

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

	Sun 26th Feb	Mon 27th Feb	Tue 28th Feb	Wed 1st Mar	Thu 2nd Mar	Fri 3rd Mar	Sat 4th Mar
Lunch		<p>Minestrone Soup ~~~ Grilled Pork Steaks with Cranberry & Orange Relish Baked Cod with a Herb and Bean Crust v Polenta and Vegetable Tians, Salad Bar New Potatoes, Hongroise Potatoes, Country Vegetables, Courgettes ~~~ Apricot Tart and Custard</p>	<p>LEBANESE STYLE LUNCH Red Lentil Soup ~~~ Potato and Beef Stew Chicken with Yoghurt and Garlic Middle Eastern Broad Bean Stew, Mujaddara (Lentils with Rice) Coriander and Garlic Potatoes, Fried Cauliflower (Lebanon) ~~~ Sahlab</p>	<p>Mushroom Soup ~~~ Chicken Kiev with Garlic and Parsley Sauce Meat Pizza v Lentil and Vegetable Hot Pot, Salad Bar Chips, Lattice Potatoes, Carrots, Peas and Sweetcorn ~~~ Cherry Crumble and Custard</p>	<p>Leek and Potato Soup ~~~ Grilled Gammon Steak and Pineapple Mince Beef and Potato Pie v Roasted Mediterranean Vegetable Pasta Salad Bar Boulangère Potatoes, Potato Wedges, French Beans, Cauliflower Polonaise ~~~ Bread and Butter Pudding and Custard</p>	<p>Crème Dubarry ~~~ Cod in Breadcrumbs Frankfurter in Torpedo Rolls v Vegetarian Lasagne Salad Bar Chips, Parsley New Potatoes, Carrots, Corn and Peppers ~~~ Apple Pie and Cream</p>	<p>Menu As Per Chef</p>
Dinner	<p>Watercress Soup ~~~ Roast Beef with Yorkshire Pudding Haddock Provençale v Vegetable Toad in The Hole, Salad Bar Roast Potatoes, Creamed Potatoes, Carrots, Cabbage ~~~ Apple and Blackberry Tart and Custard</p>	<p>Chicken Soup ~~~ Lamb Hot Pot Thai Turkey Red Curry and Pappadums v Aubergine, Courgette, Pepper and Onion Gateau with Tomato Chutney, Salad Bar Mashed Potato, Rice, Whole Green Beans, Carrots ~~~ Gooseberry Crumble and Custard</p>	<p>Tomato and Blue Cheese Soup with Crispy Bacon ~~~ Grilled Sausages with Fried Onions Fried Scampi with Tartare Sauce and Lemon v Mushroom Ravioli, Salad Bar Mashed Potato, Potato Wedges, Broccoli, Swede ~~~ Pancakes with a Selection of Fillings and Greek Yoghurt</p>	<p>Carrot and Coriander Soup ~~~ Roast Pork and Apple Sauce Duck Legs with Hoi Sin Sauce v Piccodillo with Quorn Mince (Cuba), Salad Bar Roast Potatoes, Noodles, Green Cabbage, Ratatouille ~~~ Baked Rice Pudding with Peaches</p>	<p>Celery Soup ~~~ Roast Lamb with Mint Gravy Grilled Salmon, Rosemary and Sunflower Seeds v Herb Polenta and Spring Onion Medallions with Horseradish Cream and Red Wine Jus, Salad Bar Roast Potatoes, Parsley Potatoes, Courgettes, Mixed Vegetables ~~~ Banana Cake with Custard</p>	<p>Vegetable Soup ~~~ Chicken Balti v Roasted Vegetable and Bean Balti, v Macaroni and Pepper au Gratin, Pilau Rice, Hash Browns Stir Fried Vegetables ~~~ Lemon Meringue Pie</p>	<p>Red Bean Soup ~~~ Lamb Chops Breaded Turkey Steaks Sun Dried Tomato and White Wine Sauce v Vegetarian Meatballs Provençale, Salad Bar New Potatoes, Croquette Potatoes, Whole Green Beans, Cauliflower ~~~ Fruit Trifle</p>
Formal Hall	<p>Whiting with Parsley Sauce ~~~ Roast Beef with Yorkshire Pudding and Horseradish Sauce v Greek Style Stuffed Peppers with Feta, Mixed Olives, Cous Cous and Sun Blushed Tomato Sauce, Roast Potatoes, Green Beans ~~~ Rhubarb Crumble and Clotted Cream</p>			<p>ST DAVID'S DAY FORMAL HALL Brityll Gyda Almonau Pan Fried Fillet of Trout with Flaked Almonds ~~~ Rarebit Pork Chops v Rarebit Glamorgan Cutlets, Tatws Trwy Crwyn, Potatoes in Their Skins, Buttered Leeks ~~~ Teisen Sinamon Welsh Cinnamon Cake</p>		<p>Goats Cheese and Caramelised Red Onion Tart, Mixed Salad Leaves and Balsamic Reduction Dressing ~~~ Braised Lamb Shank in Red Wine v Filo Vegetable Wellington with Port Sauce, Duchess Potatoes, Roasted Carrots, ~~~ Mango Pineapple and Strawberry Fruit Salad</p>	