

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

	Sun 19th Feb	Mon 20th Feb	Tue 21st Feb	Wed 22nd Feb	Thu 23rd Feb	Fri 24th Feb	Sat 25th Feb
Lunch		Mushroom Soup ~~~ Grilled Barnsley Lamb Chop Meat Pizza v Vegetable Provençale (Tomatoes, Onion and Garlic), Salad Bar Boiled Potatoes, Chips, Peas, Sweetcorn ~~~ Cherry Pie and Custard	EAST EUROPEAN Borscht ~~~ Hungarian Beef Goulash Chicken Kiev v Mushroom Stroganoff, Pampushki, Kasha Varnishkes, Baked Cauliflower, Green Beans with Tomatoes ~~~ Apple Strudel (Eastern Europe)	Watercress Soup ~~~ Navarin of Lamb with Dumplings Fried Scampi with Tartare Sauce and Lemon v Vegetable Stew and Dumplings, Salad Bar Creamed Potatoes, Chips, Parsnips, Cabbage ~~~ Lemon Tart	Leek and Potato Soup ~~~ Grilled Sausages with Fried Onions Mince Beef and Potato Pie v Macaroni Cheese with Mushrooms Salad Bar Cubed Potatoes, Potato Wedges, Mixed Vegetables, Cauliflower ~~~ Bread Pudding with Custard	Minestrone Soup ~~~ Gammon Glazed Steak with Pineapple Fried Cod in Batter v Deep Fried Bean Curd with Vegetables in Balti Curry, Salad Bar Rice, Chips, Peas and Sweetcorn, Carrots ~~~ Apricot Crumble and Custard	Menu As Per Chef
Dinner	Red Pepper Soup ~~~ Roast Turkey with Trimmings Grilled Chicken with Spinach and Bacon Sauce v Vegetable Casserole, Salad Bar Roast Potatoes, Croquette Potatoes, Cabbage, Cauliflower au Gratin ~~~ Peach Pie and Custard	Celery Soup ~~~ Beef and Mushroom Pie Italian Baked Cod v Vegetable Pie, Salad Bar Boiled Potatoes, Hash Browns Cut Beans, Carrots ~~~ Rhubarb Crumble and Custard	Red Lentil, Chilli & Chickpea Soup ~~~ Turkey Tikka Marsala Fish Pie with Chives v Tortellini with Creamy Mushroom, Onions White Wine Sauce Salad Bar Southern Fried Spiral Potatoes, Rice, Mixed Vegetables, Whole Green Beans ~~~ Jam Sponge	Broccoli & Blue Cheese Soup ~~~ Roast Beef with Yorkshire Pudding Whiting Provençale v Tofu and Vegetable Chasseur, Salad Bar Roast Potatoes, Potato Wedges, Courgettes, Stir Fried Vegetables ~~~ Fresh Fruit Salad	Tomato Soup ~~~ Roast Leg of Lamb with Lemon and Thyme and Stuffing v Vegetarian Quorn Chilli Sin Carne, v Vegetarian Lasagne Salad Bar Roast Potatoes, Butterbean Mash with Chives Onion Rings, Broccoli ~~~ Pineapple Upside Down Sponge & Custard	Asparagus Soup ~~~ Beef Madras Turkish Kebab with Pitta Bread and Mint Mayonnaise v Vegetable Paella, Salad Bar Pilau Rice, Lattice Potatoes, Broccoli, Sliced Green Beans ~~~ Baked Apple and Custard	Red Bean Soup ~~~ Grilled Pork Chop with Spicy Tomato, Onion and Coriander Salsa Chilli Con Carne v Vegetable Paella, Salad Bar Peas and Sweetcorn, Fine Beans Provençale, Potato Skins, Rice ~~~ Baked Rice Pudding with Peaches
Formal Hall	Wild Mushroom Tartlet ~~~ Stuffed Quail with Orange and Port Sauce v Garlic Roasted Vegetables and Tempeh Gateau with Kumquat and Red Onion Chutney, Gratin Potatoes, Leeks ~~~ Profiteroles with Butterscotch Sauce			Spicy Moroccan Stewed Fish ~~~ Guinea Fowl with Sun Dried Tomato Olive Sauce v Melty Mushroom Wellington, Duchess Potatoes, French Beans ~~~ Blueberry Pudding with Crème Fraîche		Smoked Duck with Orange Tower ~~~ Loin of Lamb with Roasted Baby Onions and Madeira Sauce v Lentil and Vegetable Doriol with Tarragon and Mushroom Sauce, Parisienne Potatoes, Broccoli with Red Onion ~~~ Chocolate Velvet with Dipped Strawberries	MCR THEMED BANQUET  MENU TBC