

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

| | Sun 21st Oct | Mon 22nd Oct | Tue 23rd Oct | Wed 24th Oct | Thu 25th Oct | Fri 26th Oct | Sat 27th Oct |
|-------------|---|--|---|---|--|---|--|
| Lunch | | <p>Tomato and Basil Soup ~~~</p> <p>Grilled Salmon Béarnaise Toad in the Hole v Spiced Vegetable and Lentil Tortilla, New Potatoes, Gratin Potatoes, Vichy Carrots, Peas ~~~</p> <p>Rhubarb Fool</p> | <p>AUTUMN LUNCH Autumn Vegetable Soup ~~~</p> <p>Pork and Pumpkin Stew Spice Roasted Chicken with Red Onions v Cauliflower, Squash and Bean Gratin, Sweet Potato Wedges, Harvest Rice Cabbage, Swede ~~~</p> <p>Autumn Pear and Raspberry Cobbler</p> | <p>Broccoli and Stilton Soup ~~~</p> <p>Haddock on Chorizo Fricasée Beef Burger on a Sesame Seed Bun with Relish v Vegetable Burger and Relish, Parmentier Potatoes, New Potatoes, Salad Bar Peas, French Beans ~~~</p> <p>Fresh Fruit Salad</p> | <p>Celery and Apple Soup ~~~</p> <p>Lamb Hot Pot Pulled Pork in Brioche Bun v Moroccan Chickpea and Cous Cous Cubed Potatoes, Mashed Potato, Courgettes Provençale, Cauliflower Mornay ~~~</p> <p>Steamed Toffee and Pecan Pudding</p> | <p>Carrot and Coriander Soup ~~~</p> <p>Cod in Breadcrumbs Cottage Pie v Layered Vegetable and Lentil Enchiladas, Salad Bar New Potatoes, Chips, Fine Beans, Peas ~~~</p> <p>Lime Meringue Pie</p> | <p>Menu As Per Chef</p> |
| Dinner | <p>Soup of the Day ~~~</p> <p>Roast Chicken Roast Pork and Apple Sauce v Rarebit Glamorgan Cutlets, Roast Potatoes, Roasted Parsnips, Whole Beans, Cauliflower ~~~</p> <p>Apple Crumble and Custard</p> | <p>Soup of the Day ~~~</p> <p>Fried Scampi with Tartare Sauce and Lemon Southern Fried Turkey Escalopes v Cannelloni in Mild Blue Cheese Sauce Salad Bar Chips, Potato Wedges, Fine Beans, Courgettes ~~~</p> <p>Marmalade Sponge with Custard Sauce</p> | <p>Soup of the Day ~~~</p> <p>Spaghetti Bolognese Southern Style Breaded Pork Chop v Macaroni Cheese Salad Bar Sauté Potatoes, Parsley Potatoes, Broccoli, Peas and Sweetcorn ~~~</p> <p>Chocolate Krispie Cake and Sauce</p> | <p>Soup of the Day ~~~</p> <p>Chicken Kiev with Garlic Sauce Whiting with Parsley Sauce v Portobello Mushrooms with Barley and Feta, Salad Bar Sweet Potato Fries, Rice, Whole Beans, Country Vegetables ~~~</p> <p>Chocolate Sponge with Vanilla Sauce</p> | <p>Soup of the Day ~~~</p> <p>Lasagne Grilled Cumberland Sausages and Onions v Wild Mushroom and Bean Lasagne, Salad Bar Creamed Potatoes, Southern Fried Spiral Potatoes, Leeks, Carrots ~~~</p> <p>Lemon Cheesecake</p> | <p>Soup of the Day ~~~</p> <p>Thai Green Chicken Curry Lamb Marsala v Vegetable Korma, Salad Bar Pilaff Rice Bombay Potatoes, Cauliflower, Carrots ~~~</p> <p>Gypsy Tart with Lemon Cream</p> | <p>Soup of the Day ~~~</p> <p>Chilli Con Carne Southern Fried Chicken v Vegetable Cakes with Coriander Sauce, Salad Bar Chips, Rice, Corn on the Cob, Peas ~~~</p> <p>Gateau</p> |
| Formal Hall | <p>v Mediteranean Baked Artichokes, ~~~</p> <p>Cod with Spiced Red Lentils v Vegetable Escalope with Citrus Sauce, Squash Ragoût, Fine Beans ~~~</p> <p>Old English Style Raspberry Trifle</p> | | | <p>Wild Mushroom Soup ~~~</p> <p>Garlic and Rosemary Crusted Roast Loin of Lamb with Red Wine Jus v Garlic and Rosemary Crusted Aubergine Roulade with Spinach, Mixed Peppers, Butternut Squash and Pu, Potato Rösti, Romanesco Cauliflower, Carrots ~~~</p> <p>Apple and Blackberry Crumble with Cream</p> | | <p>Goats Cheese on Herb Baked Brioche with Roasted Cherry Tomatoes ~~~</p> <p>Supreme of Guinea Fowl with Artichoke Bottoms, Baby Onions and Madeira Sauce v Polenta and Vegetable Tians, Cous Cous Buttered Leeks with Fennel Seeds ~~~</p> <p>Lemon Posset with Shortbread Biscuits and Raspberries</p> | |