

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

|                    | Sun 10th Feb  | Mon 11th Feb  | Tue 12th Feb   | Wed 13th Feb  | Thu 14th Feb  | Fri 15th Feb   | Sat 16th Feb  |
|--------------------|---|---|--|---|---|--|---|
| <b>Lunch</b>       |   | <p>Minestrone Soup<br/>~~~<br/>Beef Burger on a Sesame Seed Bun with Relish<br/>v Vegetable Burger and Relish, Whiting Provençale Salad Bar<br/>Parsley New Potatoes, Sweet Potato Fries, Cauliflower, Fine Beans<br/>~~~<br/>Pear and Frangipane Tart with Cream</p> | <p>GERMAN STYLE LUNCH<br/>Kartoffelsuppe (Potato Soup)<br/>~~~<br/>Gaisburger Marsch (Beef &amp; Vegetable Stew)<br/>Schweine Schnitzel (Pork Schnitzel with a Creamy Dill Sauce)<br/>v Pretzel Knodel (Pretzel Dumplings with Sweet Mustard Sauce),<br/>Kartoffelpuffer ( Potato Pancakes - Germany),<br/>Spätzle (German Pasta)<br/>Apfel-Rotkohl Sauerkraut (German Red Cabbage and</p> | <p>Red Lentil Soup<br/>~~~<br/>Southern Fried Chicken<br/>Smoked Salmon and Dill Quiche<br/>v Wild Mushroom Risotto, Salad Bar<br/>Chips, New Potatoes, Courgettes, Mixed Vegetables<br/>~~~<br/>Jam Suet Pudding and Custard</p>                     | <p>French Onion Soup with Croutons<br/>Pulled Pork in Brioche Bun<br/>Fishcakes with Dill Sauce<br/>v Layered Vegetable and Lentil Enchiladas , Salad Bar<br/>Cubed Potatoes, Chipped Potatoes, Fine Beans<br/>Provençale, Broccoli<br/>~~~<br/>Steamed Toffee Banana and Pecan Pudding</p>   | <p>Thai Vegetable Soup<br/>~~~<br/>Haddock in Batter<br/>Tandoori Chicken in Pitta Bread<br/>v Vegetable Samosas with Mango Chutney, Salad Bar<br/>Chips, Pilau Rice, Peas, Leeks<br/>~~~<br/>Gateau</p>                           | <p>Menu As Per Chef</p>   |
| <b>Dinner</b>      | <p>Soup of the Day<br/>~~~<br/>Roast Chicken<br/>Roast Beef with Yorkshire Pudding<br/>v Roasted Vegetable and Chickpea Loaf, Salad Bar<br/>Roast Potatoes, Potato Wedges, Carrots, Braised Leeks<br/>~~~<br/>Apple and Blackberry Tart and Custard</p>   | <p>Soup of the Day<br/>~~~<br/>Steak and Mushroom Pie<br/>Chicken Provençale<br/>v Roasted Vegetables with Penne Pasta, Salad Bar<br/>Creamed Potatoes, Pasta Carrots, Peas<br/>~~~<br/>Apricot Crumble and Custard</p>   | <p>Soup of the Day<br/>~~~<br/>Spaghetti Bolognese<br/>Southern Style Breaded Pork Chop<br/>v Penne Pasta Quorn Mince Bolognese<br/>Salad Bar<br/>Lattice Potatoes, New Mids, Sweetcorn, Country Vegetables<br/>~~~<br/>Pancakes with a Selection of Fillings and Greek Yoghurt</p>  | <p>Soup of the Day<br/>~~~<br/>Chicken Kiev<br/>Gammon Grills with Pineapple<br/>v Cannelloni with Spinach Sauce, Salad Bar<br/>Potato Wedges, Mini Jacket Potatoes, Peas and Sweetcorn, Cauliflower<br/>~~~<br/>Banoffee Pie</p>                     | <p>Soup of the Day<br/>~~~<br/>Lasagne<br/>Haddock with a Parmesan and Herb Crust<br/>v Mozzarella and Tomato on Focaccia, Salad Bar<br/>New Mids, Southern Fried Spiral Potatoes, Cauliflower, Courgettes<br/>~~~<br/>Chocolate Krispie Cake and Sauce</p>   | <p>Soup of the Day<br/>~~~<br/>Beef Tikka Pappadam and Chutney<br/>Chicken Korma<br/>v Vegetable Tikka Salad Bar<br/>Saffron Rice<br/>Potato Wedges, French Beans, Cauliflower<br/>~~~<br/>Marmalade Sponge with Custard Sauce</p> | <p>Soup of the Day<br/>~~~<br/>Chilli Con Carne<br/>Southern Breaded Turkey Escalope<br/>v Macaroni Cheese with Mushrooms<br/>Salad Bar<br/>Pilau Rice, Southern Fried Spiral Potatoes, Peas and Sweetcorn, Carrots<br/>~~~<br/>Ginger Bread and Butter Pudding</p> |
| <b>Formal Hall</b> | <p>Roasted Cherry Tomato, Red Onion and Basil Soup with Garlic Croutons<br/>~~~<br/>Roast Pork with Crackling and Apple Sauce<br/>v Aubergine, Courgette, Mixed Beans, Pepper and Onion Gateau with Pink Peppercorn Sauce, Roast Potatoes, Florets of Broccoli and Cauliflower<br/>~~~<br/>Lemon Posset</p> |   |  | <p>Morrocan Sea Bass<br/>v Indian Spiced Vegetable and Tempeh Cakes, ~~~<br/>Quail Paupiette with Chorizo Stuffing and Port Sauce<br/>v Vegetarian and Chickpea Terrine, Parisienne Potatoes, Roasted Vegetables<br/>~~~<br/>Raspberry Cheesecake</p> | <p>Smoked Salmon and Celeriac Dauphinoise<br/>v Artichoke, Red Pepper and Mozzarella wrapped in Courgette, served with Roasted Cherry Tomatoes on<br/>~~~<br/>Garlic and Rosemary Roast Loin of Lamb Wild Mushrooms and Red Wine Jus<br/>v Seared Tempeh with Roasted Balsamic Vegetable Filo Parcels, Parsnip Mash, French Beans<br/>~~~</p> | <p>Sweet Potato and Fennel Soup<br/>~~~<br/>Grilled Whiting with Asparagus and White Wine Sauce<br/>v Wild Mushroom Tartlet, Lucy Potatoes, French Beans<br/>~~~<br/>Pistachio Crème Brulée</p>                                    |   |