

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

	Sun 16th Oct	Mon 17th Oct	Tue 18th Oct	Wed 19th Oct	Thu 20th Oct	Fri 21st Oct	Sat 22nd Oct
Lunch		<p>Egyptian Soup ~~~ Lancashire Hot Pot Cod with Spiced Red Lentils v Vegetable and Bean Stroganoff, Salad Bar Southern Fried Spiral Potatoes, Creamed Potatoes, Peas and Sweetcorn, Mixed Vegetables ~~~ Peach Pie and Custard</p>	<p>VIETNAMESE LUNCH Rice Noodle Soup ~~~ Beef with Bamboo Shoots Chicken in a Coconut Curry Sauce v Stir Fried Quorn with Sweet Chilli Sauce, Spicy Rice Saigon Noodles Stir Fried Vegetables ~~~ Mango Nut Cake</p>	<p>Carrot and Apple Soup ~~~ Haddock on Chorizo Fricasée Grilled Sausages and Onion Gravy v Pesto Pasta with Artichokes and Mushrooms Salad Bar Lattice Potatoes, Rice, Sweetcorn, Country Vegetables ~~~ Baked Apple and Custard</p>	<p>Mushroom Soup ~~~ Lamb Chops Roast Belly Pork and Lemon and Thyme Stuffing v Mushroom Ravioli, Salad Bar Sauté Potatoes, Creamed Potatoes, Broccoli, Purée of Butternut Squash ~~~ Coffee Sponge and Sauce</p>	<p>Chicken and Leek Soup ~~~ Haddock in Batter Beef and Guinness Casserole v Vegetarian Lasagne Salad Bar Chips, Boiled Potatoes, Peas, Cauliflower, ~~~ Ginger Nut Caramel Tart</p>	<p>Menu As Per Chef</p>
Dinner	<p>Leek Soup ~~~ Roast Pork Normande Chicken with Plum and Apple Stuffing v Tortellini with Creamy Mushroom, Onions White Wine Sauce Salad Bar Roast Potatoes, French Fries, Bubble and Squeak, Courgettes ~~~ Apple and Blackberry Tart and Custard</p>	<p>Chicken Soup ~~~ Chilli Con Carne Roast Beef with Yorkshire Pudding v Spaghetti with Roast Vegetable Sauce Salad Bar Roast Potatoes, Rice, Carrots, Whole Green Beans ~~~ Gooseberry Crumble and Custard</p>	<p>Pumpkin Soup Thai Turkey Red Curry and Pappadums Steak and Mushroom Pudding v Bean and Beer Casserole with Baby Dumplings, Salad Bar Mashed Potato, Risotto Cauliflower, Peas Apple Pie and Custard</p>	<p>Red Pepper and Corn Chowder ~~~ Braised Steak with Onions Chicken and Leek Casserole v Broccoli and Stilton Quiche, Salad Bar Roast Potatoes, Boiled Potatoes, Cabbage, Stir Fried Vegetables ~~~ Orange and Almond Cake</p>	<p>Sweet Potato and Leek Soup ~~~ Lamb Balti Fried Scampi with Tartare Sauce and Lemon v Penne Pasta with Mushroom Cream Sauce Salad Bar Pilau Rice, Potato Wedges, Green Beans, Glazed Carrots ~~~ Strawberry Cheesecake</p>	<p>Vegetable Soup ~~~ Roast Turkey with Trimmings Macaroni Cheese with Ham v Braised Beans with Mushrooms and Spinach, Salad Bar Roast Potatoes, Rice, Buttered Leeks, Courgettes ~~~ Banana Custard</p>	<p>Watercress Soup ~~~ Chilli Con Carne Cajun Chicken with Peppers v Vegetarian Chilli Sin Carne, Chips, Rice, French Beans, Carrots ~~~ Chocolate Gateau</p>
Formal Hall	<p>Wild Mushrooms à la Crème ~~~ Garlic and Rosemary Crusted Roast Loin of Lamb with Red Wine Jus v Baked Aubergine with Vegetables and Lentils, Château Potatoes, Carrots ~~~ Profiteroles with Chocolate Sauce</p>			<p>Roasted Tomato, Red Onion and Basil Soup ~~~ Roast Beef with Yorkshire Pudding and Horseradish Sauce v Spinach, Wild Mushroom, Courgette, Mixed Beans and Roasted Pepper Tian served with Red Onion Chutn, Roast Potatoes, Cabbage, ~~~ Chocolate Velvet with Berry Compote Cream and Coulis</p>		<p>Orange, Mint and Grapefruit Cocktail ~~~ Stuffed Maize Fed Chicken Suprême with Goats Cheese and Spinach v Roasted Vegetable and Goat's Cheese Tower, Sweet Potato Mash , Broccoli ~~~ Mascarpone with Mixed Berries and Nuts</p>	