

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

	Sun 14th Oct	Mon 15th Oct	Tue 16th Oct	Wed 17th Oct	Thu 18th Oct	Fri 19th Oct	Sat 20th Oct
Lunch		<p>Egyptian Soup ~~~ Lancashire Hot Pot Hot Dog , Onions, Roll and Relish v Falafel and Spinach Burger, Salad Bar Southern Fried Spiral Potatoes, Creamed Potatoes, Peas and Sweetcorn, Mixed Vegetables ~~~ Creamed Rice Pudding with Fruit</p>	<p>VIETNAMESE LUNCH Rice Noodle Soup ~~~ Beef with Bamboo Shoots Chicken in a Coconut Curry Sauce v Stir Fried Quorn with Sweet Chilli Sauce, Spicy Rice Saigon Noodles Stir Fried Vegetables ~~~ Mango Nut Cake</p>	<p>Carrot and Apple Soup ~~~ Turkey Tikka Marsala with Chapati Meatballs in Provençale Sauce v Vegetarian Meatballs Provençale, Salad Bar Tagliatelle Rice, Sweetcorn, Cauliflower ~~~ Crème Caramel</p>	<p>Mushroom Soup ~~~ Pork Goulash BBQ Chicken in Pitta v BBQ Tofu and Vegetables in a Pitta Bread, Salad Bar Sauté Potatoes, Creamed Potatoes, Broccoli, Courgettes ~~~ Bread and Butter Pudding and Custard</p>	<p>Chicken and Leek Soup ~~~ Haddock in Batter Beef and Guinness Casserole v Vegetarian Lasagne Salad Bar Chips, Parsley Potatoes, Broccoli, Peas, ~~~ Ginger Nut Caramel Tart</p>	Menu As Per Chef
Dinner	<p>Soup of the Day ~~~ Roast Beef with Yorkshire Pudding Roast Pork and Apple Sauce v Roasted Vegetable and Chickpea Loaf, Roast Potatoes, New Potatoes, Carrots, Cabbage Salad Bar ~~~ Chocolate Sponge with Chocolate Sauce</p>	<p>Soup of the Day ~~~ Fried Scampi with Tartare Sauce and Lemon Chicken and Mushroom Pie v Roasted Vegetable Cous Cous, Salad Bar Chips, Parsley Potatoes, Carrots, Whole Green Beans ~~~ Gooseberry Crumble and Custard</p>	<p>Soup of the Day ~~~ Spaghetti Bolognese Duck Legs with Hoi Sin Sauce v Spaghetti with Roast Vegetable Sauce Salad Bar Egg Fried Rice Croquette Potatoes, Country Vegetables, Peas ~~~ Apple Pie and Custard</p>	<p>Soup of the Day ~~~ Chicken Kiev Shepherd's Pie v Broccoli and Stilton Quiche, Salad Bar Sweet Potato Fries, Parmentier Potatoes, Fine Beans, Cabbage ~~~ Orange and Almond Cake</p>	<p>Soup of the Day ~~~ Lasagne Grilled Salmon Béarnaise v Mushroom Ravioli, Salad Bar New Potatoes, Potato Wedges, Green Beans, Glazed Carrots ~~~ Strawberry Cheesecake</p>	<p>Soup of the Day ~~~ Chicken Balti Thai Turkey Red Curry and Pappadums v Thai Vegetable Curry, Salad Bar Spiced Potatoes, Rice, Stir Fried Vegetables, Courgettes ~~~ Banana Custard</p>	<p>Soup of the Day ~~~ Chilli Con Carne Cajun Chicken with Peppers v Vegetarian Chilli Sin Carne Taco, Chips, Rice, French Beans, Carrots ~~~ Chocolate Gateau</p>
Formal Hall	<p>Vine Cherry Tomato and Basil Tarte Tatin ~~~ Garlic and Rosemary Crusted Roast Loin of Lamb with Red Wine Jus v Baked Aubergine with Vegetables and Lentils, Château Potatoes, Carrots ~~~ Profiteroles with Chocolate Sauce</p>			<p>Sweet Potato and Leek Soup ~~~ Roast Beef with Yorkshire Pudding and Horseradish Sauce v Roasted Vegetable Filo Parcel with Yorkshire Pudding, Horseradish Cream and Red Wine Jus, Roast Potatoes, Cabbage, ~~~ Chocolate Velvet with Berry Compote Cream and Coulis</p>	<p>Roasted Monkfish with Three Pepper Sauce v Breaded Mushrooms with Three Pepper Sauce, ~~~ Venison Casserole with Herbs and Smoked Bacon in Filo Parcel v Herbed Cheese and Sun Blushed Tomato Strudel with Madeira Jus, Pesto Potatoes, Glazed Carrots ~~~ White Chocolate Mousse with Poached Pear and Raspberry Coulis</p>	<p>v Orange, Mint and Grapefruit Cocktail ~~~ Stuffed Maize Fed Chicken Suprême with Goats Cheese and Spinach v Baked Spinach, Wild Mushrooms, Roasted Squash and Goats Cheese Filo Parcel, Sweet Potato Mash , Broccoli ~~~ Mascarpone with Mixed Berries and Nuts</p>	