

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

	Sun 18th Feb	Mon 19th Feb	Tue 20th Feb	Wed 21st Feb	Thu 22nd Feb	Fri 23rd Feb	Sat 24th Feb
Lunch		<p>Mushroom Soup ~~~ Grilled Barnsley Lamb Chop Meat Pizza v Aduki Bean Vegan Casserole., Salad Bar Boiled Potatoes, Chips, Peas, Sweetcorn ~~~ Cherry Pie and Custard</p>	<p>EAST EUROPEAN Borscht ~~~ Hungarian Beef Goulash Chicken Kiev v Mushroom Stroganoff, Pampushki, Kasha Varnishkes, Baked Cauliflower, Green Beans with Tomatoes ~~~ Apple Strudel (Eastern Europe)</p>	<p>Watercress Soup ~~~ Navarin of Lamb with Dumplings Fried Scampi with Tartare Sauce and Lemon v Vegetable Stew and Dumplings, Salad Bar Creamed Potatoes, Chips, Parsnips, Cabbage ~~~ Lemon Tart</p>	<p>v Leek and Potato Soup ~~~ Grilled Sausages with Fried Onions Mince Beef and Potato Pie v Macaroni Cheese Salad Bar Cubed Potatoes, Potato Wedges, Mixed Vegetables, Cauliflower ~~~ Bread Pudding with Custard</p>	<p>Minestrone Soup ~~~ Gammon Glazed Steak with Pineapple Fried Cod in Batter v Mung Beans and Coconut Curry, Salad Bar Rice, Chips, Peas and Sweetcorn, Carrots ~~~ Apricot Crumble and Custard</p>	<p>Menu As Per Chef</p>
Dinner	<p>Red Pepper Soup ~~~ Roast Turkey with Trimming Grilled Chicken with Spinach and Bacon Sauce v Vegetable Casserole, Salad Bar Roast Potatoes, Croquette Potatoes, Cabbage, Cauliflower au Gratin ~~~ Strawberry Trifle</p>	<p>Celery Soup ~~~ Beef and Mushroom Pie Italian Baked Cod v Vegetable Pie, Salad Bar Boiled Potatoes, Hash Browns Cut Beans, Carrots ~~~ Rhubarb Crumble and Custard</p>	<p>Red Lentil, Chilli & Chickpea Soup ~~~ Turkey Tikka Marsala Fish Pie with Chives v Tortellini with Creamy Mushroom, Onions White Wine Sauce Salad Bar Southern Fried Spiral Potatoes, Rice, Mixed Vegetables, Whole Green Beans ~~~ Jam Sponge</p>	<p>Broccoli & Blue Cheese Soup ~~~ Roast Beef with Yorkshire Pudding Whiting Provençale v Tofu and Vegetable Chasseur, Salad Bar Roast Potatoes, Potato Wedges, Courgettes, Stir Fried Vegetables ~~~ Fresh Fruit Salad</p>	<p>Tomato Soup ~~~ Roast Leg of Lamb with Lemon and Thyme and Stuffing v Vegetarian Quorn Chilli Sin Carne, v Vegetarian Lasagne Salad Bar Roast Potatoes, Butterbean Mash with Chives Onion Rings, Broccoli ~~~ Pineapple Upside Down Sponge & Custard</p>	<p>Asparagus Soup ~~~ Beef Madras Turkish Kebab with Pitta Bread and Mint Mayonnaise v Vegetable Paella, Salad Bar Pilau Rice, Lattice Potatoes, Broccoli, Sliced Green Beans ~~~ Baked Apple and Custard</p>	<p>Red Bean Soup ~~~ Grilled Pork Chop with Spicy Tomato, Onion and Coriander Salsa Chilli Con Carne v Mushroom Ravioli, Salad Bar Peas and Sweetcorn, Fine Beans Provençale, Potato Skins, Rice ~~~ Baked Rice Pudding with Peaches</p>
Formal Hall	<p>Wild Mushrooms à la Crème ~~~ Stuffed Quail with Orange and Port Sauce v Garlic Roasted Vegetables and Tempeh Gateau with Kumquat and Red Onion Chutney, Gratin Potatoes, Leeks ~~~ Profiteroles with Butterscotch Sauce</p>			<p>v Tahini Moroccan Aubergine with Chickpeas and Olives, ~~~ Guinea Fowl with Sun Dried Tomato Olive Sauce v Melty Mushroom Wellington, Duchess Potatoes, French Beans ~~~ Blueberry Pudding with Crème Fraîche</p>	<p>Smoked Salmon Timbale with a Compote of Beetroot and Cucumber Mediterranean Vegetable Timbale with Raspberry Vinaigrette ~~~ Roast Venison with Cranberries, Chestnuts & Port Sauce v Vegetable Terrine with Cranberries, Chestnuts and Port Sauce, Noisette Potatoes, Roasted Parsnips with Thyme & Watercress ~~~</p>	<p>Smoked Duck with Orange Tower v Roasted Vegetable, Spinach and Asparagus Tower with Orange and Cranberry Sauce, ~~~ Loin of Lamb with Roasted Baby Onions and Madeira Sauce v Lentil and Vegetable Dariol with Tarragon and Mushroom Sauce, Parisienne Potatoes, Broccoli with Red Onion ~~~ Chocolate Velvet with</p>	