

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

	Sun 30th Oct	Mon 31st Oct	Tue 1st Nov	Wed 2nd Nov	Thu 3rd Nov	Fri 4th Nov	Sat 5th Nov
Lunch		Minestrone Soup ~~~ Pork Chop and Apple Stuffing Meatballs in Provençale Sauce v Vegetarian Shepherds Pie with Cheese Mash, Salad Bar Delmonico Potatoes, Pasta Courgettes, Carrots ~~~ Treacle Pudding and Custard	CARIBBEAN STYLE LUNCH Squash Soup (Haiti) ~~~ Garlic Pork (Trinidad) Jerk Chicken (Jamaica) v Picodillo with Quorn Mince (Cuba), Rice and Red Beans Aloo Dum Potatoes (Trinidad) ~~~ Banana and Ginger Pudding (Jamaica)	Curried Salmon Soup with Croutons ~~~ Lamb Stew Grilled Gammon Steak and Parsley Sauce v Baked Zucchini with Goats Cheese, Salad Bar Creamed Potatoes, Chips, Swede, Mixed Vegetables ~~~ Baked Apple and Custard	Chicken and Leek Soup ~~~ Roast Beef with Yorkshire Pudding Lamb Burger v Quorn with Stir Fried Vegetables and Bean Sprouts, Salad Bar Roast Potatoes, Creamed Potatoes, Purée of Butternut Squash, Broccoli ~~~ Baked Rice Pudding with Peaches	Parsnip, Leek and Lemon Soup ~~~ Haddock in Breadcrumbs with Tartare Sauce Sweet Chilli Chicken Pasta v Spinach and Mushroom Lasagne Salad Bar Chips, Pesto Potatoes, Garden Peas, Mixed Vegetables ~~~ Sherry Trifle	Menu As Per Chef
Dinner	Celery Soup ~~~ Grilled Sausages Lemon Herb Sauce Chilli Con Carne v Vegetable Pie, Salad Bar Boiled Parsley Potatoes, Rice, Carrots, Peas ~~~ Apple and Blackberry Pie and Custard	Mushroom Soup ~~~ Roast Turkey with Trimmings Beef Madras v Gnocchi with Mushroom Chives & White Wine Sauce Roast Potatoes, Saffron Rice Whole Green Beans, Carrots ~~~ Chocolate Gateau	Vegetable Soup ~~~ Lasagne Turkish Kebab with Pitta Bread and Mint Mayonnaise v Vegetarian Spinach and Pine Nut Bake, Salad Bar Chips, Cous Cous with Peas, Sweetcorn and Peppers Stir Fried Vegetables, Sautéed Leeks ~~~ Crème Caramel	Carrot and Cardamon Soup ~~~ Duck Legs Chilli Plum Sauce Salmon Focaccia, Sun Dried Tomatoes, Olives, Red Onion and Mozzarella v Italian Patties with Mozzarella and Tomato, Salad Bar Mashed Potato, Noodles, French Beans, Cauliflower ~~~ Plum Pie and Custard	Tomato Soup ~~~ Spaghetti Bolognese Grilled Sausages and Onion Gravy v Butter Beans with Mixed Vegetable Sauce, Salad Bar Chips, Lattice Potatoes, Peas, Sweetcorn ~~~ Pineapple Upside Down Sponge & Custard	Asparagus Soup ~~~ Roast Lamb Thyme and Parsley Stuffing Beef Bourguignon v Tortellini with Spinach and Cream Salad Bar Roast Potatoes, Pilau Rice, Carrots, Courgettes ~~~ Bakewell Tart and Cream	Potato and Onion Soup ~~~ Grilled Sirloin Steak and Onion Rings Chicken Kiev with Mushroom Sauce v Vegetable Paella, Salad Bar Croquette Potatoes, Ratatouille, Swede ~~~ Eves Pudding with Custard
Formal Hall	Sea Bass on Butternut Squash Purée with White Wine Sauce ~~~ Roast Beef with Yorkshire Pudding and Horseradish Sauce v Stuffed Aubergine with Vegetables and Lentils, Roast Potatoes, Cabbage ~~~ Sticky Toffee Pudding with Toffee Sauce			Caramelised Onion and Gruyère Tart ~~~ Sea Bass with Celeriac Puree and Watercress Sauce v Roasted Vegetable Tians, Lucy Potatoes, French Beans ~~~ Eton Mess with Strawberries and Blueberries		Wild Mushrooms à la Crème ~~~ Maize Fed Chicken with Apricot and Cider Sauce v Roasted Vegetables with Goats Cheese Au Gratin, Noisette Potatoes, Florets of Broccoli and Cauliflower ~~~ Rhubarb Crumble and Clotted Cream	