

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

	Sun 5th Mar	Mon 6th Mar	Tue 7th Mar	Wed 8th Mar	Thu 9th Mar	Fri 10th Mar	Sat 11th Mar
Lunch		<p>Red Pepper Soup with Lime ~~~ Grilled Cod Béarnaise Grilled Sausages with Fried Onions v Spicy Chick Pea and Vegetable Hot Pot, Parsley Potatoes, Chips, Florets of Broccoli and Cauliflower, Peas ~~~ Swiss Baked Apples with Blueberries</p>	<p>PHILIPPINES STYLE LUNCH Egg Drop Soup ~~~ Pininyahang Manok (Chicken - Philippines) Filipino Menudo (Pork) v Tokwa at Broccoli Stir Fry (Tofu and Broccoli), Minasang Patatas (Mashed Potatoes) Kanin (Rice) Sitaw (Fine Beans) Mais (Sweetcorn) ~~~ Almost Heaven (Pineapple Cream Cheese and Pecan)</p>	<p>French Onion Soup with Garlic Croutons ~~~ Lamb Burger Venison Meatballs Provençale v Vegetable and Bean Stroganoff, Potato Wedges, Lyonnaise Potatoes, Red Cabbage, Courgettes ~~~ Honey and Pine Nut Tart with Crème Fraîche</p>	<p>Vegetable Soup ~~~ Barbecue Belly Pork Quiche Lorraine v Gnocchi with Mozzarella, Tomato & Onion Salad Bar Parmentier Potatoes, New Potatoes, Parsnips, Broccoli ~~~ Bread and Butter Pudding and Custard</p>	<p>Celery and Apple Soup ~~~ Haddock in Batter Shepherds Pie v Vegetarian Shepherds Pie with Cheese Mash, Salad Bar Chips, Parsley New Potatoes, Courgettes, Peas and Sweetcorn ~~~ Cherry Pie and Custard</p>	<p>Menu As Per Chef</p>
Dinner	<p>Watercress Soup ~~~ Chicken Legs with Apricot Stuffing & Gravy Smokey Bacon and Leek Bake v Vegetable Ravioli Provençale Salad Bar Lattice Potatoes, Cubed Potatoes, Courgettes, French Beans ~~~ Peach Pie and Custard</p>	<p>Celery Soup ~~~ Grilled Gammon Chops and Pineapple Braised Steak Casserole v Wild Mushroom Risotto, Salad Bar Creamed Potatoes, Croquette Potatoes, Carrots, Cabbage ~~~ Rhubarb Crumble and Cream</p>	<p>Celeriac Soup ~~~ Roast Pork and Apple Sauce Stir Fry Beef Jelfreeze in a Tortilla Wrap v Stuffed Peppers with Tomato Sauce, Salad Bar Roast Potatoes, Southern Fried Spiral Potatoes, Whole Green Beans, Parsnips ~~~ Pancakes with a Selection of Fillings and Greek Yoghurt</p>	<p>Carrot and Coriander Soup ~~~ Chicken Kiev with Mushroom Sauce v Broccoli and Stilton Quiche, v Red Lentil Dhal with Chickpeas, Boiled New Potatoes, Hash Browns Salad Bar Carrots, Leeks ~~~ Lemon Cheesecake</p>	<p>Leek and Potato Soup ~~~ Roast Lamb with Mint Sauce Fried Scampi with Tartare Sauce and Lemon v Penne Pasta Quorn Mince Bolognese Salad Bar Roast Potatoes, Southern Fried Spiral Potatoes, Mixed Vegetables, Swede ~~~ Treachle Tart and Custard</p>	<p>Crème Dubarry ~~~ Turkey à la King Lasagne v Vegetable and Tempeh Curry, Salad Bar Saffron Rice Mini Jacket Potatoes, French Beans, Ratatouille ~~~ Marmalade Sponge with Custard Sauce</p>	<p>Soup of the Day ~~~ Grilled Steak with Onion Rings Chicken and Black Bean v Macaroni Cheese Salad Bar Chips, Noodles, French Beans, Peas, French Beans ~~~ Fresh Fruit</p>
Formal Hall	<p>Roasted Tomato and Red Onion Soup ~~~ Roast Loin of Pork with Crackling & Apple Sauce v Mushroom, Spinach and Coriander Strudel with Pink Peppersonr Sauce), Roast Potatoes, Purple Sprouting ~~~ Crème Brûlée</p>			<p>SPORTS FORMAL HALL Fish Pie with Chives ~~~ Champagne Sorbet ~~~ Stuffed Quail with Orange and Cranberry Sauce v Roasted Vegetables, Spinach and Wild Mushrooms Tian with Orange and Cranberry Sauce, Potato Rösti, Baby Leeks, Roasted Squash ~~~ Profiteroles and Ice Cream with Hot Chocolate Sauce</p>		<p>Pheasant & Duck Pâté with Cranberry Chutney ~~~ Roasted Cod with Plum Tomatoes and Champagne Sauce v Aubergine, Courgette, Pepper and Onion Gateau with Tomato Chutney, ~~~ Sweet Potato Mash & Thyme, French Beans ~~~ Lemon Meringue Pie</p>	