

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

	Sun 21st Jan	Mon 22nd Jan	Tue 23rd Jan	Wed 24th Jan	Thu 25th Jan	Fri 26th Jan	Sat 27th Jan
Lunch		Purée Égyptienne ~~~ Lancashire Hot Pot Grilled Salmon Béarnaise v Vegetable and Bean Stroganoff, Salad Bar Southern Fried Spiral Potatoes, Creamed Potatoes, Peas and Sweetcorn, Mixed Vegetables ~~~ Peach Pie and Custard	CHINESE STYLE LUNCH Hot and Sour Soup ~~~ Pork and Pepper Chow Mein Chicken and Black Bean v Sweet and Sour Battered Vegetables, Noodles, Egg Fried Rice Stir Fried Vegetables ~~~ Spiced Tangy Fruit Salad	Carrot and Apple Soup ~~~ Haddock on Chorizo Fricasée Grilled Sausages and Onion Gravy v Pesto Pasta with Artichokes and Mushrooms Salad Bar Creamed Potatoes, Lattice Potatoes, Sweetcorn, French Beans ~~~ Italian Bread Pudding	Mushroom Soup ~~~ Roast Belly Pork and Lemon and Thyme Stuffing Quiche Lorraine v Mushroom Ravioli in White Wine Sauce, Salad Bar Duchess Potatoes, Sauté Potatoes, Broccoli, Purée of Butternut Squash ~~~ Coffee Sponge and Sauce	Chicken and Leek Soup ~~~ Haddock in Batter Beef and Guinness Casserole v Wild Mushroom Risotto, Salad Bar Boiled Parsley Potatoes, Chips, Peas, Cauliflower, ~~~ Ginger Nut Caramel Tart	Menu As Per Chef
Dinner	Leek Soup ~~~ Roast Pork Normande Chicken with Plum and Apple Stuffing v Tortellini with Creamy Mushroom, Onions White Wine Sauce Salad Bar Roast Potatoes, French Fries, Bubble and Squeak, Courgettes ~~~ Apple and Blackberry Tart and Custard	Chicken Soup ~~~ Roast Beef with Yorkshire Pudding Spaghetti with Sweet and Sour Turkey v Spaghetti with Roast Vegetable Sauce Salad Bar Roast Potatoes, Rice, Carrots, Whole Green Beans ~~~ Gooseberry Crumble and Custard	Pumpkin Soup Thai Turkey Red Curry and Pappadums Steak and Mushroom Pudding v Bean and Beer Casserole with Baby Dumplings, Salad Bar Mashed Potato, Risotto Cauliflower, Peas Apple Pie and Custard	Red Pepper and Corn Chowder ~~~ Braised Steak with Onions Chicken and Leek Casserole v Spinach and Mushroom Lasagne Salad Bar Roast Potatoes, Boiled Potatoes, Cabbage, Stir Fried Vegetables ~~~ Baked Rice Pudding with Peaches	Sweet Potato and Leek Soup ~~~ Haggis with Whisky Sauce Fried Scampi with Tartare Sauce and Lemon v Vegetarian Haggis with Whisky Sauce, Salad Bar Pilau Rice, Potato Wedges, Green Beans, Glazed Carrots ~~~ Strawberry Cheesecake	Vegetable Soup ~~~ Roast Turkey with Trimmings Macaroni Cheese with Ham v Braised Beans with Mushrooms and Spinach, Salad Bar Roast Potatoes, Rice, Buttered Leeks, Courgettes ~~~ Banana Custard	Watercress Soup ~~~ Chilli Con Carne Cajun Chicken with Peppers v Vegetarian Chilli Sin Carne, Chips, Rice, Carrots, French Beans ~~~ Profiteroles with Chocolate Sauce
Formal Hall	Sweet Potato and Leek Soup ~~~ Pan Fried Trout with Lemon & Parsley Butter v Baked Aubergine with Vegetables and Lentils, New Potatoes, Courgettes ~~~ Lime Torte			Baked Italian Salad ~~~ Roasted Red Wine Lamb with Italian Beans v Italian Quinoa Patties, Italian Spinach ~~~ Tiramisu with Coffee Chocolate Crumble	Smoked Salmon and Haddock Pots v Artichoke and Red Pepper Pot, ~~~ Haggis with Whisky Sauce v Vegetarian Haggis with Whisky Sauce, Tatties, Neeps ~~~ Raspberry Cheesecake	Baked Sea Bream on Pea and Mint Purée with Shredded Smoked Salmon and White Wine Sauce v Roasted Vegetables and Tempeh Cutlets with Pea and Mint Purée and White Wine Sauce, ~~~ Stuffed Maize Fed Chicken Suprême with Goats Cheese and Spinach v Aubergine, Courgette, Spinach and Goats Cheese Tower, Sweet Potato Mash, French Beans ~~~	