



Burleigh Court

► **Location** Ashby Road, Loughborough University, Loughborough, LE11 3GR
t: 0844 502 7735 **w:** www.burleigh-court.co.uk **e:** info@welcometoimago.com

Situated within the Loughborough University campus, Burleigh Court is a bright, spacious and modern four-star hotel and conference centre that also offers an excellent dining experience in its restaurant. We enjoyed the fabulous and plentiful Sunday carvery, and were very pleased with the starter selection of locally sourced meat, fish and vegetables that was presented at the salad bar. For the main course, the range of mouth-watering local roast meat and vegetables was equally impressive, and my companion declared his beef (served with all the trimmings, naturally) to be most tender and satisfying. My vegetarian choice of the butternut squash, pepper and Somerset Brie tart was incredibly moreish, and worked well with a serving of watercress sauce. Both mains were substantial, and we agreed that the portions would more than satisfy even the most ravenous of appetites. However, with the display of tempting desserts,

which are supplied by Dominic at David North Patisserie in Rothley, any notions of forgoing a third course were soon dismissed. I plumped for the creamy, rich toffee cheesecake with a side helping of fresh fruit salad, and my companion chose the chocolate and cherry bombe. Both were sublime. Over coffee and mints we agreed that, due to the excellent quality of our meal, we would return very soon.



Modern British



Open: Mon-Fri 7am-9am, 12.30pm-2pm, 7pm-10pm;
Sat & Sun 7.30am-10am, 12.30pm-2pm, 7pm-9pm

CM

£20 to £35



The White Swan

► **Location** Main Street, Shawell, Nr. Lutterworth, LE17 6AG **t:** 0844 502 7731
w: www.whiteswanshawell.co.uk **e:** info@whiteswanshawell.co.uk

Head chef Rory McClean (chef profile page 40) has brought the technical flair he gained at Michelin-starred restaurants in London to this beautifully restored rural pub in the pretty village of Shawell. The White Swan combines the welcoming atmosphere of a traditional country inn with refined, imaginative and stunningly presented cuisine.

After we enjoyed an aperitif in front of the cosy wood burner in the snug, I began my meal with crispy duck egg with Iberico ham, peas and curry spice. It was an expertly balanced dish in which the colours, flavours and textures complemented each other beautifully. My main course of venison loin, red cabbage, vanilla parsnip and smoked pancetta also had the wow-factor – the carefully chosen ingredients, bursting with rich, earthy flavours, were all cooked and seasoned well. Dessert was a peanut parfait, served with confit lime purée and salted caramel ice cream, which was every bit as indulgent and flavoursome as it sounds.



For true epicureans, the Friday and Saturday night Chef's Table offers the ultimate luxury dining experience. Rory and his team will design a bespoke and seasonal five-course menu for your party of up to ten people. Courses are introduced by the chefs and specially selected wines accompany each dish. If that's not enough, regular Champagne breakfasts present just one more tempting option for those of us committed to full-on gastronomic decadence.

Modern British



Open: Tues-Sat 11am-11pm;
Sun noon-5pm
Food Served: Tues-Fri noon-2pm, 6pm-9pm;
Sat 10am-11am, noon-2pm, 6pm-9pm; Sun noon-3pm

HB

£28 to £40

