

BEST WESTERN



THE
BESTWOOD
LODGE
HOTEL

The Parkside Restaurant
at Bestwood Lodge Hotel
Bestwood Country Park
Arnold

Nottingham
NG5 8NE

T: 0115 920 3011

E: enquiries@bestwoodlodgehotel.co.uk

W: www.bestwoodlodgehotel.co.uk



BEST WESTERN



THE
BESTWOOD
LODGE
HOTEL

PARKSIDE RESTAURANT
MENU





PARKSIDE RESTAURANT

MENU

Italian Bread Platter

An array of breads, homemade garlic and herb butters, pesto, balsamic reduction and olives

£1.95
per platter

Starter selection

Cajun Salmon

Spicy Cajun salmon goujons served onto a wild rocket salad with a cool cucumber dill and lemon dressing

£4.50

Italian Ham and Eggs

Poached eggs set over baby spinach leaves dressed with béarnaise sauce, spring onions and topped with crisp prosciutto ham

£4.50

Melon Basket

Melon basket bursting with sugar soaked strawberries, orange segments and pineapple topped with crème fresh and a sweet mint syrup

£3.95

Parkside Soups

Home made soup served with bread platter (excludes olives) Please ask our waiting staff for today's fresh soup selection

£3.95

Baked Cheese Crumble

Goat's cheese topped with a savoury hazelnut crust and gently baked, served onto finely sliced roast beetroot salad

£4.25

Tandoori Chicken

Marinated tandoori chicken strips served with roasted peppers and green salad with a sweet mango dip

£4.75

Sweet Pear and Feta Salad

Sweet poached pear, feta cheese, sun blushed tomatoes and black olives tossed with baby spinach and fresh leaves drizzled with the poaching liquor reduction

£3.95

Salmon and Prawn Parcels

Atlantic prawns with diced onion, cucumber and tomato encased in smoked salmon served on a rustic green salad and lemon mayonnaise

£4.95

Sweet Selection

Parkside Mille Feuille

Sugar iced filo pastry layered between fresh cream and fruit dashed with duo of strawberry syrup and mint syrup

£3.95

Profiteroles

Cream filled profiteroles with white and dark chocolate sauces

£3.95

White Chocolate and Raspberry Truffle

White chocolate mousse glazed with raspberry puree set onto a sponge base

£3.75

Chocolate Ganache

Layers of butter cream chocolate ganache topped with toasted hazelnuts and warm chocolate sauce

£3.75

Caramelized Oranges

Fresh orange slices caramelized with rum and raisins served with Cornish vanilla ice cream

£3.95

Cheese Platters

Traditional cheeses including farmhouse cheddar, basset blue stilton and brie served with home made herb butter and an array of biscuits.

Available as a separate course or 1 medium size cheese platter per table

£3.95
per platter
then
additional
£1.95
per person
per table

Petit Fours and Coffee

Rich smooth Douwe Egberts traditional blend coffee served with a selection of after dinner petit fours

£2.75

Mains Selection

Minted Lamb

Slow braised lamb steak in a mint jus set onto a carrot and swede crush

£12.95

Rump Steak

Rump steak cooked to your liking with an array of mushrooms and grilled tomato

£12.95

Sirloin Steak

Sirloin steak cooked to your liking with an array of mushrooms and grilled tomato

£14.95

Steak Rossini

6oz fillet steak with a smooth pate topped herb crouton finished with a rich port sauce

£16.95

Summer Chicken

Breast of chicken stuffed with garlic butter and wrapped in smoked bacon set onto steamed leeks and a white wine sauce

£12.95

Wild Garlic Mushrooms

An assortment of wild mushrooms sautéed in onions and garlic, flamed in brandy and finished with a dash of double cream. Served with brioche bread

£11.95

Thai style Red Mullet

Fillets of red mullet pan fried with Thai spices peppers and onions. Served with rice and coconut and coriander dressing

£13.95

Bestwood Bubble and Squeak

Crisp butter fried Savoy cabbage asparagus and mashed potato, topped with poached eggs and béarnaise sauce

£11.95

Baked Bass

Sea bass fillet with fresh basil, prawns and ricotta bound in puff pastry set onto a wilted baby spinach and pesto

£13.95

Moroccan Duck

Duck breast glazed in orange and roasted cinnamon served with cous cous and sweet orange jus

£13.95

**All mains served with fresh market vegetables or crisp salad
Home made chunky chips or potatoes of the day**

Sauces

Black Pepper sauce

£1.95

Creamy wholegrain Dianne

£1.95

Wild mushroom and Madeira

£2.25

Béarnaise sauce

£2.25

Special requests are a pleasure and all dietary requirements can be catered for.

Please ask the waiting staff who will be happy to inform you of the dishes of the day



PARKSIDE RESTAURANT

MENU