

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

	Sun 23rd Oct	Mon 24th Oct	Tue 25th Oct	Wed 26th Oct	Thu 27th Oct	Fri 28th Oct	Sat 29th Oct
Lunch		<p>Tomato and Basil Soup ~~~</p> <p>Roast Turkey with Trimmings Braised Lambs Liver with Bacon and Onions v Vegetable and Bean Stroganoff, Roast Potatoes, Boiled Parsley Potatoes, Peas and Sweetcorn, Mashed Carrot and Swede ~~~</p> <p>Apple Pie and Custard</p>	<p>AUTUMN LUNCH Autumn Vegetable Soup ~~~</p> <p>Pork and Pumpkin Stew Spice Roasted Chicken with Red Onions v Cauliflower, Squash and Bean Gratin, Harvest Mashed Potatoes, Sweet Potato Wedges Harvest Rice ~~~</p> <p>Autumn Pear and Raspberry Cobbler</p>	<p>Broccoli and Stilton Soup ~~~</p> <p>Stuffed Chicken Breast with Ricotta and Spinach Haddock with Herb Butter v Chickpeas with Chilli, Garlic and Thyme Casserole, Salad Bar Parsley Potatoes, Pilau Rice, Carrots, French Beans ~~~</p> <p>Fresh Fruit Salad</p>	<p>Celery and Apple Soup ~~~</p> <p>Grilled Barnsley Lamb Chop Toad in the Hole with Onion Gravy v Roasted Vegetables with Penne Pasta, Cubed Potatoes, Mashed Potato, Ratatouille, Cauliflower Mornay ~~~</p> <p>Apricot Crumble and Custard</p>	<p>Carrot and Coriander Soup ~~~</p> <p>Cod in Batter Cottage Pie v Vegetarian Pizza, Salad Bar New Potatoes, Buttered Leeks, Peas, Chips ~~~</p> <p>Lime Meringue Pie</p>	<p>Menu As Per Chef</p>
Dinner	<p>Leek Soup ~~~</p> <p>Roast Beef with Yorkshire Pudding and Horseradish Sauce Chicken Legs with Spinach and Bacon Sauce v Vegetable Ravioli Provençale Roast Potatoes, French Fries, Whole Beans, Cauliflower ~~~</p> <p>Rhubarb Fool</p>	<p>Mushroom Soup ~~~</p> <p>Braised Steak with Peppers Crumbed Pork Chop with Thyme and Fennel v Cannelloni in Mild Blue Cheese Sauce Salad Bar Château Potatoes, Potato Wedges, Cabbage, Roast Butternut Squash ~~~</p> <p>Marmalade Sponge with Custard Sauce</p>	<p>Spinach Soup ~~~</p> <p>Red Pesto Turkey with Pasta Whiting with Herb Creamed Cheese Topping v Vegetarian Lasagne Salad Bar Sauté Potatoes, Parsley Potatoes, Broccoli, Peas ~~~</p> <p>Gooseberry Crumble and Custard</p>	<p>Spicy Watercress Soup ~~~</p> <p>Chicken Kiev with Garlic Sauce Chilli Con Carne v Portobello Mushrooms with Barley and Feta, Rice, Hash Browns Whole Beans, Country Vegetables ~~~</p> <p>Chocolate Sponge with Vanilla Sauce</p>	<p>Vegetable Soup ~~~</p> <p>Beef and Spinach Pie Turkey and Mushrooms v Vegetarian Meatballs Provençale, Salad Bar Creamed Potatoes, Southern Fried Spiral Potatoes, Carrots, Stir Fried Vegetables ~~~</p> <p>Lemon Cheesecake</p>	<p>Potato and Onion Soup ~~~</p> <p>Chicken Korma Pork Chop with Orange and Ginger Stuffing v Noodles with Black Bean Sauce Salad Bar Pilaff Rice Potato Wedges, Ragoût of Vegetables, Carrots ~~~</p> <p>Gypsy Tart with Lemon Cream</p>	<p>Pumpkin Soup ~~~</p> <p>Turkey Steak with Tomato Onion and Coriander Salsa Fried Scampi with Tartare Sauce and Lemon v Ghostly Cous Cous and Vegetable Layered Bake, Salad Bar Chips, Noodles, Ratatouille, Peas ~~~</p> <p>Rhubarb Crumble and Custard</p>
Formal Hall	<p>Fish Pie with Chives ~~~</p> <p>Breast of Duck with Citrus Sauce Poppy Seed Potatoes, Ragoût of Vegetables ~~~</p> <p>Old English Style Raspberry Trifle</p>			<p>Asparagus with Parmesan and Basil Tart ~~~</p> <p>Pork Escalope with Plum and Apple Chutney Port Wine Sauce v Aubergine, Courgette, Pepper and Onion Gateau with Tomato Chutney, Duchess Potatoes, Roasted Vegetables ~~~</p> <p>Vanilla Soufflé with Rhubarb Compote</p>		<p>Goats Cheese on Herb Baked Brioche with Roasted Cherry Tomatoes ~~~</p> <p>Garlic and Herb Roasted Quail v Polenta and Vegetable Tians, Cous Cous Buttered Leeks with Fennel Seeds ~~~</p> <p>Lemon Posset Chocolate Cup with Raspberries</p>	