with a crisp acidity

## rosé wines

**Echo Falls White Zinfandel** California, USA  
Medium dry and full of fresh summer fruit flavours

**Corte Vigna Pinot Grigio Rosé** Italy  
Light and very drinkable with subtle strawberry character

## red wines

**Berri Estates Shiraz** South Eastern Australia  
Medium bodied Aussie Shiraz, full of dark berry fruit flavours

**Casa La Joya Merlot** Chile  
Smooth and easy drinking fruity Merlot

**Montepulciano d'Abruzzo** Italy  
Rich red Italian wine with spicy fruit and firm tannins

**Hardys 'The Riddle' Shiraz-Cabernet** South-Eastern Australia  
Raspberry and blackcurrant flavours with a touch of oaky character

**Cullinan View Pinotage** South Africa  
Lovely fruit, smoky character and soft rounded tannins

**Faustino VII Rioja Tinto** Spain  
Classic Rioja – rich, powerful with a mellow smoothness

**Chianti Bolla** Italy  
Typical ripe cherry fruit flavours – supple and very easy drinking

## champagne and sparkling wine

**Berri Brut Rosé** Australia  
Luscious, easy drinking, sparkling rosé, full of summer fruit flavours

**Piper-Heidsieck Brut, NV** France  
This award-winning champagne has a classic full bodied feel and style

**Veuve Clicquot Yellow Label Brut, NV** France  
This famous champagne has a classic biscuity rich taste to help you celebrate in style

	Glass 250mls	Bottle
Cullinan View Chenin Blanc	£4.50	£13.95
La Campagne Viognier		£13.95
Echo Falls Pinot Grigio	£4.95	£14.95
Hardys 'The Riddle' Colombard-Chardonnay	£4.95	£14.95
Vendange Chardonnay		£16.50
Nobilo Southern Rivers Sauvignon Blanc		£18.95
Petit Chablis, J. Moreau et Fils		£18.95
Sancerre Les Collinettes		£19.95
Echo Falls White Zinfandel	£4.95	£14.95
Corte Vigna Pinot Grigio Rosé	£5.25	£15.95
Berri Estates Shiraz	£5.25	£15.95
Casa La Joya Merlot		£14.95
Montepulciano d'Abruzzo	£5.25	£15.25
Hardys 'The Riddle' Shiraz-Cabernet	£4.95	£14.95
Cullinan View Pinotage	£5.25	£15.95
Faustino VII Rioja Tinto		£19.50
Chianti Bolla		£19.95
Berri Brut Rosé		£19.95
Piper-Heidsieck Brut, NV		£39.50
Veuve Clicquot Yellow Label Brut, NV		£45.95



# restaurant menu

**Holiday Inn**  
holidayinn.co.uk



## first choice

<b>Bread (V)</b> a selection of rustic breads with balsamic vinegar, olive oil and marinated olives	£2.25
<b>Soup</b> delicious homemade soup of the day with rustic bread	£4.25
<b>Tomato and Mozzarella Salad on Bruschetta (V)</b> scented with basil and garlic, finished with balsamic vinegar	£5.95
<b>Melon (V)</b> seasonal melon served with roasted figs and peaches dressed with mint crème fraîche	£5.50
<b>Homemade Thai Fishcakes</b> served with pickled cucumber and coriander mayonnaise	£5.50
<b>Paté</b> with toasted brioche and plum and apple chutney	£5.50
<b>Mussels</b> with white wine, garlic and cream – the classic moules marinière	£8.95/£10.95
<b>Prosciutto and Goats Cheese Tart</b> with caramelised onion and chilli jam	£5.95
<b>Niçoise Salad (H)</b> with tuna, salad leaves, green beans, tomato chunks, boiled egg and black olives	£5.50
<b>Smoked Mackerel, Crab and Trout</b> bound with capers, dill and mustard with a horseradish dressing	£5.95

## the main event

<b>Seared Tuna (H)</b> served with gnocchi, flavoured with tomato, red onion, basil and chilli	£13.95
<b>Aubergine Tower (V)(H)</b> with buttered tagliatelle and a tomato and onion salsa	£9.95
<b>Leek and Gruyère Tart (V)</b> with roasted mixed Mediterranean vegetables	£9.95
<b>Pork Schnitzel</b> loin of pork, breadcrumbed and sautéed in butter, served with milanaise style spaghetti	£11.50
<b>Rump of Lamb</b> served with roasted root vegetables, bubble and squeak and a rosemary scented sauce	£13.50
<b>Sautéed Lambs Liver</b> with garlic and parsley mash and puréed parsnips, swede and carrots	£12.95
<b>Pan Fried Sea Bass (H)</b> on a warm salad of fennel, green beans, new potatoes and spinach	£13.95

For even more delicious choices, see our daily specials menu.  
If you would like anything that is not on the menu, please ask a member of staff.

## the grill

These steaks have been carefully sourced from our appointed butcher, Fairfax Meadow, and griddled to maintain maximum flavour

<b>Sirloin Steak 8oz*</b>	£15.95
<b>Rib Eye Steak 8oz*</b>	£15.95
<b>Corn Fed Breast of Chicken (H)</b> marinated in garlic and coriander	£11.50
<b>Salmon Fillet (H)</b> dusted with Cajun spices	£12.95

All the above are served with rocket and vine tomato salad, flat mushroom and chunky chips. Alternatively, ask for the potato dish of the day

<b>Holiday Inn Burger 8oz*</b> served in a sour dough bun with streaky bacon, cheese, beef tomato, pickle and chunky chips	£8.95
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## side show

<b>Chunky Chips (V)</b>	£2.25
<b>Potato dish of the day (V)</b>	£2.25
<b>Rocket &amp; Parmesan Salad (V)</b>	£2.25
<b>Fresh Market Vegetables (V)</b>	£2.25
<b>Garlic &amp; Herb Ciabatta (V)</b>	£2.25
<b>Breaded Onion Rings (V)</b>	£2.25
<b>Red Wine &amp; Mushroom Sauce (V)</b>	£2.25
<b>Peppercorn Sauce (V)</b>	£2.25

## last but not least

<b>Hot Chocolate Fondant</b> served with cherries soaked in Kirsch and clotted cream	£4.75
<b>Apple and Sultana Pie</b> scented with cinnamon, served with winter berries	£4.75
<b>Hot Treacle Sponge</b> served with creamy custard	£4.75
<b>Crème Brûlée</b> an old favourite	£4.75
<b>Cheese Plate</b> selection of delicious cheeses with celery, grapes & biscuits	£5.95

(V) Suitable for vegetarians (H) Denotes a healthier option

If you require this menu in large print, please ask a member of staff.

If you are concerned about food allergies e.g. nuts, you are invited to ask when selecting one of our menu items.  
\*Weights shown are approximate weights before cooking. Guests on a dinner inclusive package will receive an allowance of £18.00 towards dinner food. All prices are inclusive of VAT. Gratuities are discretionary.  
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