

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

	Sun 14th Jan	Mon 15th Jan	Tue 16th Jan	Wed 17th Jan	Thu 18th Jan	Fri 19th Jan	Sat 20th Jan
Lunch		Crème Dubarry ~~~ Lamb Balti Meat Pizza v Cauliflower, Squash and Bean Gratin, Salad Bar Chips, Rice, Peas, Carrots ~~~ Steamed Sultana Sponge and Custard	SPANISH STYLE LUNCH Gazpacho ~~~ Chorizo, Pork Belly and Chickpea Casserole Roast Cod with Paella and Saffron Olive Oil v Spiced Vegetable Tortilla, Patatas Bravas, Cous Cous with Lemon and Leeks Butterbeans, Grilled Courgettes and Roast Red Peppers ~~~ Sweet Churros Hot Chocolate Sauce	Minestrone Soup ~~~ Grilled Balsamic Chicken and Peaches Grilled Sausages with Fried Onions v Macaroni Cheese Salad Bar Creamed Potatoes, Southern Fried Spiral Potatoes, Whole Green Beans, Cauliflower ~~~ Bread and Butter Pudding and Custard	Chicken and Leek Soup ~~~ Roast Lamb with Mint Sauce Lattice Pork, Apple and Black Pudding Pie v Gnocchi with Mozzarella, Tomato & Onion Salad Bar Roast Potatoes, Boiled Potatoes, Swede, Carrots ~~~ Jam Roly-Poly Custard	Potage Paysanne ~~~ Cod in Breadcrumbs Cottage Pie v White Bean & Portobello Stew, Salad Bar Chips, Boiled Parsley Potatoes, Peas, Courgettes ~~~ Pear and Ginger Crisp with Custard	Menu As Per Chef
Dinner	Garlic and Tomato Soup ~~~ Roast Pork with Stuffing and Apple Sauce Cannelloni with Bacon and Spinach Sauce v Roasted Mediterranean Vegetable Pasta Salad Bar Roast Potatoes, Chipped Potatoes, Cauliflower, Cabbage ~~~ Peach Pie and Custard	Celery Soup ~~~ Steak and Guinness Pie Grilled Barnsley Lamb Chop with Rosemary and Garlic Sauce v Lentil Sheperds Pie, Salad Bar Boiled Potatoes, Hash Browns Cut Beans, Carrots ~~~ Rhubarb Crumble and Custard	French Onion Soup ~~~ Spicy Lamb, Onion and Peppers in a Spinach Wrap Fried Scampi with Tartare Sauce and Lemon v Stuffed Peppers with Tomato Sauce, Salad Bar Chips, Risotto Carrots, Buttered Leeks ~~~ Chocolate Sponge with Chocolate Sauce	Sweet Potato, Fennel and Leek Soup ~~~ Roast Beef with Yorkshire Pudding Grilled Gammon Steak v Sweet Potato Casserole with Herbed Mushroom Stuffing, Salad Bar Potato Wedges, Saffron Rice Broccoli, Winter Roasted Vegetables ~~~ Lemon Cheesecake	Asparagus Soup ~~~ Southern Fried Turkey Escalopes Lasagne v Vegetable Cous Cous, Salad Bar Mini Jacket Potatoes, Chips, Country Vegetables, Onion Rings ~~~ Treacle Tart and Custard	Watercress and African Spice Soup ~~~ Beef Tikka Pappadum and Chutney Chicken Kiev v Spinach, Wild Mushroom and Noodles in Sweet Chilli Sauce, Salad Bar Creamed Potatoes, Saffron Rice Courgettes, Mixed Vegetables ~~~ Marmalade Sponge with Custard Sauce	Tomato Soup ~~~ Whiting with Parsley Butter Spaghetti Bolognaise v Vegetarian Lasagne Salad Bar Boiled Potatoes, Potato Wedges, Peas and Sweetcorn, Leeks ~~~ Plum Crumble and Custard
Formal Hall	Smoked Salmon and Dill Quiche v Asparagus Quiche, ~~~ Roast Beef with Yorkshire Pudding v Roasted Vegetable Filo Parcel with Yorkshire Pudding, Horseradish Cream and Red Wine Jus, Fondant Potatoes, Broccoli ~~~ Chocolate Torte			Thai Vegetable Soup ~~~ Red Thai Chicken Curry v Thai Vegetable Curry, Thai Green Rice Stir Fried Vegetables ~~~ Thai Chocolate Mango Mousse	Baked Sea Bream on a Wild Mushroom and Fennel Tian served with Roasted Cherry Tomatoes and White Wi v Artichoke and Spinach Tian with Red Pepper Dressing, ~~~ Roast Beef with Pancetta Redcurrant Jelly Thyme Red Wine Jus v Garlic Roasted Vegetables and Tempeh Gateau with Red Wine Jus, Leeks, Baby Carrots ~~~ Strawberry Soufflé with	Mustard Trout Fillet with Fennel, Horseradish and New Potato Salad v Mustard Asparagus with Fennel, Horseradish and New Potato Salad, ~~~ Roasted Guinea Fowl with Beetroot, Ginger and Thyme v Vegetable Escalope with Beetroot, Ginger and Thyme, Parisienne Potatoes, French Beans ~~~ Sticky Toffee Pudding with Toffee Sauce	