

Friday

Steak Night

2 for 1

Selected steaks only

Special Occasions
Catered For

Please note we can not guarantee that all of our dishes are free from traces of nuts or G.M. ingredients. All dishes are subject to availability. All prices include VAT. Whilst we take every care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-kitchen environment.

The Royal George



Sunday MENU

4 Blind Lane | Cottingham | Leicestershire | LE16 8XE | 01536 771005
www.royalgeorgecottingham.co.uk

If you have a particular request or dietary requirement,
please ask and we will do our best to help.

1 Course £8.95
2 Courses £12.95 3 Courses £15.95

Starters

Homemade Soup of the Day

Served with warm ciabatta and butter

Stilton Mushrooms (v)

Lightly fried button mushrooms with a stilton and cream sauce, served on a ciabatta

Brixworth Pate

Chicken liver pate, served with a redcurrant jelly and warm toast

Arbroath Smokies

Arbroath smokie fillets, smoked haddock and mashed potato, finished with cheese shallots and onion

King Prawn Cocktail

King prawns served on mixed leaves with our homemade seafood sauce and brown bread and butter

Main Courses

Roast of the Day

Please ask for today's meat choice's, served with homemade Yorkshire pudding, mashed and roast potatoes, a selection of seasonal vegetables, cauliflower cheese and stuffing

The Royal Mix Platter

All today's choice of meats on one plate, with homemade Yorkshire pudding, mashed and roast potatoes, a selection of seasonal vegetables, cauliflower cheese and stuffing, £2.00 supplement

Vegetarian (v)

Homemade Yorkshire pudding, mash and roast potatoes, a selection of seasonal vegetables, cauliflower cheese and stuffing

Desserts

Chocolate Fudge Cake

A homemade favourite served warm with cream

Artists Palate

A home made shortbread biscuit in the shape of an artists palate with luxury vanilla, chocolate and strawberry ice cream with raspberry couli, mango couli and chocolate sauce

Eton Mess

Crushed meringue, fresh cream, fresh strawberries and raspberry coulis

Bannoffe Pie

A biscuit base topped with a creamy mixture of toffee and banana, served with cream

Apple Pie

Chefs sweet pastry filled with apples and served with custard

Chocolate Ice Cream Cookie Cake

A chocolate brownie base with layers of chocolate mousse and dairy clotted cream Ice cream

Lemon Brulee

A light lemon brulee, topped with glazed sugar

Hot Drinks

Pot of Tea for One	£1.50	Latte	£1.75
Pot of Green Tea for One	£1.50	Hot Chocolate	£2.00
Cappuccino	£1.75	Baileys Hot Chocolate	£4.50
Americano	£1.65	Liquor Coffee	£4.25
Double Espresso	£1.65		