



## Stapleford Park

► **Location** Stapleford, Nr. Melton Mowbray, LE14 2EF  
**t:** 0843 153 1812 **w:** www.staplefordpark.com **e:** reception@stapleford.co.uk

There are few places that truly take your breath away, but Stapleford Park Country House Hotel, set amid 500 acres of woodland and beautiful gardens, does exactly that. As a Small Luxury Hotel of the World, this 17th-century country retreat is one of the UK's finest stately homes, offering understated opulence, fine dining and a warm welcome.

Free from pretension, Stapleford Park maintains the highest standards of service. This excellence is exemplified in the relaxing dining experience. Gourmet cuisine is served in the Grinling Gibbons dining room, which offers unrivalled fine dining in decadent two AA-rossette-awarded surroundings, while private-dining rooms are used to host intimate parties. The modern British menu includes starters such as Norfolk crab with confit celeriac and red onion marmalade, and mains like line-caught wild sea bass with cauliflower and almond granola, mussels, potato and Parmesan gnocchi. A more casual dining experience can be enjoyed in the Pavilion golf club at lunch time.



If you have something special to celebrate, Stapleford Park is a great choice, and caters for all functions – the country-house atmosphere is perfect for wedding receptions and civil ceremonies. Whatever your reason for visiting, members and guests always have a magnificent experience.

\*Price range represents the cost of a three-course meal.

### Modern British



CM

\*  
£40  
to  
£60



**Food Served:** Mon-Sat  
6pm-9.15pm;  
Sun noon-2pm, 6pm-9.15pm

## The Grey Lady

► **Location** Sharpley Hill, Newtown Linford, Nr. Leicester, LE6 0AH  
**t:** 0844 683 0912 **w:** www.the-grey-lady.co.uk **e:** info@the-grey-lady.co.uk

The family-run Grey Lady restaurant has enjoyed an excellent reputation for many years, and the refined ambience, together with the delightful rural setting, makes this a smart choice for dining out. The food here is fresh and expertly prepared using seasonal produce; the indulgent menus are sure to satisfy all tastes. There is also a five-course taster menu available on Monday to Thursday nights for £20.

I began with a starter of velvety smooth goat's curd cheesecake, which was intelligently paired with sesame crackers, giving a contrasting crunch, and red onion jam and tomato sorbet for added sweetness. My companion enjoyed gammon topped with a fried quail egg and served with pea purée and crispy potato. Our mains were definitely showstoppers. My companion declared that his fillet of beef, served with horseradish mash, braised salsify, Savoy cabbage, girolle mushrooms and red wine and thyme jus was a cornucopia of delicious flavours and textures. My grilled lemon sole with king prawns, queen scallops, crushed potato cake, cherry tomatoes and cucumber and horseradish sauce was full of refined flavours. To follow, we enjoyed an indulgent apple, pear and blackberry crumble tart with crème anglaise, and carrot cake with ginger cream and orange sorbet.



The Grey Lady is a wonderful spot for getting together with friends, and the private function room also makes it the ideal venue for celebrating something special.

### Modern British



CM

£21  
to  
£32



**Open:** Mon-Sat  
noon-2pm, 6pm-9.30pm;  
Sun noon-3.30pm