

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

	Sun 25th Feb	Mon 26th Feb	Tue 27th Feb	Wed 28th Feb	Thu 1st Mar	Fri 2nd Mar	Sat 3rd Mar
Lunch		<p>Minestrone Soup ~~~</p> <p>Baked Cod with a Herb and Bean Crust Pork Chops and Pink Peppercorn Sauce v Polenta and Vegetable Tians, Salad Bar New Potatoes, Hongroise Potatoes, Country Vegetables, Courgettes ~~~</p> <p>Apricot Tart and Custard</p>	<p>LEBANESE STYLE LUNCH Red Lentil Soup ~~~</p> <p>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) ~~~</p> <p>Sahlab</p>	<p>Mushroom Soup ~~~</p> <p>Chicken Kiev with Garlic and Parsley Sauce Meat Pizza v Aduki Bean Curry, Salad Bar Chips, Lattice Potatoes, Carrots, Peas and Sweetcorn ~~~</p> <p>Cherry Crumble and Custard</p>	<p>Red Lentil, Chilli & Chickpea Soup ~~~</p> <p>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 ~~~</p> <p>Bread and Butter Pudding and Custard</p>	<p>Crème Dubarry ~~~</p> <p>Cod in Breadcrumbs Frankfurter in Torpedo Rolls v Vegetarian Lasagne Salad Bar Chips, Parsley New Potatoes, Carrots, Corn and Peppers ~~~</p> <p>Apple Pie and Cream</p>	<p>Menu As Per Chef</p>
Dinner	<p>Watercress Soup ~~~</p> <p>Roast Beef with Yorkshire Pudding Haddock Provençale v Vegetable Toad in The Hole, Salad Bar Roast Potatoes, Creamed Potatoes, Carrots, Cabbage ~~~</p> <p>Apple and Blackberry Tart and Custard</p>	<p>Chicken Soup ~~~</p> <p>Lamb Hot Pot Thai Turkey Red Curry and Pappadums v Aubergine, Courgette, Mixed Beans, Pepper and Onion Gateau with Tomato Chutney, Salad Bar Mashed Potato, Rice, Whole Green Beans, Carrots ~~~</p> <p>Gooseberry Crumble and Custard</p>	<p>Tomato and Blue Cheese Soup with Crispy Bacon ~~~</p> <p>Grilled Sausages with Fried Onions Fried Scampi with Tartare Sauce and Lemon v Mushroom Ravioli, Salad Bar Mashed Potato, Potato Wedges, Broccoli, Swede ~~~</p> <p>Crème Caramel</p>	<p>Carrot and Coriander Soup ~~~</p> <p>Roast Pork and Apple Sauce Duck Legs with Hoi Sin Sauce v Piccodillo with Quorn Mince, Salad Bar Roast Potatoes, Noodles, Green Cabbage, Ratatouille ~~~</p> <p>Baked Rice Pudding with Peaches</p>	<p>Celery Soup ~~~</p> <p>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 ~~~</p> <p>Banana Cake with Custard</p>	<p>Vegetable Soup ~~~</p> <p>Chicken Balti v Roasted Vegetable and Bean Balti, v Macaroni Cheese Pilau Rice, Hash Browns Stir Fried Vegetables ~~~</p> <p>Lemon Meringue Pie</p>	<p>Red Bean Soup ~~~</p> <p>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 ~~~</p> <p>Fruit Trifle</p>
Formal Hall	<p>Whiting with Parsley Sauce v Artichoke, Red Pepper and Mozzarella wrapped in Courgette with Tarragon Parsley Butter and Lemon, ~~~</p> <p>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 ~~~</p> <p>Rhubarb Crumble and</p>			<p>Brie Fritter with Spicy Onion Chutney ~~~</p> <p>Baked Sea Bream on a Wild Mushroom and Fennel Tian served with Roasted Cherry Tomatoes and White Wine v Lentil, Spinach and Butternut Squash Cutlet with Fennel and Bean served with Champagne Sauce, Heritage Potatoes, French Beans ~~~</p> <p>Chocolate and Orange Terrine with Raspberries</p>	<p>Creamy Smoked Salmon, Leek and Potato Soup v Leek and Potato Soup ~~~</p> <p>Sugar Crusted Lamb v Rarebit Glamorgan Cutlets, Caerphilly Mash, Stir fried Cabbage with Celery Salt ~~~</p> <p>Welsh Cake with Cream and Strawberry Purée</p>	<p>v Brioche with Wild Mushrooms, Red onion and Gruyère Cheese, ~~~</p> <p>Roast Belly Pork and Lemon and Thyme Stuffing v Filo Vegetable Wellington with Port Sauce, Duchess Potatoes, Roasted Carrots, ~~~</p> <p>Mango Pineapple and Strawberry Fruit Salad</p>	