

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

| | Sun 4th Feb | Mon 5th Feb | Tue 6th Feb | Wed 7th Feb | Thu 8th Feb | Fri 9th Feb | Sat 10th Feb |
|-------------|---|--|--|---|---|---|--|
| Lunch | | Minestrone Soup ~~~ Pork Chop and Apple Stuffing Shepherd's Pie with Cheese Mash v Vegetarian Shepherds Pie with Cheese Mash, Salad Bar Delmonico Potatoes, Pasta Courgettes, Carrots ~~~ Treacle Pudding and Custard | AMERICAN STYLE LUNCH Corn and Red Pepper Bisque (America) ~~~ Maryland Chicken with Banana Fritters Cod Creole v Butternut Squash Bread Pudding, Sweet Potato Wedges, Rice and Red Beans Succotash, Cajun Vegetables (America) ~~~ Mississippi Mud Pie | Curried Salmon Soup with Croutons ~~~ Lamb Stew Fishcakes with Dill Sauce v Baked Zucchini and Mixed Beans with Goats Cheese, Salad Bar Creamed Potatoes, Chips, Swede, Mixed Vegetables ~~~ Poached Pear with Greek Yoghurt | Chicken and Leek Soup ~~~ Roast Beef with Yorkshire Pudding Grilled Sausages and Onion Gravy v Quorn with Stir Fried Vegetables and Bean Sprouts, Salad Bar Roast Potatoes, Creamed Potatoes, Purée of Butternut Squash, Broccoli ~~~ Baked Rice Pudding with Peaches | Parsnip, Leek and Lemon Soup ~~~ Haddock in Breadcrumbs with Tartare Sauce Sweet Chilli Chicken Pasta v Funge Pastis, Salad Bar Chips, Pesto Potatoes, Garden Peas, Mixed Vegetables ~~~ Rhubarb Crumble and Custard | Menu As Per Chef |
| Dinner | Celery Soup ~~~ Grilled Sausages Lemon Herb Sauce Chilli Con Carne v Vegetable Pie, Salad Bar Boiled Parsley Potatoes, Rice, Carrots, Peas ~~~ Apple and Blackberry Pie and Custard | Mushroom Soup ~~~ Roast Turkey with Trimmings Beef Madras v Gnocchi with Mushroom Chives & White Wine Sauce Roast Potatoes, Saffron Rice Whole Green Beans, Carrots ~~~ Chocolate Gateau | Vegetable Soup ~~~ Lasagne Turkish Kebab with Pitta Bread and Mint Mayonnaise v Vegetarian Spinach and Pine Nut Bake, Salad Bar Chips, Cous Cous with Peas, Sweetcorn and Peppers Stir Fried Vegetables, Sautéed Leeks ~~~ Pancakes with a Selection of Fillings and Greek Yoghurt | Carrot and Cardamon Soup ~~~ Duck Legs Chilli Plum Sauce Sausage and Vegetable Casserole v Italian Patties with Mozzarella and Tomato, Salad Bar Mashed Potato, Noodles, French Beans, Cauliflower ~~~ Fresh Fruit Salad | Tomato Soup ~~~ Chicken Kiev Spaghetti Bolognaise v Butter Beans with Mixed Vegetable Sauce, Salad Bar Chips, Lattice Potatoes, Peas, Sweetcorn ~~~ Pineapple Upside Down Sponge & Custard | Asparagus Soup ~~~ Roast Lamb Thyme and Parsley Stuffing Beef Bourguignon v Vegetarian Samosa with Masala Curry Sauce, Salad Bar Roast Potatoes, Pilau Rice, Carrots, Courgettes ~~~ Bakewell Tart and Cream | Potato and Onion Soup ~~~ Grilled Sirloin Steak and Onion Rings Whiting Provençale v Vegetable Paella, Salad Bar Croquette Potatoes, Ratatouille, Swede ~~~ Eves Pudding with Custard |
| Formal Hall | Marinated Artichokes with Wild Rocket ~~~ Roast Beef with Yorkshire Pudding and Horseradish Sauce v Roasted Vegetable Filo Parcel with Yorkshire Pudding, Horseradish Cream and Red Wine Jus, Roast Potatoes, Cabbage ~~~ Plum Crumble and Custard | | | MEDIEVAL ~~~ Herb Salad ~~~ Rost Pig Rakke Alemound mylke v Lens at Hordeo (Lentils and Barley), Rapas Sive Napes, Peas Pottage ~~~ Tardpolane | Asparagus Pancake with Baked Salmon and Hollandaise Sauce v Asparagus Pancake with Hollandaise Sauce served with Roasted Cherry Tomatoes, ~~~ Galantine of Pork Tenderloin with Apricots, Apples and Ginger v Galantine of Quinoa, Courgette and Peppers with Apricots, Apples and Ginger, Sweet Potato and Leek Rosti, Sautéed Spinach ~~~ | Mushrooms à la Crème ~~~ Breast of Duck with Citrus Sauce v Tempeh Parcel White Wine and Leek Sauce, Dauphinoise Potatoes, Red Cabbage ~~~ Chocolate Cheesecake with Saffron Pear | |