

# Sysonby Knoll

The Hotel & Restaurant in Melton Mowbray

## welcome to sysonby knoll

Set on the edge of the attractive market town of Melton Mowbray, famed for Pork Pies and Stilton cheese, Sysonby Knoll occupies its own secluded grounds of 5 acres with river frontage. This Edwardian country house has been owned and run by the same family since 1965.

Our restaurant is highly regarded for both the quality and consistency of the food we serve and we have been finalists in the “Best Eating Experience” category in the Melton Business Awards for the last two years, winning in 2010.

*“Many thanks for all your help at the birthday celebrations on March 20<sup>th</sup>. It was a lovely evening, the food was excellent and enjoyed by all.”*

Ted and Katie Rogers, March 2010.

Our menus make as much use as possible of fresh seasonal, locally sourced food, and our chefs are happy to adapt menus or dishes to your individual requirements.

Our downstairs lounge area is furnished in period style and in the winter guests are welcomed by the open fire in reception with our two miniature dachshunds, Stalky & Twiglet, in prime position!

Should you or any of your guests decide to make the occasion even more special by staying over, we have 30 bedrooms which are comfortably appointed with all the facilities you would expect at a three star level. Our more spacious superior and executive rooms offer an even higher level of comfort. For an extra special treat we have 3 glorious 4 poster suites each being individually appointed and affording views over the river Eye and beyond.



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## menus for dinner parties

The menus in this booklet have been specially put together by our Head Chef Sue and her team to suit parties of between 12 and 40 guests. The menus are suggestions and we are always happy to discuss any particular requests and to cater for any particular dietary requirements.

We ask that you choose one of the menus (eg menu A, B or C) and ask your guests to make their choices from that menu only. If you have vegetarians in your party, please ask them to choose from the vegetarian options at the back.

Final numbers and menu choices need to be with us at least 7 days before your function and final charges will be made based on numbers given 24hrs prior.

Depending on your numbers, your party may dine in the restaurant or in a private room, and the room hire charge is included in the price of each menu.

We have a wide selection of wines to complement any of the the dishes on these menus and will be happy to discuss your requirements with you when you choose which menu to offer to your guests.

A pre-dinner drinks reception is a great way to start the evening off. This can be in our secluded gardens if weather permits or in one of the lounge areas.

Please call us on 01664 563563 to discuss any of these points or to arrange a time when we can show you our facilities.

Further information is also available on our website at;

[www.sysonby.com](http://www.sysonby.com)



# Menu A

## Starters

### Tomato & basil soup

with herb croutons

### Egg & bacon Caesar salad

### Chicken liver paté

with a redcurrant & Port dip, toasted granary bread

## Main Courses

### Roast topside of beef

with Yorkshire pudding & chef's selection of vegetables and potatoes

### Chicken Cordon Bleu

breaded chicken breast with a ham and cheese stuffing on a bed of leaves

### Traditional seafood pie

with a mashed potato & cheese topping

## A selection of homemade sweets

## Freshly brewed coffee & mints

**£20.50**

# Menu B

## Starters

### Leek & tarragon soup

with granary bread

### Baked Stilton cheesecake

with tomato chutney

### Fresh salmon & prawns

with a Marie Rose sauce and granary bread

## Main Courses

### Lamb shank

slowly cooked and served on a bed of spring onion mash with a mint & redcurrant gravy

### Breast of chicken

bacon wrapped chicken breast filled with a watercress and brie mousse & served with a wild mushroom sauce

### Salmon fillet

oven baked in lime & coriander breadcrumbs, served on leaves with a lime & garlic olive oil dressing

## A selection of homemade sweets

## Freshly brewed coffee & mints

**£25.00**

# Menu C

## Starters

### **Butternut squash, sweet potato & cumin soup**

with granary bread

### **Thai crab cakes**

with a lime mayonnaise dip

### **Goats cheese crouton**

with roasted vine tomatoes and a balsamic syrup

## Main Courses

### **Lamb rump**

on roasted root vegetables with a mild garlic and cream sauce

### **Breast of duck**

glazed with redcurrant jelly and served with a spiced Port & wild berry compote

### **Cod parcel**

with cream cheese & prawns, oven baked in filo pastry & served on mixed leaves

## **A selection of homemade sweets**

## **Freshly brewed coffee & mints**

**£28.50**

# Vegetarian main courses

**Mediterranean vegetable tart**

**Mushroom, leek & ale pie**

with a sliced potato top

**Butternut squash & pea risotto**

**These dishes are available with any of the menus**

# location

