

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 has recently been awarded "Best Eating Experience" in the Melton Business Awards.

"Many thanks for all your help at the birthday celebrations on March 20th. 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



Menu A

Starters

Homemade cream of mushroom soup

with pesto croutons & granary bread

Smoked haddock, cheddar & chive fishcakes

served with horseradish mayo dip

Chicken liver & orange terrine

with toasted granary bread

Main Courses

Roast leg of lamb

served on roasted vegetables with a redcurrant, mint & port gravy

Thai salmon filo parcels

lime & coriander mayonnaise

Coq au vin

pieces of chicken in a rich red wine sauce with mushrooms and shallots

A selection of homemade sweets

Freshly brewed coffee & mints

£21.50

Menu B

Starters

Roasted butternut squash, sweet potato & cumin soup

with granary bread

Gorgonzola, Parma ham & mushroom crostini

Potted crab & prawn

with cayenne pepper, lemon juice & dill, served with toasted granary bread

Main Courses

Braised fillet of beef

slowly cooked in a rich red wine, mushroom & shallot sauce, served on mashed potato.

Baked cod fillet

topped with lime & coriander tartare sauce, coated with savoury breadcrumbs. Served on dressed leaves.

Griddled garlic chicken, smoked bacon & wild mushrooms

served on a bed of tagliatelle.

A selection of homemade sweets

Freshly brewed coffee & mints

£23.00

Menu C

Starters

Carrot & coriander soup

with granary bread

Deep fried Camembert

wedges of Camembert coated in parsley & lemon breadcrumbs, served with a mango dip

Chicken & Smoked bacon skewers

with a hint of garlic, served on a bed of Caesar salad

Main Courses

Lamb en crouete

rump of lamb topped with cranberry & rosemary stuffing, wrapped in a pastry shell and served on a red wine jus.

Pan-fried loin of cod

with asparagus, diced chorizo sausage & cherry tomatoes.

Glazed breast of duck

oven baked and served with a seville orange, port & red wine sauce.

A selection of homemade sweets

Freshly brewed coffee & mints

£27.50

Vegetarian main courses

Mediterranean linguine

With roasted courgettes, peppers, onions, asparagus & sweet potato.

Goats cheese, spinach & cherry tomato tartlet

on dressed leaves.

Mushroom tarte tatin

With walnuts and shallots and Stilton.

These dishes are available with any of the menus

location

