

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

	Sun 22nd Jul	Mon 23rd Jul	Tue 24th Jul	Wed 25th Jul	Thu 26th Jul	Fri 27th Jul	Sat 28th Jul
Lunch		Watercress Soup ~~~ Baked Herbed Whiting Pork Goulash v Roasted Tomato, Basil & Parmesan Quiche, Salad Bar Creamed Potatoes, Pilau Rice, Cauliflower, Peas ~~~ Cherry Tart with Crème Fraîche	Minestrone Soup ~~~ Herbed Lamb Cutlets with Roasted Vegetables Mediterranean Chicken Bake v Funge Pastis, Salad Parmentier Potatoes, Duchess Potatoes, Mixed Vegetables, French Beans ~~~ Crème Caramel	Gazpacho (served cold) ~~~ Beef Jalfrezi Sesame Cod with Spinach v Marinated Asparagus with Parmesan, Lemon Dressing and Roasted Vine Cherry Tomatoes Boiled New Potatoes, Rice, Stir Fried Vegetables, Peas ~~~ Fruits of The Forest Cheesecake	Vegetable Soup ~~~ Chilli Citrus Chicken Grilled Sausages and Onion Gravy v Wild Mushroom Risotto, Salad Bar Creamed Potatoes, Lentils Cabbage, Ratatouille ~~~ Stewed Plums and Crème Fraîche	Vichysoisse (served cold) ~~~ Cod in Batter Frankfurter in Torpedo Rolls v Herbed Cheese and Sun Blushed Tomato Strudel with Watercress Sauce, Salad Bar Parsley Potatoes, Chips, Broccoli, Peas and Sweetcorn ~~~ Fruit Trifle	Menu As Per Chef
Dinner	Roast Beef with Yorkshire Pudding and Horseradish Sauce Grilled Sausages and Onion Gravy v Ravioli in Tomato, Onion and Garlic Sauce Salad Bar Roast Potatoes, New Potatoes, Carrots, Cabbage ~~~ Apple and Blackberry Pie and Custard	Sticky Gammon Steak Sweet Chilli Chicken Pasta v Rosemary Focaccia with Sun Dried Tomato, Red Onion, Chive Mozzarella Salad Bar Lattice Potatoes, Boiled Potatoes, Courgettes, Whole Beans ~~~ Gooseberry Crumble and Custard	Roast Pork and Apple Stuffing Fishcakes with Dill Sauce v Vegetable Cous Cous with Chickpea's, Salad Bar Roast Potatoes, Cubed Potatoes, Broccoli, Cauliflower ~~~ Treacle Tart and Custard	Roast Lamb with Mint Sauce Chicken Kiev with Mushroom Sauce Baked Stuffed Tomato on Rocket with Balsamic Dressing Salad Bar Roast Potatoes, Chips, Peas, Carrots ~~~ Orange and Almond Cake	Grilled Salmon Béarnaise Pork Steak with Cracked Black Pepper and Lemon Sauce v Macaroni Cheese Salad Bar Potato Wedges, Creamed Potatoes, Braised Leeks, Cabbage ~~~ Chocolate Krispie Cake and Sauce	Lamb Balti Southern Fried Turkey Escalopes v Cannelloni in Mushroom White Wine Sauce Mashed Potato, Pilaff Rice Buttered Leeks, Carrots ~~~ Peach Crumble and Custard	Moroccan Lemon Chicken Fish Pie with Chives v Field Mushroom, Tomato and Halloumi Cheese, Salad Bar Sauté Potatoes, Potato Wedges, Whole Beans, Ratatouille ~~~ Rhubarb Crumble and Cream