

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

	Sun 17th Feb	Mon 18th Feb	Tue 19th Feb	Wed 20th Feb	Thu 21st Feb	Fri 22nd Feb	Sat 23rd Feb
Lunch		Pea and Mint Soup ~~~ Grilled Sausages with Fried Onions Spiced Lamb Stir Fry With Wraps v Stir Fried Tempeh and Vegetables in Wrap, Salad Bar Creamed Potatoes, Chipped Potatoes, Roasted Vegetables, Peas ~~~ Ginger Spiced Pear and Raspberry Cobbler with Cream	EAST EUROPEAN Borscht ~~~ Hungarian Beef Goulash Chicken Kiev v Mushroom Stroganoff, Pampushki, Kasha Varnishkes, Baked Cauliflower, Green Beans with Tomatoes ~~~ Apple Strudel (Eastern Europe)	Leek and Potato Broth ~~~ Shepherd's Pie with Cheese Mash BBQ Chicken and Focaccia v Cannelloni in Mushroom White Wine Sauce Salad Bar New Potatoes, Cubed Potatoes, Broccoli, Mixed Vegetables ~~~ Dutch Apple Pie and Cream	Asparagus Soup ~~~ Beef Stew Pulled Pork in Brioche Bun v Battered Tofu and Vegetables, Salad Bar Creamed Potatoes, Lentils Cabbage, Carrots ~~~ Bread and Butter Pudding and Custard	Mushroom Soup ~~~ Cod in Batter Tandoori Chicken in Pitta Bread v Tandoori Quorn and Vegetables in Pitta, Salad Bar Chips, Potato Wedges, Fine Beans Provençale, Peas ~~~ Banoffee Gateau	Menu As Per Chef
Dinner	Soup of the Day ~~~ Roast Beef with Yorkshire Pudding Roast Turkey, Stuffing and Cranberry Sauce v Vegetable and Bean Pie, Salad Bar Roast Potatoes, Boiled Potatoes, Cabbage, Carrots ~~~ Chocolate Gateau	Soup of the Day ~~~ Braised Steak with Onions Marsala Turkey v Three Bean Coconut Curry, Salad Bar Saffron Pilaff Rice Creamed Potatoes, Cauliflower, Broccoli ~~~ Rhubarb Meringue Tart	Soup of the Day ~~~ Spaghetti Bolognaise Duck Leg in Sweet Chilli Sauce v Stir Fry Vegetables in Black Bean Sauce, Salad Bar Southern Fried Spiral Potatoes, Rice, Courgettes, Sweetcorn ~~~ Chocolate Cabinet Pudding	Soup of the Day ~~~ Chicken Kiev with Mushroom Sauce Cumberland Sausages with Garlic Onion Sauce v Vegan Chorizo Red Pepper Sausage with Onion Sauce, Salad Bar Chips, Mashed Potato, Baked Beans Carrots ~~~ Crème Caramel	Soup of the Day ~~~ Lasagne Grilled Salmon Hollandaise v Vegetarian Lasagne Salad Bar New Potatoes, Lattice Potatoes, Sweetcorn, Broccoli ~~~ Treacle Tart and Custard	Soup of the Day ~~~ Jalfrezi Beef with Pappadums Thai Red Chicken Curry v Vegetable Balti with Green Lentil, Salad Bar Pilau Rice, Bombay Potatoes, Stir Fried Vegetables, Fine Beans ~~~ Marmalade Sponge with Custard Sauce	Soup of the Day ~~~ Southern Fried Butterfly Chicken with Garlic Sauce Chilli Con Carne v Vegetarian Chilli Sin Carne, Salad Bar Rice, Lattice Potatoes, Corn on the Cob, Peas ~~~ Chocolate Krispie Cake and Sauce
Formal Hall	Baked Stuffed Tomato on Rocket with Balsamic Dressing ~~~ Sole Roulade stuffed with Trout and Spinach served with a White Wine Sauce v Quinoa, Lentil and Roasted Vegetable Bake, Butternut Squash Purée, Fine Beans ~~~ Profiteroles with Butterscotch Sauce			Wild Mushroom and Chestnut Pate With Red Onion Chutney and Crisp Breads ~~~ Sea Bream on Pea Purée, Roasted Cherry Tomatoes and White Wine Sauce v Chilli Spiced Tofu with crushed Edamame Beans, New Potatoes, French Beans ~~~ Nutmeg Panacotta and Mango	Smoked Salmon with Wild Rocket, Lemon and Dill Dressing Mediterranean Vegetable Timbale with Raspberry Vinaigrette ~~~ Venison Casserole with Herbs and Smoked Bacon in Filo Parcel v Spinach, Wild Mushroom, Mixed Bean, Herbs, Yellow Courgette Casserole in Filo Basket, Celeriac Purée with Thyme, Baby Carrots, ~~~ Saffron Pear	Parsnip and Apple Soup ~~~ Guinea Fowl with Sun Dried Tomato Olive Sauce v Seared Tempeh with Roasted Balsamic Vegetable Filo Parcels, Noisette Potatoes, Baby Carrots ~~~ Raspberry Cheesecake	