

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

	Sun 3rd Mar	Mon 4th Mar	Tue 5th Mar	Wed 6th Mar	Thu 7th Mar	Fri 8th Mar	Sat 9th Mar
<b>Lunch</b>		<p>Crème Dubarry ~~~ Beef Burger with Red Onion and Chilli Chutney Hot Dog , Onions, Roll and Relish v Deep Fried Tofu with Stir Fried Vegetables, Plums &amp; Ginger Sauce, Salad Bar Chips, Lattice Potatoes, Peas, Courgettes ~~~ Treachle Tart and Custard</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) ~~~ Pancakes with a Selection of Fillings and Greek Yoghurt</p>	<p>Watercress Soup ~~~ Fusilli with Venison Ragù Grilled Balsamic Chicken and Peaches v Mexican Vegetable, Bean and Tortilla Layer, Salad Bar Sweet Potato Fries, New Mids, Butternut Squash Purée, Whole Green Beans ~~~ Bread and Butter Pudding and Custard</p>	<p>Cream of Parsnip Soup with Chives ~~~ Steak and Mushroom Pie Barbeque Spare Ribs v Vegetarian Shepherds Pie with Cheese Mash, Salad Bar Roast Potatoes, Boiled Potatoes, Swede, Carrots ~~~ Jam Roly-Poly Custard</p>	<p>Potage Paysanne ~~~ Haddock in Batter Cajun Turkey Steak with Pitta v Wild Mushroom Risotto, Salad Bar Chips, Sauté Potatoes, Peas, Courgettes Provençale ~~~ Bakewell Tart and Cream</p>	<p>LUNCH MENU Menu As Per Chef</p>
<b>Dinner</b>	<p>Soup of the Day ~~~ Roast Pork with Stuffing and Apple Sauce Roast Lamb and Stuffing V Spicy Quorn Mince and Pasta Bake, Salad Bar Roast Potatoes, Boiled Potatoes, Cauliflower, Broccoli ~~~ Peach Pie and Custard</p>	<p>Soup of the Day ~~~ Fish Pie with Chives Southern Style Breaded Pork Chop v Lentil Sheperds Pie, Salad Bar Chips, Croquette Potatoes, Carrots, Sweetcorn ~~~ Rhubarb Crumble and Cream</p>	<p>Soup of the Day ~~~ Spicy Lamb, Onion and Peppers in a Spinach Wrap Spaghetti Bolognese v Vegetarian Pizza, Salad Bar Parmentier Potatoes, Southern Fried Spiral Potatoes, Buttered Leeks, Cut Beans ~~~ Chocolate Sponge with Chocolate Sauce</p>	<p>Soup of the Day ~~~ Chicken Kiev with Mushroom and Garlic Sauce Grilled Gammon Steak and Parsley Sauce v Wild Mushroom and Bean Parcel, Salad Bar Dauphinoise Potatoes, Potato Wedges, Broccoli, Peas ~~~ Lemon Cheesecake</p>	<p>Soup of the Day ~~~ Lasagne Pork Schnitzel with a Creamy Dill Sauce v Squash and Goats Cheese Lasagne with Yoghurt, Salad Bar Mini Jacket Potatoes, Chips, Country Vegetables, Onion Rings ~~~ Sticky Toffee Pudding</p>	<p>Soup of the Day ~~~ Beef Madras Pork and Potato Curry v Red Lentil Dhal with Chickpeas, Sweet Potato Sag Aloo, Saffron Rice French Beans, Cauliflower Polonaise ~~~ Marmalade Sponge with Custard Sauce</p>	<p>Soup of the Day ~~~ Chilli Con Carne Garlic Chicken Stir Fry v Macaroni Cheese Salad Bar Noodles, Rice, Peas, Stir Fried Vegetables ~~~ Gateau</p>
<b>Formal Hall</b>	<p>Smoked Salmon and Dill Quiche v Asparagus with Parmesan and Basil Tart ~~~ Roast Beef with Yorkshire Pudding and Horseradish Sauce v Chickpea Roast with Sherry Sauce, Roast Potatoes, Roasted Carrots &amp; Parsnips ~~~ Poached Pear in Red Wine with Greek Yoghurt</p>			<p>SPORTS FORMAL HALL  Oak Smoked Chicken, Red Grape and Rocket Salad with Chive Olive Oil v Avocado, Red Grape and Rocket Salad with Chive Dressing, ~~~ Loin of Lamb on Potato Rosti and Port Jus v Vegetable Polenta Cakes, Broccoli, Carrots ~~~ Caramelised Apple Tart and Blackberry Ice Cream</p>	<p>Seared Salmon set on Chorizo and Gingered Wild Rice with Olive Sauce v Seared Tahini Moroccan Aubergine set on Chickpeas and Gingered Wild Rice with Olive Sauce, ~~~ Roast Venison with Cranberries, Chestnuts &amp; Port Sauce v Filo Vegetable Wellington with Chestnuts, Redcurrant Jelly and Red Wine Jus, Parmentier Potatoes, Chantenay Carrots ~~~</p>	<p>Sweet Potato , Fennel and Leek Soup ~~~ Baked Sea Bream on a Wild Mushroom and Fennel Tian served with Roasted Cherry Tomatoes and White Wi v Vegetarian Escalopes with Spicy Tomato and Onion Salsa, Purée of Butternut Squash, Sautéed Spinach ~~~ Panna Cotta with Spiced Rhubarb</p>	<p>Duck Pâté with Red Onion Chutney, Mixed Leaves and Crisp Breads Wild Mushroom and Chestnut Pate With Red Onion Chutney and Crisp Breads ~~~ Stuffed Maize Fed Chicken with Halloumi, Red Pepper, Asparagus served with White Wine Sauce v Butternut, Red Pepper and Lentil Cake with Mustard Sauce, Parisienne Potatoes, Tenderstem Broccoli</p>