

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

	Sun 3rd Feb	Mon 4th Feb	Tue 5th Feb	Wed 6th Feb	Thu 7th Feb	Fri 8th Feb	Sat 9th Feb
Lunch		<p>Minestrone Soup ~~~ Hot Dog , Onions, Roll and Relish Poached Cod with Mushroom Sauce v Vegan Chorizo Red Pepper Sausage with Onion Sauce, Salad Bar Delmonico Potatoes, Sweet Potato Fries, Courgettes, Peas ~~~ Poached Pear with Greek Yoghurt</p>	<p>AMERICAN STYLE LUNCH Corn and Red Pepper Bisque ~~~ Maryland Chicken with Banana Fritters Cod Creole v Butternut Squash Bread Pudding, Sweet Potato Wedges, Rice and Red Beans Succotash, Cajun Vegetables ~~~ Mississippi Mud Pie</p>	<p>French Onion Soup ~~~ Lamb Stew BBQ Chicken and Focaccia v Vegetarian Quiche Salad Bar Creamed Potatoes, Chips, Swede, Mixed Vegetables ~~~ Baked Apple and Custard</p>	<p>Leek Soup ~~~ Roast Chicken Various Meat Pizza v Falafel & Spinach Burgers, Chips, Potato Wedges, Salad Bar Peas and Sweetcorn, Broccoli ~~~ Baked Rice Pudding with Peaches</p>	<p>Winter Vegetable Soup ~~~ Cod in Batter Sweet Chilli Chicken Pasta v Chickpea-Quinoa Pilaf, Salad Bar Chips, Garden Peas, Mixed Vegetables ~~~ Sherry Trifle</p>	<p>Menu As Per Chef</p>
Dinner	<p>Soup of the Day ~~~ Roast Lamb and Stuffing Roast Turkey with Trimmings v Vegetable Pie, Salad Bar Roast Potatoes, Parsley Potatoes, Carrots, Peas ~~~ Apple and Blackberry Pie and Custard</p>	<p>Soup of the Day ~~~ Fried Scampi with Tartare Sauce and Lemon Beef Madras v Gnocchi with Mushroom Chives & White Wine Sauce Saffron Rice Chips, Whole Green Beans, Carrots ~~~ Chocolate Gateau</p>	<p>Soup of the Day ~~~ Spaghetti Bolognaise Turkish Kebab with Pitta Bread and Mint Mayonnaise v Macaroni Cheese Salad Bar Chips, Cous Cous with Peas , Sweetcorn and Peppers Stir Fried Vegetables ~~~ Crème Caramel</p>	<p>Soup of the Day ~~~ Chicken Kiev Salmon, Sun Dried Tomatoes, Olives, Red Onion sauce v Italian Patties with Mozzarella and Tomato, Salad Bar Chips, Parsley New Potatoes, French Beans, Cauliflower ~~~ Banoffee Pie</p>	<p>Soup of the Day ~~~ Lasagne Cumberland Sausages with Garlic Onion Sauce v Wild Mushroom and Bean Lasagne, Salad Bar Mashed Potato, Lattice Potatoes, Courgettes Provençale, Fine Beans ~~~ Sticky Toffee Pudding</p>	<p>Soup of the Day ~~~ Chicken Tikka Marsala Thai Fish Cakes Ginger Chilli Sauce v Vegetarian Samosa with Jalfrezi Curry Sauce, Salad Bar Pilau Rice, Spiced Potatoes, Cauliflower, Carrots ~~~ Bakewell Tart and Cream</p>	<p>Soup of the Day ~~~ Grilled Sirloin Steak and Onion Rings Chilli Con Carne v Vegetable Paella, Salad Bar Croquette Potatoes, Rice, Green Beans, Leeks ~~~ Gateau</p>
Formal Hall	<p>Sea Bass on Butternut Squash Purée with White Wine Sauce v Leek Parcel with Halloumi and Artichoke on Butternut Squash Purée with White Wine Sauce, ~~~ Roast Loin of Lamb with Black Pudding Honey Thyme Sauce v Herb Polenta and Spring Onion Medallions with Horseradish Cream and Red Wine Jus, Roasted Butternut Squash, Spinach ~~~</p>			NO FORMAL HALL DUE TO COLLEGE DINNER	<p>Gnocchi with Pesto and Cherry Tomatoes ~~~ Filets of Sole with Asparagus, Prawns and Chive Sauce v Lentil and Roasted Root Vegetable Strudel with Port Sauce, Sweet Potato and Chive Mash, Snap Peas ~~~ Profiteroles with Butterscotch Sauce</p>	<p>HALFWAY HALL Caramelised Onion and Gruyère Tart ~~~ Stuffed Guinea Fowl on Spring Onion Mash v Asparagus and Baby Corn Tempeh Stack with Apricot and Cider Sauce, Baton Carrots, Sautéed Leeks ~~~ Crème Caramel with Poached Apple in Cinnamon</p>	