

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

	Sun 24th Feb	Mon 25th Feb	Tue 26th Feb	Wed 27th Feb	Thu 28th Feb	Fri 1st Mar	Sat 2nd Mar
Lunch		<p>Red Pepper and Corn Chowder ~~~</p> <p>Lamb Burger with Red Onion & Chilli Chutney Haddock with a Parmesan and Herb Crust v Courgette and Mushroom Quiche, Salad Bar Chips, Parsley Potatoes, Green Beans, Buttered Leeks ~~~</p> <p>Apple Pie and Cream</p>	<p>LEBANESE STYLE LUNCH Red Lentil Soup ~~~</p> <p>Potato and Beef Stew Chicken with Yoghurt and Garlic v Middle Eastern Broad Bean Stew, Coriander and Garlic Potatoes, Mujaddara (Lentils with Rice) Fried Cauliflower (Lebanon) ~~~</p> <p>Sahlab</p>	<p>Mushroom Soup ~~~</p> <p>Beef Bourguignon Various Meat Pizza v Aubergine Pepper and Goats Cheese Layer Bake, Salad Bar Creamed Potatoes, Lattice Potatoes, Carrots, Cabbage ~~~</p> <p>Rhubarb Crumble and Custard</p>	<p>Carrot and Coriander Soup ~~~</p> <p>Golden Parmesan Chicken Venison Meatballs Provençale v Roasted Mediterranean Vegetable Pasta Salad Bar Potato Wedges, Pasta French Beans, Cauliflower Polonaise ~~~</p> <p>Bread Pudding with Custard</p>	<p>Winter Vegetable Soup ~~~</p> <p>Cod in Breadcrumbs Stir Fried Pork with Pitta, Mint Mayonnaise and Salad v BBQ Tofu and Vegetables in a Pitta Bread, Salad Bar Chips, Parsley New Potatoes, Carrots, Corn and Peppers ~~~</p> <p>Eves Pudding with Custard</p>	<p>Menu As Per Chef</p>
Dinner	<p>Soup of the Day ~~~</p> <p>Roast Pork and Apple Sauce Roast Lamb with Mint Gravy v Broccoli and Stilton Quiche, Salad Bar Roast Potatoes, Gratin Potatoes, Cabbage, Swede ~~~</p> <p>Gateau</p>	<p>Soup of the Day ~~~</p> <p>Chicken and Leek Pie Fried Scampi with Tartare Sauce and Lemon v Vegetable Pie, Salad Bar Chips, Mashed Potato, Peas and Sweetcorn, Carrots ~~~</p> <p>Gooseberry Crumble and Custard</p>	<p>Soup of the Day ~~~</p> <p>Spicy Lamb, Onion and Peppers in a Spinach Wrap Spaghetti Bolognese v Gnocchi with Mushroom Chives & White Wine Sauce Salad Bar Parmentier Potatoes, Southern Fried Spiral Potatoes, Green Beans, Sautéed Courgettes ~~~</p> <p>Fruit Trifle</p>	<p>Soup of the Day ~~~</p> <p>Chicken Kiev with Garlic and Parsley Sauce Grilled Gammon Steak and Pineapple v Spinach, Wild Mushroom and Noodles in Sweet Chilli Sauce, Salad Bar Chips, Potato Wedges, Peas Baked Beans ~~~</p> <p>Bakewell Tart and Cream</p>	<p>Soup of the Day ~~~</p> <p>Lasagne Grilled Salmon, Rosemary and Sunflower Seeds v Mixed Bean and Fennel Lasagne Salad Bar Parsley Potatoes, Chips, Courgettes, Mixed Vegetables ~~~</p> <p>Banana Cake with Custard</p>	<p>Soup of the Day ~~~</p> <p>Lamb Balti Thai Green Chicken Curry v Vegetable Samosas with Mango Chutney, Pilau Rice, Hash Browns Stir Fried Vegetables ~~~</p> <p>Lemon Cheesecake</p>	<p>Soup of the Day ~~~</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>Creamed Rice Pudding with Fruit</p>
Formal Hall	<p>Pan Fried Trout with Lemon & Parsley Butter v Vegetable Bake with Lemon, Mint and Basil, ~~~ Pork Escalopes with Cream Brandy and Mushroom Sauce v Butternut, Chestnut and Lentil Cake with Mustard Sauce, Duchess Potatoes, Red Cabbage with Apple ~~~</p> <p>Brandy Snap Basket with White Chocolate Mascarpone and Strawberry Compote</p>			<p>Spiced Tiger Prawns with Saffron Rice ~~~</p> <p>v Mediterranean Baked Artichokes, Sweet Paprika Chicken with Tomato and Chickpea Salsa v Koulibiak of Lentil Chickpea and Vegetables, Butternut Squash Purée, Tenderstem Broccoli ~~~</p> <p>Warm Lemon Cake with Clotted Cream</p>	<p>Wild Mushroom and Chestnut Pate With Red Onion Chutney and Crisp Breads ~~~</p> <p>Sea Bass on Celeriac Purée with White Wine Sauce v Linguini with Courgette and Ricotta Cheese Potted Spinach ~~~</p> <p>Salt & Pepper - Salted Caramel & Black Pepper Chocolate Torte</p>	<p>ST DAVID'S DAY FORMAL HALL</p> <p>Leek Soup with Rarebit Croute ~~~</p> <p>Butterfly Leg of Lamb with Honey Mustard v Rarebit Glamorgan Cutlets, Tatws Popty - Parsnip Puree ~~~</p> <p>Snowdon Pudding</p>	<p>v Brioche with Creamy Wild Mushrooms, topped with Gruyère Cheese and Roasted Cherry Tomatoes, ~~~ Stuffed Guinea Fowl on Spring Onion Mash v Lentil and Vegetable Cutlet with Apricot and Mint Stuffing served with Roast Jus, Roasted Butternut Squash, Fine Beans ~~~</p> <p>Chocolate Velvet with Raspberries in Coulis ~~~</p> <p>Coffee and Mints</p>