

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

	Sun 20th Nov	Mon 21st Nov	Tue 22nd Nov	Wed 23rd Nov	Thu 24th Nov	Fri 25th Nov	Sat 26th Nov
Lunch		Minestrone Soup ~~~ Grilled Barnsley Lamb Chop with Rosemary and Garlic Sauce Haddock with a Parmesan and Herb Crust v Lentil and Vegetable Hot Pot, Salad Bar New Potatoes, Hongroise Potatoes, Country Vegetables, Yellow Courgettes ~~~ Apricot Tart and Custard	THE MEDITERRANEAN IN WINTER Italian Potato, Rice and Spinach Soup ~~~ Provençale Sautéed Chicken with Rosemary and Garlic Spicy Moroccan Stewed Fish v Courgette and Quinoa Stuffed Peppers, Mediterranean Baked Sweet Potatoes, Cous Cous with Peas, Sweetcorn and Peppers Greek Caponata ~~~	Mushroom Soup ~~~ Braised Steak Casserole Meat Pizza v Aubergine Pepper and Goats Cheese Layer Bake, Salad Bar Lattice Potatoes, Boiled Potatoes, Carrots, Peas and Sweetcorn ~~~ Rhubarb Crumble and Custard	Carrot and Coriander Soup ~~~ Grilled Gammon Steak and Pineapple Mince Beef and Potato Pie v Roasted Mediterranean Vegetable Pasta Salad Bar Boulangère Potatoes, Potato Wedges, French Beans, Cauliflower Polonaise ~~~ Bread Pudding with Custard	Crème Dubarry ~~~ Cod in Breadcrumbs Frankfurter in Torpedo Rolls v Vegetarian Quiche Salad Bar Chips, Parsley New Potatoes, Carrots, Corn and Peppers ~~~ Apple Pie and Cream	Menu As Per Chef
Dinner	Watercress Soup ~~~ Roast Beef with Yorkshire Pudding Haddock Provençale v Vegetable Toad in The Hole, Salad Bar Roast Potatoes, Creamed Potatoes, Carrots, Cabbage ~~~ Apple and Blackberry Tart and Custard	Chicken Soup ~~~ Lamb Hot Pot Thai Turkey Red Curry and Pappadums v Vegetable and Baby Onion Curry, Salad Bar Mashed Potato, Rice, Whole Green Beans, Carrots ~~~ Gooseberry Crumble and Custard	Tomato and Blue Cheese Soup with Crispy Bacon ~~~ Steak and Mushroom Pie Grilled Sausages with Fried Onions v Mushroom Ravioli, Salad Bar Mashed Potato, Brown Rice Broccoli, Swede ~~~ Honey and Pineapple with Crème Fraîche	Leek and Potato Soup ~~~ Roast Pork and Apple Sauce Chicken Kiev with Mushroom Sauce v Spinach, Wild Mushroom and Noodles in Sweet Chilli Sauce, Salad Bar Roast Potatoes, Chips, Green Cabbage, Ratatouille ~~~ Baked Rice Pudding with Peaches	Celery Soup ~~~ Lamb, Onion, Peppers in a Spinach Wrap Grilled Salmon, Rosemary and Sunflower Seeds v Penne Pasta with Quorn, Roasted Tomatoes and Garlic Salad Bar Parsley Potatoes, Rice, Courgettes, Mixed Vegetables ~~~ Banana Cake with Custard	Vegetable Soup ~~~ Chicken Balti v Roasted Vegetable and Bean Balti, v Macaroni and Pepper au Gratin, Pilau Rice, Hash Browns Stir Fried Vegetables ~~~ Lemon Meringue Pie	Red Bean Soup ~~~ Lamb Chops Breaded Turkey Steaks Sun Dried Tomato and White Wine Sauce v Vegetarian Meatballs Provençale, Salad Bar New Potatoes, Croquette Potatoes, Whole Green Beans, Cauliflower ~~~ Fruit Trifle
Formal Hall	Sea Bass with Pea and Mint Purée ~~~ Roast Beef with Yorkshire Pudding and Horseradish Sauce v Vegetable Tians, Roast Potatoes, Cabbage ~~~ Brandy Snap Basket with White Chocolate Mascarpone and Strawberry Compote			Spiced Tiger Prawns with Saffron Rice ~~~ Roasted Guinea Fowl with Beetroot, Ginger and Thyme Butternut, Chestnut and Lentil Cake with Mustard Sauce, Heritage Potatoes, Spinach with Dill and Tomatoes ~~~ Warm Lemon Cake with Clotted Cream		Goats Cheese and Caramelised Red Onion Tart, Mixed Salad Leaves and Balsamic Reduction Dressing ~~~ Roasted Loin of Lamb with Roasted Cherry Tomatoes, Garlic, Rosemary and Red Wine Jus v Herb Polenta and Spring Onion Medallions with Horseradish Cream and Red Wine Jus, Duchess Potatoes, Red Cabbage ~~~ Eton Mess	