

Breakfast is Served Monday to Saturday, 8am until 9.30am, menu items change daily.

	Sun 11th Nov	Mon 12th Nov	Tue 13th Nov	Wed 14th Nov	Thu 15th Nov	Fri 16th Nov	Sat 17th Nov
Lunch		Pea and Mint Soup ~~~ Grilled Sausages with Fried Onions Spiced Lamb Stir Fry With Wraps v Stir Fried Tempeh and Vegetables in Wrap, Salad Bar Creamed Potatoes, Chipped Potatoes, Roasted Vegetables, Peas ~~~ Pear and Frangipane Tart with Cream	MEXICAN STYLE LUNCH Zesty Mexican Soup ~~~ Pineapple Pork Tacos Chicken Mole v Layered Vegetable and Lentil Enchiladas , Mexican Potatoes, Mexican Rice Elvia's Mexican Pickled Vegetables, Mexican-Style Corn on the Cob ~~~ Sweet Churros	Leek and Potato Broth ~~~ Shepherd's Pie with Cheese Mash BBQ Chicken and Focaccia v Cannelloni in Mushroom White Wine Sauce Salad Bar New Potatoes, Cubed Potatoes, Broccoli, Mixed Vegetables ~~~ Dutch Apple Pie and Cream	Asparagus Soup ~~~ Beef Stew Tandoori Chicken in Pitta Bread v Tandoori Quorn and Vegetables in Pitta, Salad Bar Creamed Potatoes, Lentils Cabbage, Carrots ~~~ Bread and Butter Pudding and Custard	Mushroom Soup ~~~ Cod in Batter Pulled Pork in Brioche Bun v Battered Tofu and Vegetables, Salad Bar Chips, Potato Wedges, Fine Beans Provençale, Peas ~~~ Banoffee Gateau	Menu As Per Chef
Dinner	Soup of the Day ~~~ Roast Beef with Yorkshire Pudding Roast Turkey, Stuffing and Cranberry Sauce v Macaroni Cheese Salad Bar Roast Potatoes, Boiled Potatoes, Cabbage, Carrots ~~~ Chocolate Gateau	Soup of the Day ~~~ Fried Scampi with Tartare Sauce and Lemon Marsala Turkey v Three Bean Coconut Curry, Salad Bar Saffron Pilaff Rice Chips, Cauliflower, Broccoli ~~~ Rhubarb Meringue Tart	Soup of the Day ~~~ Spaghetti Bolognese Duck Leg in Sweet Chilli Sauce v Stir Fry Vegetables in Black Bean Sauce, Salad Bar Southern Fried Spiral Potatoes, Rice, Courgettes, Sweetcorn ~~~ Chocolate Cabinet Pudding	Soup of the Day ~~~ Chicken Kiev with Mushroom Sauce Cumberland Sausages with Garlic Onion Sauce v Vegan Chorizo Red Pepper Sausage with Onion Sauce, Salad Bar Chips, Mashed Potato, Baked Beans Carrots ~~~ Crème Caramel	Soup of the Day ~~~ Lasagne Grilled Salmon Hollandaise v Vegetarian Lasagne Salad Bar New Potatoes, Lattice Potatoes, Sweetcorn, Broccoli ~~~ Treacle Tart and Custard	Soup of the Day ~~~ Jalfrezi Beef with Pappadums Thai Red Chicken Curry V Vegetable Balti with Green Lentil, Salad Bar Pilau Rice, Bombay Potatoes, Stir Fried Vegetables, Fine Beans ~~~ Marmalade Sponge with Custard Sauce	Soup of the Day ~~~ Southern Fried Butterfly Chicken with Garlic Sauce Chilli Con Carne v Vegetarian Chilli Sin Carne, Salad Bar Rice, Lattice Potatoes, Corn on the Cob, Peas ~~~ Chocolate Krispie Cake and Sauce
Formal Hall	v Caramelised Onion Tart, ~~~ Maize Fed Chicken with Cranberry and Orange Chutney v Quinoa, Lentil and Roasted Vegetable Bake, Fondant Potatoes, Leeks ~~~ Profiteroles with Butterscotch Sauce			Smoked Chicken and Palm Heart Tian with Leaves v Vegetable Tians, ~~~ Sea Bream on Pea Purée, Roasted Cherry Tomatoes and White Wine Sauce v Chilli Spiced Tofu with crushed Edamame Beans, New Potatoes, French Beans ~~~ Nutmeg Panacotta and Mango		Parsnip and Apple Soup ~~~ Guinea Fowl with Sun Dried Tomato Olive Sauce v Seared Tempeh with Roasted Balsamic Vegetable Filo Parcels, Noisette Potatoes, Baby Carrots ~~~ Raspberry Cheesecake	