

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

	Sun 11th Feb	Mon 12th Feb	Tue 13th Feb	Wed 14th Feb	Thu 15th Feb	Fri 16th Feb	Sat 17th Feb
Lunch		Pea and Mint Soup ~~~ Grilled Salmon Béarnaise Steak and Mushroom Pie v Portobello Mushrooms with Barley and Feta, Salad Bar Creamed Potatoes, Parsley New Potatoes, French Beans, Mashed Carrot and Swede ~~~ Mincemeat Tart and Custard	GERMAN STYLE LUNCH Kartoffelsuppe (Potato Soup) ~~~ Gaisburger Marsch (Beef & Vegetable Stew) Schweine Schnitzel (Pork Schnitzel with a Creamy Dill Sauce) v Pretzel Knodel (Pretzel Dumplings with Sweet Mustard Sauce), Kartoffelpuffer (Potato Pancakes - Germany), Spätzle (German Pasta) Überkrustete Spargel (Cruised Asparagus),	Mushroom Soup ~~~ Haddock Provençale Grilled Cumberland Sausages and Onions v Stuffed Aubergine with Vegetables and Lentils, Salad Bar Creamed Potatoes, Chips, Courgettes, Mixed Vegetables ~~~ Jam Suet Pudding and Custard	French Onion Soup with Cheese Crouton ~~~ Golden Parmesan Chicken Cottage Pie v Vegetable Layered Crock Pot, Salad Bar Heritage Potatoes, Cubed Potatoes, Savoy Cabbage, Baked Parsnips ~~~ Steamed Toffee Banana and Pecan Pudding	Thai Vegetable Soup ~~~ Haddock in Batter Braised Frankfurters and Onions v Courgette and Mushroom Quiche, Salad Bar Chips, Cous Cous Green Beans, Leeks ~~~ Pear and Frangipane Tart with Cream	Menu As Per Chef
Dinner	Vegetable Soup ~~~ Roast Chicken Lamb and Potato Curry v Vegetable and Bean Pie, Salad Bar Roast Potatoes, Rice, Carrots, Braised Leeks ~~~ Chocolate Sponge with Vanilla Sauce	Celery Soup ~~~ Roast Turkey with Trimmings Chilli Con Carne v Lentil Sheperds Pie, Salad Bar Roast Potatoes, Pilau Rice, Carrots, Cut Beans ~~~ Rhubarb Crumble and Cream	Asparagus Soup ~~~ Roast Lamb with Mint Sauce Fish Pie with Chives v Aduki Bean Curry, Salad Bar Roast Potatoes, Lattice Potatoes, Country Vegetables, Swede ~~~ Pancakes with a Selection of Fillings and Greek Yoghurt	v Leek and Potato Soup ~~~ Roast Beef with Yorkshire Pudding Spicy Lamb, Onion and Peppers in a Spinach Wrap v Mushroom Ravioli in White Wine Sauce, Salad Bar Roast Potatoes, Potato Wedges, Broccoli, Cauliflower ~~~ Banoffee Pie	Minestrone Soup ~~~ Haddock with a Parmesan and Herb Crust Grilled Pork Chop with Spicy Tomato, Onion and Coriander Salsa v Mozzarella and Tomato on Focaccia, Salad Bar New Mids, Southern Fried Spiral Potatoes, Cauliflower, Courgettes ~~~ Apricot Pie and Custard	Parsnip Soup ~~~ Chicken Kiev Pasta Bolognaise v Vegetarian Lasagne Salad Bar Chips, French Beans, Ratatouille ~~~ Marmalade Sponge with Custard Sauce	Tomato Soup ~~~ Pork à la King v Chickpea and Vegetables in a Roasted Red Pepper Sauce, v Macaroni Cheese with Mushrooms Salad Bar Pilau Rice, Southern Fried Spiral Potatoes, Peas and Sweetcorn, Carrots ~~~ Ginger Bread and Butter Pudding
Formal Hall	Quiche Lorraine v Vegetarian Quiche ~~~ Maize Fed Chicken with Apricot and Cider Sauce v Mixed Beans, Spinach and Wild Mushrooms in Filo with Tarragon Crust and Hollandiase Sauce, Noisette Potatoes, Florets of Broccoli and Cauliflower ~~~ Pots of Chocolate with Raspberries			Seared Sea Bass with Lemon, Mint and Basil Dressing v Aubergine Roulade with Spinach, Mixed Peppers and Cous Cous and Butternut Squash, ~~~ Garlic and Rosemary Roast Loin of Lamb Wild Mushrooms and Red Wine Jus v Vegetable and Tempeh Gateau with Blueberry and Balsamic Sauce, Château Potatoes, Roasted Vegetables ~~~ Rhubarb Meringue Pot	Baked Sea Bream with Tarragon, Parsley Butter and Lemon v Artichoke, Red Pepper and Mozzarella wrapped in Courgette with Tarragon Parsley Butter and Lemon, ~~~ Roast Beef with Red Wine Jus v Quinoa, Mixed Bean and Roasted Vegetable Cakes Wild Mushroom Redcurrant Jelly Thyme Red Wine Jus, Squash Ragoût, Curly Kale ~~~	Cream of Parsnip Soup with Chives ~~~ Grilled Whiting with Asparagus and White Wine Sauce v Herb Polenta and Spring Onion Medallions with Horseradish Cream and Red Wine Jus, Lucy Potatoes, French Beans ~~~ Lemon Semolina Cake	