

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

	Mon 8th Oct	Tue 9th Oct	Wed 10th Oct	Thu 11th Oct	Fri 12th Oct	Sat 13th Oct	Sun 14th Oct
Lunch	<p>Crème Dubarry ~~~ Stir Fry Lamb in a Hoi Sin Sauce Hot Dog, Onions, Roll and Relish v Deep Fried Tofu with Stir Fried Vegetables, Plums & Ginger Sauce, Salad Bar Egg Fried Rice Lattice Potatoes, Peas, Courgettes ~~~ Treachle Tart and Custard</p>	<p>ITALIAN STYLE LUNCH Italian Vegetable Soup ~~~ Chicken Pasta in Sun Dried Tomato and Basil Cream v Spinach and Ricotta Cannelloni, Sautéed Potatoes and Artichokes, Roasted Vegetables, Italian Baked Aubergines ~~~ Torta di Mele (Moist Apple Cake)</p>	<p>Watercress Soup ~~~ Grilled Balsamic Chicken and Peaches Lamb Burger with Red Onion & Chilli Chutney v Vegetable Paella, Salad Bar Sweet Potato Fries, New Mids, Whole Green Beans, Cauliflower ~~~ Bread and Butter Pudding and Custard</p>	<p>Chicken and Leek Soup ~~~ Beef Bourguignon Barbeque Spare Ribs v Vegetarian Shepherds Pie with Cheese Mash, Salad Bar Creamed Potatoes, Chips, Green Beans, Carrots ~~~ Jam Roly-Poly Custard</p>	<p>Potage Paysanne ~~~ Cod in Breadcrumbs Cajun Turkey Steak with Pitta v Wild Mushroom Risotto, Salad Bar Chips, Sauté Potatoes, Courgettes Provençale, Peas ~~~ Bakewell Tart and Cream</p>	<p>LUNCH MENU Menu As Per Chef</p>	
Dinner	<p>Soup of the Day ~~~ Steak and Guinness Pie Fried Scampi with Tartare Sauce and Lemon v Lentil Sheperds Pie, Boiled Potatoes, Chips, Cut Beans, Carrots ~~~ Rhubarb Crumble and Custard</p>	<p>Soup of the Day ~~~ Spicy Lamb, Onion and Peppers in a Spinach Wrap Spaghetti Bolognese v Gnocchi with Mushroom Chives & White Wine Sauce Parmentier Potatoes, Southern Fried Spiral Potatoes, Sweetcorn, Buttered Leeks ~~~ Chocolate Sponge with Chocolate Sauce</p>	<p>Soup of the Day ~~~ Chicken Kiev with Mushroom and Garlic Sauce Grilled Gammon Steak and Parsley Sauce v Wild Mushroom and Bean Parcel, Salad Bar Potato Wedges, Dauphinoise Potatoes, Broccoli, Peas ~~~ Lemon Cheesecake</p>	<p>Soup of the Day ~~~ Lasagne Southern Style Breaded Pork Chop v Vegetarian Pizza, Chips, Mini Jacket Potatoes, Country Vegetables, Onion Rings ~~~ Treachle Tart and Custard</p>	<p>Soup of the Day ~~~ Beef Tikka Pappadam and Chutney Chicken Korma v Red Lentil Dhal with Chickpeas, Salad Bar Spiced Potatoes, Saffron Rice Cauliflower, Mixed Vegetables ~~~ Marmalade Sponge with Custard Sauce</p>	<p>Soup of the Day ~~~ Chilli Con Carne Garlic Chicken Stir Fry v Macaroni Cheese Salad Bar Noodles, Rice, Peas, Stir Fried Vegetables ~~~ Gateau</p>	<p>Soup of the Day ~~~ Roast Beef with Yorkshire Pudding Roast Pork and Apple Sauce v Roasted Vegetable and Chickpea Loaf, Roast Potatoes, New Potatoes, Carrots, Cabbage Salad Bar ~~~ Chocolate Sponge with Chocolate Sauce</p>
Formal Hall			<p>Roasted Tomato and Red Onion Soup ~~~ Loin of Lamb with Garlic and Rosemary Sauce v Stuffed Portobello Mushrooms with a Garlic and Rosemary Crust and Red Wine Jus, Château Potatoes, Winter Roasted Vegetables ~~~ Lemon Posset with Roasted Pear</p>	<p>Sea Bass with Dill Sauce v Quinoa, Spinach and Sun Dried Tomato Parcels with White Wine and Dill Sauce, ~~~ Roast Loin of Venison with Kumquat, Red Onion Chutney and Red Wine Jus v Mixed Bean Vegetable Dariole with Red Onion and Cherry Tomato Chutney and Red Wine Jus, Noisette Potatoes, Leeks ~~~ Strawberry Soufflé with Chocolate Sauce</p>	<p>Smoked Trout Tian with Horseradish Dressing v Artichoke and Spinach Tian with Horseradish Dressing, ~~~ Guinea Fowl with Pink Peppercorn Sauce v Aubergine, Courgette, Mixed Beans, Pepper and Onion Gateau with Pink Peppercorn Sauce, Lentils Broccoli ~~~ Sticky Toffee Pudding with Toffee Sauce</p>		<p>Vine Cherry Tomato and Basil Tarte Tatin ~~~ Garlic and Rosemary Crusted Roast Loin of Lamb with Red Wine Jus v Baked Aubergine with Vegetables and Lentils, Château Potatoes, Carrots ~~~ Profiteroles with Chocolate Sauce</p>