

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

	Sun 15th Jan	Mon 16th Jan	Tue 17th Jan	Wed 18th Jan	Thu 19th Jan	Fri 20th Jan	Sat 21st 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 Cannellini Beans Farmers Style 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 Flageolet Beans and Roasted Vegetables 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 Chicken Kiev with Garlic and Parsley Sauce 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 Fried Scampi with Tartare Sauce and Lemon v Pasta Shells with Tomato and Garlic Sauce Salad Bar Roast Potatoes, Potato Wedges, 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 Provençale 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 ~~~ Roast Turkey, Stuffing and Cranberry Sauce Whiting with Parsley Butter v Vegetarian Lasagne Salad Bar Roast Potatoes, Boiled Potatoes, Cauliflower, Courgettes ~~~ Plum Crumble and Custard
Formal Hall	Smoked Salmon and Dill Quiche ~~~ Roast Beef with Yorkshire Pudding v Spinach and Mushrooms Crowns, Fondant Potatoes, Broccoli ~~~ Chocolate Torte			Sweet Potato, Fennel and Leek Soup ~~~ Loin of Lamb with Garlic and Rosemary Sauce v Aubergine Pesto and Goats Cheese Layer, Château Potatoes, Winter Roasted Vegetables ~~~ Roasted Meringues on Poached Apple with Blackcurrant Coulis		Smoked Trout Tian with Horseradish Dressing ~~~ Guinea Fowl with Pink Peppercorn Sauce v Deep Fried Tofu with Stir Fried Vegetables, Plums & Ginger Sauce, Lentils Broccoli ~~~ Sticky Toffee Pudding with Toffee Sauce	