

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

	Sun 30th Sep	Mon 1st Oct	Tue 2nd Oct	Wed 3rd Oct	Thu 4th Oct	Fri 5th Oct	Sat 6th Oct
Lunch		Pea and Mint Soup ~~~ Grilled Sausages with Fried Onions Spiced Lamb Stir Fry With Wraps v Stir Fried Tempeh and Vegetables in Wrap, Salad Bar Mashed Potato, Chipped Potatoes, Roasted Vegetables, Peas ~~~ Pear and Frangipane Tart with Cream	Potage Paysanne ~~~ Pan Fried Chicken with Mediterranean Sauce Beef Burger on a Sesame Seed Bun with Relish v Vegetable Burger and Relish, Salad Bar Parmentier Potatoes, Sweet Potato Fries, Fine Beans, Mixed Vegetables ~~~ Raspberry Cheesecake	Leek and Potato Broth ~~~ Baked Cod with Parsley Sauce BBQ Chicken and Focaccia v Layered Vegetable and Lentil Enchiladas, Salad Bar New Potatoes, Rice, Broccoli, Mixed Vegetables ~~~ Dutch Apple Pie and Cream	Asparagus Soup ~~~ Beef Stew Tandoori Chicken in Pitta Bread v Tandoori Quorn and Vegetables in Pitta, Salad Bar Creamed Potatoes, Lentils Stir Fried Vegetables, Carrots ~~~ Bread and Butter Pudding and Custard	Mushroom Soup ~~~ Cod in Batter Pulled Pork in Brioche Bun v Battered Tofu and Vegetables, Salad Bar Chips, Potato Wedges, Fine Beans Provençale, Peas ~~~ Banoffee Gateau	Menu As Per Chef
Dinner	Roasted Garlic and Tomato Soup ~~~ Roast Beef with Yorkshire Pudding Roast Turkey, Stuffing and Cranberry Sauce v Macaroni Cheese Salad Bar Roast Potatoes, Boiled Potatoes, Cabbage, Carrots ~~~ Chocolate Gateau	Soup of the Day ~~~ Fried Scampi with Tartare Sauce and Lemon Marsala Turkey v Three Bean Coconut Curry, Salad Bar Saffron Pilaff Rice Chips, Cauliflower, Broccoli ~~~ Rhubarb Meringue Tart	Soup of the Day ~~~ Spaghetti Bolognese Duck Leg in Sweet Chilli Sauce v Stir Fry Vegetables in Black Bean Sauce, Rice, Southern Fried Spiral Potatoes, Courgettes, Sweetcorn Salad Bar ~~~ Chocolate Cabinet Pudding	Soup of the Day ~~~ Chicken Kiev with Mushroom Sauce Cumberland Sausages with Garlic Onion Sauce v Vegan Chorizo Red Pepper Sausage with Onion Sauce, Salad Bar Chips, Mashed Potato, Baked Beans Carrots ~~~ Crème Caramel	Soup of the Day ~~~ Lasagne Grilled Salmon Hollandaise v Vegetarian Lasagne Salad Bar New Potatoes, Lattice Potatoes, Sweetcorn, Broccoli ~~~ Treacle Tart and Custard	Soup of the Day ~~~ Jalfrezi Beef with Pappadums Thai Red Chicken Curry V Vegetable Balti with Green Lentil, Salad Bar Pilau Rice, Bombay Potatoes, Stir Fried Vegetables, Fine Beans ~~~ Marmalade Sponge with Custard Sauce	Soup of the Day ~~~ Southern Fried Butterfly Chicken with Garlic Sauce Chilli Con Carne v Vegetarian Chilli Sin Carne, Salad Bar Rice, Lattice Potatoes, Corn on the Cob, Peas ~~~ Chocolate Krispie Cake and Sauce
Formal Hall		Poached Salmon with Wild Rocket, Lemon and Dill Dressing v Mediteranean Baked Artichokes, ~~~ Loin of Lamb with Roasted Baby Onions and Madeira Sauce v Mushroom and Tarragon Strudels with Madeira Sauce, Château Potatoes, Asparagus ~~~ Lemon Posset Tart with Raspberries		Brie Fritter with Spicy Onion Chutney ~~~ Suprême of Duckling with Orange and Rosemary v Roasted Vegetables, Lentils and Wild Mushroom Terrine with Orange and Rosemary Sauce, Parisienne Potatoes, French Beans ~~~ Paris-Brest with Butterscotch Sauce			