



The Carre Arms Hotel and Conference Centre

Restaurant - Brasserie - Bars - Accommodation - Conferencing

The Carre Arms is owned and run by the Cuñago Family. We have been in business locally for more than twenty-five years and have always taken pride in the quality of our food and service. Our ingredients are sourced for both quality and freshness and wherever possible produced locally. Our main suppliers are Skinner and Sons Quality Butchers of Barrowby, Peterborough Game Company and Grasmere Farms

Our Chefs, led by Head Chef Philip Baker, use their vast experience to produce a menu to suit both the traditional and the more adventurous customer.

As most items are cooked to order please allow time for certain dishes. Let us know if you are in a particular hurry.

Where possible we are pleased to modify dishes to suit special dietary requirements.

More 'Child Friendly' dishes available upon request.



*1 Mareham Lane
Sleaford
Lincolnshire
NG34 7JP*

enquiries@carrearmshotel.co.uk



To Start

*Chefs Home Made Soup of the Day
(served with home made bread)*

£4.75

*Sautéed Scottish King Scallops with
Lincolnshire Black Pudding
and a Mustard Sauce*

(main course £16.00) £7.90

*Chefs Chicken Liver and Brandy Pâté
with Cumberland Sauce and
Toasted Homemade Walnut Bread*

(main course £12.00) £6.25

*Twice Baked Wild Mushroom,
Spinach and Pecorino Cheese Soufflé
with Celery and Apple Salad*

(main course £13.50) £6.50

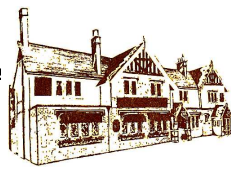
Home Tea-Smoked Chicken and Parma Ham

Served warm on a dressed red chard and rocket salad

(main course £13.50) £6.50

*Savoury Cheesecake of Smoked Salmon,
Red Pepper with Rocket and Pesto*

(main course £14.50) £6.90



Main Course

*Basil Crusted Grimsby Cod Fillet
with Chickpea and Chorizo Cazuela* £16.50

*Pan Roasted Gressingham Duck Breast
with Cranberries and Port on Celeriac 'Mash'* £17.50

*Individual Pork Loin 'Roast' with
Colston Basset Stilton 'Gravy' and Baby Apples* £16.00

*Rosemary Scented Lincolnshire Lamb Rump
with sautéed Mediterranean Vegetables
and a Sweet Potato Rösti* £16.00

*Pan Fried Sea Bass
with Provençale Puy Lentils
and White Wine Beurre Blanc* £18.50

*Sautéed Calves Liver with Pancetta,
Balsamic Caramelized Shallots and Red wine
on 'Champ' Potatoes* £18.50

*Corn Fed Chicken Suprême
filled with Sundried Tomatoes
and Creamy Red Pimiento Coulis* £14.75



Grilled Lincolnshire Sirloin or Fillet Steak

garnished with home made chips, grilled tomatoes, and sautéed mushrooms

You may like to add a freshly prepared sauce to your steak;

Green Peppercorn , Creamy Stilton or Sauce Béarnaise £1.50 Sirloin £17.75

Fillet Steak £20.25

Suprême of Lincolnshire Guinea Fowl with Oatmeal and Pistachio Stuffing and a Marsala Jus

£15.75

'Tournedos Choron' with Roasted Cherry Tomatoes

A Lincolnshire beef fillet served on a crouton topped with Choron sauce (a tarragon and tomato Hollandaise) with a drizzle of Madeira Jus

£22.25

Aubergine and Feta Rolls 'En Brochette' with Sautéed Peppers and Greek Salad (v)

£12.50

Vegetarian Speciality of the Day: Please ask your waiter.

Main courses are all served with a selection of fresh vegetables & potatoes. You may like to order in addition:

<i>Onion rings</i>	<i>£2.50</i>
<i>Homemade Chipped Potatoes</i>	<i>£2.50</i>
<i>Dressed Side Salad</i>	<i>£2.95</i>
<i>Deep Fried Aubergine or Courgette Slices in Beer Batter</i>	<i>£3.25</i>

Note:

The minimum charge per adult main course is £12.00 in the Brasserie or Restaurant.

We have alternative main courses for children! and wherever possible we can modify dishes for special dietary requirements ie gluten free, no dairy etc. Just ask.