

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

	Sun 2nd Oct	Mon 3rd Oct	Tue 4th Oct	Wed 5th Oct	Thu 6th Oct	Fri 7th Oct	Sat 8th Oct
Lunch		Pea and Mint Soup ~~~ Grilled Gammon Steak and Pineapple Cod and Haddock Ragoût with Saffron Rice v Spicy Chick Pea and Vegetable Hot Pot, Salad Bar Chipped Potatoes, Rice, Peas and Sweetcorn, Carrots ~~~ Steamed Sultana Sponge and Custard	Potage Paysanne ~~~ Pan Fried Chicken with Mediterranean Sauce Fishcakes with Dill Sauce v Vegetarian Shepherds Pie with Cheese Mash, Salad Bar Parmentier Potatoes, Pilau Rice, Mixed Vegetables ~~~ Cherry and Almond Tart	Chicken and Leek Soup ~~~ Baked Cod with Parsley Sauce Roast Belly Pork v Squash and Goats Cheese Lasagne with Yoghurt, Chips, Boiled Parsley Potatoes, Salad Bar Mixed Vegetables, Cauliflower Polonaise ~~~ Dutch Apple Pie and Cream	Asparagus Soup ~~~ Beef Stew Grilled Sausages and Onion Gravy v Spinach, Wild Mushroom, Courgette, Mixed Beans and Roasted Pepper Tian served with Red Onion Chutn, Salad Bar Roast Potatoes, Creamed Potatoes, Cabbage, Carrots ~~~ Bread and Butter Pudding and Custard	Mushroom Soup ~~~ Cod in Batter Spaghetti Bolognese v Quorn and Vegetables in Satay Sauce, Salad Bar Boiled Potatoes, Chips, Sauté Courgettes, Peas ~~~ Peach Tart and Custard	Menu As Per Chef
Dinner	Roasted Garlic and Tomato Soup ~~~ Roast Pork Normande Grilled Lamb Chops Robert Sauce v Cannelloni with Spinach Sauce, Salad Bar Roast Potatoes, Lyonnaise Potatoes, Roasted Turnips, French Beans ~~~ Chocolate Gateau	Celery Soup ~~~ Steak and Mushroom Pie Marsala Turkey v Basil Flavoured Pasta with Tomato and Feta Sauce Salad Bar Creamed Potatoes, Saffron Pilaff Rice Cauliflower, Broccoli ~~~ Rhubarb Meringue Tart	Minestrone Soup ~~~ Duck Leg in Sweet Chilli Sauce Roast Lamb with Apricot Stuffing v Stuffed Peppers with Tomato Sauce, Salad Bar Roast Potatoes, Noodles, Stir Fried Vegetables, Braised Leeks ~~~ Chocolate Cabinet Pudding	Red Bean Soup ~~~ Roast Beef with Yorkshire Pudding Chicken and Leek Pie v Braised Beans with Mushrooms and Spinach, Salad Bar Roast Potatoes, Mashed Potato, Swede, Courgettes ~~~ Crème Caramel	Crème Dubarry ~~~ Chicken Kiev with Mushroom Sauce Mixed Fish and Potato Pie v Deep Fried Tofu with Stir Fried Vegetables, Plums & Ginger Sauce, Salad Bar New Potatoes, Lattice Potatoes, Sweetcorn, Broccoli ~~~ Treacle Tart and Custard	Thick Vegetable Soup ~~~ Coq au Vin Jalfrezi Beef with Pappadums v Vegetable Balti, Salad Bar Duchess Potatoes, Pilau Rice, Stir Fried Vegetables, Spinach ~~~ Marmalade Sponge with Custard Sauce	Tomato and Fennel Soup with Garlic Croutons ~~~ Roast Turkey with Trimmings Grilled Pork Chop with Mushrooms v Macaroni Cheese Salad Bar Roast Potatoes, Lattice Potatoes, Ratatouille, Mashed Carrot and Swede ~~~ Plum Crumble and Custard
Formal Hall		DINNER FOR NEW GRADUATES ~~~ Baked Sea Bream Mediterranean Style ~~~ Roasted 3 Bone Rack of Lamb with Sautéed Mushrooms Château Potatoes, Broccoli ~~~ Apple and Blackberry Crumble with Greek Yoghurt		DINNER FOR NEW UNDER GRADUATES ~~~ Sea Bass on Pea Purée with Roasted Cherry Tomatoes and White Wine Sauce ~~~ Suprême of Maize Fed Chicken Apple and Ginger Sauce Parisienne Potatoes, French Beans ~~~ Paris-Brest with Butterscotch Sauce			