

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

	Sun 9th Oct	Mon 10th Oct	Tue 11th Oct	Wed 12th Oct	Thu 13th Oct	Fri 14th Oct	Sat 15th Oct
Lunch		Crème Dubarry ~~~ Turkey à la King Meat Pizza v Stir Fried Vegetables with Coriander Sauce, Salad Bar Chips, Creamed Potatoes, Peas Baked Beans ~~~ Steamed Sultana Sponge and Custard	ITALIAN STYLE LUNCH Italian Vegetable Soup ~~~ Chicken Pasta in Sun Dried Tomato and Basil Cream Italian Baked Cod v Spinach and Riccota Cannelloni, Sautéed Potatoes and Artichokes, Roasted Vegetables, Italian Baked Aubergines ~~~ Torta di Mele (Moist Apple Cake)	Watercress Soup ~~~ Grilled Balsamic Chicken and Peaches Grilled Sausages with Fried Onions v Vegetable Paella, Salad Bar Creamed Potatoes, Southern Fried Spiral Potatoes, Whole Green Beans, Cauliflower ~~~ Bread and Butter Pudding and Custard	Chicken and Leek Soup ~~~ Roast Lamb with Mint Sauce Lattice Pork, Apple and Black Pudding Pie v Vegetarian Shepherds Pie with Cheese Mash, Salad Bar Roast Potatoes, Boiled Potatoes, Swede, Carrots ~~~ Jam Roly-Poly Custard	Potage Paysanne ~~~ Cod in Breadcrumbs Cottage Pie v Cannellini Beans Farmers Style Salad Bar Chips, Boiled Parsley Potatoes, Peas Baked Beans ~~~ Bakewell Tart and Cream	LUNCH MENU Menu As Per Chef
Dinner	Garlic and Tomato Soup ~~~ Roast Pork with Stuffing and Apple Sauce Cannelloni with Bacon and Spinach Sauce V Spicy Quorn Mince and Pasta Bake, Salad Bar Roast Potatoes, Chipped Potatoes, Cauliflower, Broccoli ~~~ Peach Pie and Custard	Celery Soup ~~~ Steak and Guinness Pie Grilled Barnsley Lamb Chop with Rosemary and Garlic Sauce v Flageolet Beans and Roasted Vegetables Salad Bar Boiled Potatoes, Hash Browns Cut Beans, Carrots ~~~ Rhubarb Crumble and Custard	Minestrone Soup ~~~ Spicy Lamb, Onion and Peppers in a Spinach Wrap Chicken Kiev with Garlic and Parsley Sauce v Gnocchi with Mushroom Chives & White Wine Sauce Salad Bar Chips, Risotto Carrots, Buttered Leeks ~~~ Chocolate Sponge with Chocolate Sauce	Sweet Potato, Fennel and Leek Soup ~~~ Roast Beef with Yorkshire Pudding Fried Scampi with Tartare Sauce and Lemon v Pasta Shells with Tomato and Garlic Sauce Salad Bar Roast Potatoes, Potato Wedges, Broccoli, Winter Roasted Vegetables ~~~ Lemon Cheesecake	Asparagus Soup ~~~ Southern Fried Turkey Escalopes Lasagne v Vegetable Cous Cous, Salad Bar Mini Jacket Potatoes, Chips, Country Vegetables, Onion Rings ~~~ Treacle Tart and Custard	French Onion Soup with Crouton ~~~ Beef Tikka Pappadam and Chutney Chicken Provençale v Spinach, Wild Mushroom and Noodles in Sweet Chilli Sauce, Salad Bar Creamed Potatoes, Saffron Rice Courgettes, Mixed Vegetables ~~~ Marmalade Sponge with Custard Sauce	Tomato Soup ~~~ Roast Turkey, Stuffing and Cranberry Sauce Whiting with Parsley Butter v Vegetarian Lasagne Salad Bar Roast Potatoes, Boiled Potatoes, Cauliflower, Courgettes ~~~ Plum Crumble and Custard
Formal Hall	Smoked Salmon and Dill Quiche ~~~ Roast Pork with Crackling and Apple Sauce v Spinach and Mushrooms Crowns, Fondant Potatoes, Broccoli ~~~ Chocolate Torte			Sweet Potato, Fennel and Leek Soup ~~~ Loin of Lamb with Garlic and Rosemary Sauce v Aubergine Pesto and Goats Cheese Layer, Château Potatoes, Winter Roasted Vegetables ~~~ Roasted Meringues on Poached Apple with Blackcurrant Coulis		Smoked Trout Tian with Horseradish Dressing ~~~ Guinea Fowl with Pink Peppercorn Sauce v Deep Fried Tofu with Stir Fried Vegetables, Plums & Ginger Sauce, Lentils Broccoli ~~~ Sticky Toffee Pudding with Toffee Sauce	