

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

	Sun 2nd Sep	Mon 3rd Sep	Tue 4th Sep	Wed 5th Sep	Thu 6th Sep	Fri 7th Sep	Sat 8th Sep
Lunch		Pea and Mint Soup (served cold) ~~~ Roast Pork and Stuffing Balls Asian Citrus Grilled Salmon v Asparagus Pancake with Hollandaise Sauce served with Roasted Cherry Tomatoes, Salad Bar Roast Potatoes, Noodles, Cauliflower au Gratin, French Beans ~~~ Cold Apple Pie and Clotted Cream	Mushroom Soup ~~~ Beef Bourguignon Moroccan Lemon Chicken v Piccodillo with Quorn Mince, Salad Bar Cous Cous Creamed Potatoes, Stir Fried Vegetables, French Beans ~~~ Crème Caramel	Asparagus Soup ~~~ Steak and Mushroom Pie Haddock with a Parmesan and Herb Crust v Creamy Spinach stuffed Portobello Mushroom topped with Toasted Pine Nuts and Parmesan, Salad Bar Parsley Potatoes, Potato Wedges, Carrots, Mushy Peas ~~~ Old English Strawberry Trifle	Tomato and Basil Soup ~~~ Lamb Hot Pot Grilled Cumberland Sausages and Onions v Italian Patties with Mozzarella and Tomato, Salad Bar Parsley New Potatoes, Chips, Buttered Leeks, Mashed Carrot and Swede ~~~ Fresh Fruit Salad	Parsnip Soup ~~~ Cod in Breadcrumbs Frankfurter in Torpedo Rolls v Macaroni Cheese Salad Bar Chipped Potatoes, Parsley New Potatoes, Courgettes, Peas and Sweetcorn ~~~ Orange Meringue Pie	Menu As Per Chef
Dinner	Menu As Per Chef	Venison Casserole with Red Wine v Vegetarian Lasagne New Potatoes, Chips, Peas, Sweetcorn ~~~ Lemon Cheesecake	Roast Lamb with Mint Gravy v Mushroom Ravioli, Roast Potatoes, Southern Fried Spiral Potatoes, Whole Beans, Carrots ~~~ Strawberries and Cream	Chicken Kiev v Pasta Provençale with Mushrooms and Feta Chipped Potatoes, New Potatoes, Runner Beans, Sweetcorn ~~~ Banoffee Pie	Spaghetti Bolognese v Gnocchi with Mozzarella, Tomato & Onion Chips, Cauliflower, Green Beans ~~~ Chocolate Sponge with Vanilla Sauce	Lamb Masala v Vegetarian Samosa with Masala Curry Sauce, Hash Browns Saffron Rice French Beans, Carrots ~~~ Mincemeat Tart and Custard	Menu As Per Chef