

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

	Sun 13th Nov	Mon 14th Nov	Tue 15th Nov	Wed 16th Nov	Thu 17th Nov	Fri 18th Nov	Sat 19th Nov
Lunch		<p>Mushroom Soup ~~~ Honey Pecan Pork Chop Meat Pizza v Vegetable Provençale (Tomatoes, Onion and Garlic), Salad Bar Creamed Potatoes, Chips, French Beans, Carrots ~~~ Cherry Pie and Custard</p>	<p>MEXICAN STYLE LUNCH Zesty Mexican Soup ~~~ Pineapple Pork Tacos Chicken Mole v Layered Vegetable Enchilada, Mexican Potatoes, Mexican Rice Elvia's Mexican Pickled Vegetables, Mexican-Style Corn on the Cob ~~~ Sweet Churros</p>	<p>Watercress Soup ~~~ Navarin of Lamb with Dumplings Fried Scampi with Tartare Sauce and Lemon v Vegetable Stew and Dumplings, Salad Bar Parsley Potatoes, Chips, Parsnips, Peas ~~~ Lemon Tart</p>	<p>Leek and Potato Soup ~~~ Grilled Sausages with Fried Onions Mince Beef and Potato Pie v Macaroni Cheese with Mushrooms Salad Bar Cubed Potatoes, Potato Wedges, Cabbage, Cauliflower ~~~ Bread Pudding with Custard</p>	<p>Minestrone Soup ~~~ Gammon Glazed Steak with Pineapple Fried Cod in Batter v Deep Fried Bean Curd with Vegetables in Balti Curry, Salad Bar Chips, Boiled Potatoes, Peas and Sweetcorn, Carrots ~~~ Apricot Crumble and Custard</p>	<p>Menu As Per Chef</p>
Dinner	<p>Red Pepper Soup ~~~ Roast Turkey with Trimings Grilled Chicken with Spinach and Bacon Sauce v Vegetable Casserole, Salad Bar Roast Potatoes, Croquette Potatoes, Cabbage, Cauliflower au Gratin ~~~ Peach Pie and Custard</p>	<p>Celery Soup ~~~ Beef and Mushroom Pie Italian Baked Fish v Vegetable Pie, Salad Bar Boiled Potatoes, Hash Browns Cut Beans, Carrots ~~~ Rhubarb Crumble and Custard</p>	<p>Red Lentil, Chilli & Chickpea Soup ~~~ Beef Jalfrezi Fish Pie with Chives v Tortellini with Creamy Mushroom, Onions White Wine Sauce Salad Bar Southern Fried Spiral Potatoes, Rice, Mixed Vegetables, Whole Green Beans ~~~ Jam Sponge</p>	<p>Broccoli & Blue Cheese Soup ~~~ Roast Beef with Yorkshire Pudding Whiting Provençale v Tofu and Vegetable Chasseur, Salad Bar Roast Potatoes, Potato Wedges, Courgettes, Stir Fried Vegetables ~~~ Fresh Fruit Salad</p>	<p>Tomato Soup ~~~ Roast Leg of Lamb with Lemon and Thyme and Stuffing v Vegetarian Quorn Chilli Sin Carne, v Vegetarian Lasagne Salad Bar Butterbean Mash with Chives Roast Potatoes, Broccoli, Onion Rings ~~~ Pineapple Upside Down Sponge & Custard</p>	<p>Asparagus Soup ~~~ Beef Madras Turkish Kebab with Pitta Bread and Mint Mayonnaise v Vegetable Paella, Salad Bar Pilau Rice, Lattice Potatoes, Broccoli, Sliced Green Beans ~~~ Baked Apple and Custard</p>	<p>Red Bean Soup ~~~ Grilled Pork Chop with Spicy Tomato, Onion and Coriander Salsa Chilli Con Carne v Mushroom Ravioli, Salad Bar Potato Skins, Rice, Fine Beans Provençale, Peas and Sweetcorn ~~~ Baked Rice Pudding with Peaches</p>
Formal Hall	<p>Asparagus with Parmesan Shavings, Roasted Vine Cherry Tomatoes and Dill Dressing ~~~ Stuffed Quail with Orange and Port Sauce v Stir Fried Vegetables with Noodle & Garlic Sauce, Gratin Potatoes, Leeks ~~~ Profiteroles with Butterscotch Sauce</p>			<p>Smoked Chicken and Palm Heart Tian with Leaves ~~~ Sea Bream on Pea Purée, Roasted Cherry Tomatoes and White Wine Sauce v Mushroom Bourguignon, New Potatoes, Broccoli with Red Onion ~~~ Panna Cotta with Pomegranate Glaze</p>		<p>Grilled Salmon Béarnaise ~~~ Guinea Fowl with Sun Dried Tomato Olive Sauce v Roasted Vegetables with Feta Parcels, Sun Dried Tomato & Olive Sauce, Sweet Potato Mash , Baby Carrots ~~~ Raspberry Cheesecake</p>	