

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

	Sun 27th Jan	Mon 28th Jan	Tue 29th Jan	Wed 30th Jan	Thu 31st Jan	Fri 1st Feb	Sat 2nd Feb
Lunch		<p>Tomato and Basil Soup ~~~</p> <p>Grilled Salmon Béarnaise Toad in the Hole v Spiced Vegetable and Lentil Tortilla, Creamed Potatoes, New Potatoes, Vichy Carrots, Peas ~~~</p> <p>Rhubarb Fool</p>	<p>GREEK STYLE LUNCH Faki (Greek Vegetable and Lentil Soup) ~~~</p> <p>Lamb Moussaka Cod Plaki v Peppers Stuffed with Feta and Cous Cous, Spiced Potato Bake, Rice, Courgettes, Mushroom and Eggplant Ragoût ~~~</p> <p>Greek Honey and Lemon Cake</p>	<p>Broccoli and Stilton Soup ~~~</p> <p>Haddock on Chorizo Frisacée Beef Burger on a Sesame Seed Bun with Relish v Vegetable Burger and Relish, Parmentier Potatoes, New Potatoes, Salad Bar Peas, Carrots ~~~</p> <p>Fresh Fruit Salad</p>	<p>Celery and Apple Soup ~~~</p> <p>Lamb Hot Pot Pulled Pork in Brioche Bun v Moroccan Chickpea and Cous Cous Cubed Potatoes, Mashed Potato, Courgettes Provençale, Cauliflower Mornay ~~~</p> <p>Steamed Toffee and Pecan Pudding</p>	<p>Carrot and Coriander Soup ~~~</p> <p>Cod in Breadcrumbs Cottage Pie v Layered Vegetable and Lentil Enchiladas, Salad Bar New Potatoes, Chips, Fine Beans, Peas ~~~</p> <p>Lime Meringue Pie</p>	<p>Menu As Per Chef</p>
Dinner	<p>Soup of the Day ~~~</p> <p>Roast Chicken Roast Pork and Apple Sauce v Rarebit Glamorgan Cutlets, Roast Potatoes, Roasted Parsnips, Whole Beans, Cauliflower ~~~</p> <p>Apple Crumble and Custard</p>	<p>Soup of the Day ~~~</p> <p>Fried Scampi with Tartare Sauce and Lemon Southern Fried Turkey Escalopes v Cannelloni in Mild Blue Cheese Sauce Salad Bar Chips, Potato Wedges, Fine Beans, Courgettes ~~~</p> <p>Marmalade Sponge with Custard Sauce</p>	<p>Soup of the Day ~~~</p> <p>Spaghetti Bolognese Southern Style Breaded Pork Chop v Macaroni Cheese Salad Bar Sauté Potatoes, Parsley Potatoes, Broccoli, Peas and Sweetcorn ~~~</p> <p>Chocolate Krispie Cake and Sauce</p>	<p>Soup of the Day ~~~</p> <p>Chicken Kiev with Garlic Sauce Whiting with Parsley Sauce v Portobello Mushrooms with Barley and Feta, Salad Bar Sweet Potato Fries, Rice, Whole Beans, Country Vegetables ~~~</p> <p>Chocolate Sponge with Vanilla Sauce</p>	<p>Soup of the Day ~~~</p> <p>Lasagne Grilled Cumberland Sausages and Onions v Wild Mushroom and Bean Lasagne, Salad Bar Creamed Potatoes, Southern Fried Spiral Potatoes, Leeks, Carrots ~~~</p> <p>Lemon Cheesecake</p>	<p>Soup of the Day ~~~</p> <p>Thai Green Chicken Curry Lamb Marsala v Vegetable Korma, Salad Bar Pilaff Rice Bombay Potatoes, Cauliflower, Carrots ~~~</p> <p>Gypsy Tart with Lemon Cream</p>	<p>Soup of the Day ~~~</p> <p>Chilli Con Carne Southern Fried Chicken v Vegetable Polenta Cakes with Coriander Sauce, Salad Bar Chips, Rice, Corn on the Cob, Peas ~~~</p> <p>Gateau</p>
Formal Hall	<p>v Mediteranean Baked Artichokes, ~~~</p> <p>Cod with Spiced Red Lentils v Vegetable Escalope with Citrus Sauce, Squash Ragoût, Fine Beans ~~~</p> <p>Old English Style Raspberry Trifle</p>			<p>Wild Mushroom Soup ~~~</p> <p>Garlic and Rosemary Crusted Roast Loin of Lamb with Red Wine Jus v Garlic and Rosemary Crusted Aubergine Roulade with Spinach, Mixed Peppers, Butternut Squash and Pu, Potato Rösti, Romanesco Cauliflower ~~~</p> <p>Apple and Blackberry Crumble with Cream</p>	<p>Saute of Monk Fish on Wilted Chard with a Dijon Cream Sauce v Sauté Tomato Gnocchi on Wilted Chard with Dijon Cream Sauce, ~~~</p> <p>Glazed Venison Loin served on a bed of Spiced Juniper Red Cabbage v Feta and Squash Filo Parcels, Pommes Anna, Caramelised Baby Parsnip ~~~</p> <p>Chocolate Terrine with Raspberries</p>	<p>Goats Cheese on Herb Baked Brioche with Roasted Cherry Tomatoes ~~~</p> <p>Trout Fillet with Crab and Sole Stuffing and Creamy Tarragon Sauce v Risotto Primavera Hongroise Potatoes, Tenderstem Broccoli ~~~</p> <p>Lemon Posset with Shortbread Biscuits and Raspberries</p>	