

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

	Sun 27th Nov	Mon 28th Nov	Tue 29th Nov	Wed 30th Nov	Thu 1st Dec	Fri 2nd Dec	Sat 3rd Dec
Lunch		<p>Red Pepper Soup with Lime ~~~ Roast Beef with Yorkshire Pudding Fishcakes with Dill Sauce v Spicy Chick Pea and Vegetable Hot Pot, Roast Potatoes, Chips, Rice, Florets of Broccoli and Cauliflower, Carrots ~~~ Sticky Toffee Pudding</p>	<p>BURMESE STYLE LUNCH Tom Yam Soup ~~~ Chicken in Coconut Milk Mohinga (National Dish) v Aubergine Curry, Steamed Rice Fried Sweet Potato, Bean Sprouts in Batter, Stir Fried Vegetables ~~~ Mango and Lychee Pancakes</p>	<p>French Onion Soup with Garlic Croutons ~~~ Lamb Burger Grilled Cumberland Sausages and Onions v Spinach and Feta Filo Bake, Potato Wedges, Lyonnaise Potatoes, Red Cabbage, Courgettes ~~~ Honey and Pine Nut Tart with Crème Fraîche</p>	<p>Vegetable Soup ~~~ Shepherds Pie Barbecue Belly Pork v Gnocchi with Mozzarella, Tomato & Onion Salad Bar Parmentier Potatoes, Parsnips, Broccoli ~~~ Bread and Butter Pudding and Custard</p>	<p>Celery and Apple Soup ~~~ Haddock in Batter Chicken Casserole v Vegetarian Shepherds Pie with Cheese Mash, Salad Bar Chips, Parsley New Potatoes, Peas, Sweetcorn ~~~ Cherry Pie and Custard</p>	<p>Menu As Per Chef</p>
Dinner	<p>Watercress Soup ~~~ Chicken Legs with Apricot Stuffing & Gravy Smokey Bacon and Leek Bake v Vegetable Ravioli Provençale Salad Bar Lattice Potatoes, Cubed Potatoes, Courgettes, French Beans ~~~ Peach Pie and Custard</p>	<p>Celery Soup ~~~ Grilled Gammon Chops and Pineapple Braised Steak Casserole v Basil Flavoured Pasta with Tomato and Feta Sauce Salad Bar Creamed Potatoes, Croquette Potatoes, Cabbage, Peas ~~~ Rhubarb Crumble and Cream</p>	<p>Celeriac Soup ~~~ Roast Pork and Apple Sauce Stir Fry Beef Jelfreze in a Tortilla Wrap v Stuffed Peppers with Tomato Sauce, Salad Bar Roast Potatoes, Southern Fried Spiral Potatoes, Whole Green Beans, Parsnips ~~~ Pancakes with a Selection of Fillings and Greek Yoghurt</p>	<p>Carrot and Coriander Soup ~~~ Chicken Kiev with Mushroom Sauce Steak and Kidney Pie v Vegetable Pie, Salad Bar Boiled New Potatoes, Hash Browns Carrots, Leeks ~~~ Lemon Cheesecake</p>	<p>Leek and Potato Soup ~~~ Roast Lamb with Mint Sauce Fried Scampi with Tartare Sauce and Lemon v Penne Pasta Quorn Mince Bolognese Roast Potatoes, Southern Fried Spiral Potatoes, Salad Bar Mixed Vegetables, Swede ~~~ Treachle Tart and Custard</p>	<p>Crème Dubarry ~~~ Turkey à la King Lasagne v Vegetable Curry, Saffron Rice Mini Jacket Potatoes, French Beans, Ratatouille ~~~ Marmalade Sponge with Custard Sauce</p>	<p>Menu As Per Chef</p>
Formal Hall	<p>Roasted Tomato and Red Onion Soup ~~~ Gingered Maize Fed Chicken on Orange & Basil Lentils Spinach ~~~ Baked Pear with Strawberry Sauce & Greek Yoghurt</p>		<p>JCR XMAS FORMAL HALL Sea Bass on Pea Purée with Smoked Salmon and White Wine Sauce v Leek Parcel with Halloumi and Artichoke on Butternut Squash Purée with White Wine Sauce, ~~~ Roast Turkey with Stuffing Balls, Bacon Rolls, Chipolatas, Cranberry Sauce and Roast Gravy v Melty Mushroom Wellington, Roast Potatoes, Brussels Sprouts, Carrots ~~~</p>	<p>ST ANDREWS FORMAL HALL Cullen Skink ~~~ Haggis with Whisky Sauce v Vegetarian Haggis with Whisky Sauce, Clapshot, Roasted Root Vegetables ~~~ Triple Berry Cranachan with Shortbread</p>		<p>JCR XMAS FORMAL HALL Sea Bass on Pea Purée with Smoked Salmon and White Wine Sauce v Leek Parcel with Halloumi and Artichoke on Butternut Squash Purée with White Wine Sauce, ~~~ Roast Turkey with Stuffing Balls, Bacon Rolls, Chipolatas, Cranberry Sauce and Roast Gravy v Melty Mushroom Wellington, Roast Potatoes - Brussels Sprouts - Carrots ~~~</p>	<p>MCR XMAS FORMAL HALL Sea Bass on Pea Purée with Smoked Salmon and White Wine Sauce v Leek Parcel with Halloumi and Artichoke on Butternut Squash Purée with White Wine Sauce, ~~~ Roast Turkey with Stuffing Balls, Bacon Rolls, Chipolatas, Cranberry Sauce and Roast Gravy v Melty Mushroom Wellington, Roast Potatoes - Brussels Sprouts - Carrots ~~~</p>