

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

	Sun 20th Jan	Mon 21st Jan	Tue 22nd Jan	Wed 23rd Jan	Thu 24th Jan	Fri 25th Jan	Sat 26th Jan
Lunch		Purée Égyptienne ~~~ 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	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 ~~~ Turkey Tikka Marsala with Chapati Meatballs in Provençale Sauce v Vegetarian Meatballs Provençale, Salad Bar Tagliatelle Rice, Sweetcorn, French Beans ~~~ Crème Caramel	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	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	Menu As Per Chef
Dinner	Soup of the Day ~~~ Roast Beef with Yorkshire Pudding Roast Turkey with Trimmings v Roasted Vegetable and Chickpea Loaf, Roast Potatoes, New Potatoes, Carrots, Cabbage Salad Bar ~~~ Fruit Trifle	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	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	Soup of the Day ~~~ Chicken Kiev Shepherd's Pie v Broccoli and Stilton Quiche, Salad Bar Sweet Potato Fries, Parmentier Potatoes, Cabbage, Cauliflower ~~~ Orange and Almond Cake	Soup of the Day ~~~ Lasagne Grilled Salmon Béarnaise v Mushroom Ravioli, Salad Bar New Potatoes, Potato Wedges, Green Beans, Glazed Carrots ~~~ Strawberry Cheesecake	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	Soup of the Day ~~~ Chilli Con Carne Cajun Chicken with Peppers v Vegetarian Chilli Sin Carne Taco, Chips, Rice, French Beans, Carrots ~~~ Chocolate Gateau
Formal Hall	Sweet Potato and Leek Soup ~~~ Roast Beef with Yorkshire Pudding and Horseradish Sauce v Baked Aubergine with Vegetables and Lentils, Roast Potatoes, Courgettes ~~~ Lime Torte			v Brioche with Creamy Wild Mushrooms , Red onion and Gruyère Cheese, ~~~ Trout Fillet with Crab and Sole Stuffing, Roasted Cherry Tomatoes and White Wine Tarragon Sauce v Italian Quinoa Patties, New Potatoes, Potted Spinach ~~~ Tiramisu with Coffee Chocolate Crumble	Pesto Smoked Salmon with Leaves v Roasted Vegetables with Pesto Dressing, ~~~ Pork Fillet with a Brandy Cream Sauce and wild Mushrooms v Herbed Cheese and Sun Blushed Tomato Strudel with Madeira Jus, Parisienne Potatoes, Glazed Carrots ~~~ White Chocolate Mousse with Poached Pear and Raspberry Coulis	BURNS NIGHT SUPPER Smoked Salmon and Haddock Pots v Artichoke and Red Pepper Pot, ~~~ Haggis with Whisky Sauce v Vegetarian Haggis with Whisky Sauce, Tatties, Neeps ~~~ Atholl Brose with Shortbread Biscuit	