

Sunday Roast



T: 0115 993 5000

Sunday Roast

Served From 12:30pm-6pm

CONTACT US TO BOOK



0115 993 4012



reservations@hinotts.com



Hi, thank you for joining us today,

I'm Liam, the Head Chef here at the Holiday Inn Castle Marina. I thought I'd take a moment to share something special we feature on our Sunday menu.

It's a twist on the classic toad in the hole —this one's with apples. But not just any apples—the infamous Bramley apple, which has roots right here in Nottingham. I've read stories about an old guy who planted the first Bramley tree over 200 years ago in Southwell (pronounced "Suth-all"), and I hear that tree is still standing today, though I've yet to visit.

While digging through old recipes, I rediscovered one I used to feature at the Nottingham Theatre Royal called "In and Out Pudding" or "Nottingham Pudding." What better way to end a Sunday roast than with a dessert that pays homage to something so humble and local as the Bramley apple?

It's a little nod to local heritage and a twist on tradition that I'm excited to share with our guests.

From,
Chef Liam

Please feel free to like, share and follow your Sunday experience on our social channels



Please Scan QR code for the menus allergies

Please inform a member of staff before dining if you have a food allergy or intolerance.

All food is prepared in an area where allergens are present.

(v) Vegetarian, (Ve) Vegan
(VA Veg/Vegan Available.

Prices include VAT.
Adults need around 2000 kcal a day

Starters & Sharers

Black Pudding Scotch Egg (455kcal)
George Stafford's black pudding with Clarence Court Burford brown egg, rocket and brown Sauce

£8.50

Roscoff Onion Soup (56kcal) (V)
Classic French Onion soup served with Gruyere crouton

£5.50

Bengali King Prawns (201 kcal)
Indian spiced king prawns served with Thai sticky ginger sauce and lime

£8.50

Baked Camembert (631kcal) (V)
Glazed with Yorkshire honey and served with rosemary and olive bread sticks, perfect to share

£12.50

Aromatic Crispy Pork (318kcal)
Fried slices of pork belly in Chef's special orange fennel and honey drizzle

£8.50

Caprese Salad (347kcal) (V)
Fresh cut juicy heritage tomatoes served with Buffalo mozzarella, Italian olive oil and balsamic pearls

£7.95

Mains

All our meat is supplied by our award winning local butcher, Owen Taylor's

All meals are served with Yorkshire pudding, roast Potatoes, Cumberland sausage stuffing, buttery mash, seasonal vegetables and bottomless gravy.

Roasted Topside of Beef (1315kcal) £20
Served pink unless requested otherwise.

Chicken Supreme (1250kcal) £18
French trimmed chicken breast roasted on the bone with thyme butter.

Pork Belly with Crackling (1315kcal) £19
Slow cooked for 6 hours and served with a pot of Chef's Bramley apple sauce.

Mushroom, spinach and white truffle suet pudding (949kcal) (VE) £18
Vegan Suet Style Pastry stuffed with Creamy Mushroom and Truffle

Sunday Sides (£6.50)

Lincolnshire Poacher cauliflower cheese (416kcal) (V)

Two Yorkshire puddings (374kcal)

Owen Taylor's pigs in blankets with truffled honey (359kcal)

Irish cabbage with smoked Pancetta (274kcal) (VA)

Jersey Royals with chive butter (371kcal) (VA)

Seasonal medley of veg (Ask your server) (VA)

Desserts

In and Out Pudding (388kcal)
Nottingham pudding made with Bramley apple and served with custard

£7.95

Chocolate Brownie (388kcal) (VA)
Served with salted caramel sauce and vanilla ice cream

£7.95

Eaton Mess (581kcal)
Fresh British Strawberries, smashed meringue, whipped cream, micro mint

£7.95

British Cheese (727kcal)
Chef's selection of British cheese from neighbouring counties served with traditional accompaniments

£12.00

**OUR LOCAL
SUPPLIERS**

