

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

	Sun 28th Jan	Mon 29th Jan	Tue 30th Jan	Wed 31st Jan	Thu 1st Feb	Fri 2nd Feb	Sat 3rd Feb
Lunch		<p>Tomato and Basil Soup ~~~ Duck Legs Chilli Plum Sauce Whiting and Salmon Roulade with Thai Crust v Vegetables with Red Lentil Dhal, Risotto Creamed Potatoes, Carrots, Cabbage ~~~ Apple Pie and Custard</p>	<p>GREEK STYLE LUNCH Faki (Greek Vegetable and Lentil Soup) ~~~ Lamb Moussaka Cod Plaki v Peppers Stuffed with Feta and Cous Cous, Spiced Potato Bake, Rice, Courgettes, Mushroom and Eggplant Ragoût ~~~ Greek Honey and Lemon Cake</p>	<p>Broccoli and Stilton Soup ~~~ Stuffed Chicken Breast with Ricotta and Spinach Haddock with Herb Butter Polenta-Black Bean Medallions with Spicy Salsa, Salad Bar Parmentier Potatoes, Boiled New Potatoes, Carrots, French Beans ~~~ Fresh Fruit Salad</p>	<p>Celery and Apple Soup ~~~ Grilled Barnsley Lamb Chop Toad in the Hole v Mixed Bean and Artichoke Cheesebake, Roast Potatoes, Mini Jacket Potatoes, Ratatouille, Cauliflower Mornay ~~~ Apricot Tart and Custard</p>	<p>Carrot and Coriander Soup ~~~ Cod in Batter Cottage Pie v Vegetarian Quiche Salad Bar New Potatoes, Chips, Buttered Leeks, Peas and Sweetcorn ~~~ Lime Meringue Pie</p>	<p>Menu As Per Chef</p>
Dinner	<p>Leek Soup ~~~ Roast Beef with Yorkshire Pudding and Horseradish Sauce Chicken Legs with Spinach and Bacon Sauce v Vegetable Ravioli Provençale Roast Potatoes, French Fries, Whole Beans, Cauliflower ~~~ Rhubarb Fool</p>	<p>Mushroom Soup ~~~ Braised Steak with Onions Crumbed Pork Chop with Thyme and Fennel v Cannelloni in Mild Blue Cheese Sauce Salad Bar Mashed Potato, Potato Wedges, Cabbage, Roast Butternut Squash ~~~ Marmalade Sponge with Custard Sauce</p>	<p>Spinach Soup ~~~ Red Pesto Turkey with Pasta Whiting with Herb Creamed Cheese Topping v Vegetarian Lasagne Salad Bar Sauté Potatoes, Parsley Potatoes, Broccoli, Peas ~~~ Gooseberry Crumble and Custard</p>	<p>Spicy Watercress Soup ~~~ Chicken Kiev with Garlic Sauce Chilli Con Carne v Portobello Mushrooms with Barley and Feta, Rice, Hash Browns Whole Beans, Country Vegetables ~~~ Chocolate Sponge with Vanilla Sauce</p>	<p>Pumpkin Soup ~~~ Beef and Spinach Pie Turkey and Mushrooms v Quorn Mince Bourguignonne, Salad Bar Creamed Potatoes, Southern Fried Spiral Potatoes, Carrots, Stir Fried Vegetables ~~~ Lemon Cheesecake</p>	<p>Potato and Onion Soup ~~~ Chicken Korma Pork Chop with Orange and Ginger Stuffing v Noodles with Black Bean Sauce Salad Bar Pilaff Rice Potato Wedges, v Ragoût of Vegetables, Carrots ~~~ Gypsy Tart with Lemon Cream</p>	<p>Vegetable Soup ~~~ Turkey Steak with Tomato Onion and Coriander Salsa Fried Scampi with Tartare Sauce and Lemon v Vegetarian Meatballs Provençale, Salad Bar Chips, Noodles, Ratatouille, Peas ~~~ Rhubarb Crumble and Custard</p>
Formal Hall	<p>Goats Cheese and Caramelised Red Onion Tart, Mixed Salad Leaves and Balsamic Reduction Dressing ~~~ Baked Salmon with Tarragon Crust and Hollandaise Sauce v Mixed Beans, Spinach and Wild Mushrooms in Filo with Tarragon Crust and Hollandaise Sauce, Sauté Potatoes, Broccoli ~~~ Lemon Posset Lemon Posset with Shortbread Biscuits and</p>			<p>Mexican Red Pepper and Corn Chowder ~~~ Baked Salmon with Chilli Glaze and Lime Creme Fraich v Spiced Chickpea Cakes with Chilli Lime Sauce, Mexican Rice Roasted Mexican Zucchini ~~~ Caramel Apple Burrito</p>	<p>Wild Mushroom and Spinach Soup ~~~ Roasted Loin of Lamb with Roasted Cherry Tomatoes, Garlic, Rosemary and Red Wine Jus v Asparagus Pancake with Hollandaise Sauce served with Roasted Cherry Tomatoes, Château Potatoes, Baby Carrots ~~~ Apple Tarte Tatin</p>	<p>Baked Sea Bream and Prawn Sauce ~~~ Garlic and Herb Roasted Quail v Polenta and Vegetable Tians, Heritage Potatoes, Buttered Leeks with Fennel Seeds ~~~ Chocolate Terrine with Raspberries</p>	