

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

	Sun 28th Oct	Mon 29th Oct	Tue 30th Oct	Wed 31st Oct	Thu 1st Nov	Fri 2nd Nov	Sat 3rd Nov
Lunch		Minestrone Soup ~~~ Hot Dog , Onions, Roll and Relish Poached Cod with Mushroom Sauce v Vegan Chorizo Red Pepper Sausage with Onion Sauce, Salad Bar Delmonico Potatoes, Sweet Potato Fries, Courgettes, Peas ~~~ Poached Pear with Greek Yoghurt	CARIBBEAN STYLE LUNCH Squash Soup (Haiti) ~~~ Garlic Pork (Trinidad) Jerk Chicken (Jamaica) v Picodillo with Quorn Mince, Rice and Red Beans Aloo Dum Potatoes (Trinidad) ~~~ Banana and Ginger Pudding (Jamaica)	French Onion Soup ~~~ Lamb Stew BBQ Chicken and Focaccia v Baked Zucchini and Mixed Beans with Goats Cheese, Salad Bar Creamed Potatoes, Chips, Swede, Mixed Vegetables ~~~ Baked Apple and Custard	Leek Soup ~~~ Roast Chicken Various Meat Pizza v Falafel & Spinach Burgers, Chips, Potato Wedges, Salad Bar Peas and Sweetcorn, Broccoli ~~~ Baked Rice Pudding with Peaches	Winter Vegetable Soup ~~~ Cod in Batter Sweet Chilli Chicken Pasta v Wild Mushroom Risotto, Salad Bar Chips, Garden Peas, Mixed Vegetables ~~~ Sherry Trifle	Menu As Per Chef
Dinner	Soup of the Day ~~~ Roast Lamb and Stuffing Roast Turkey with Trimmings v Vegetable Pie, Salad Bar Roast Potatoes, Parsley Potatoes, Carrots, Peas ~~~ Apple and Blackberry Pie and Custard	Soup of the Day ~~~ Fried Scampi with Tartare Sauce and Lemon Beef Madras v Gnocchi with Mushroom Chives & White Wine Sauce Saffron Rice Chips, Whole Green Beans, Carrots ~~~ Chocolate Gateau	Soup of the Day ~~~ Spaghetti Bolognaise Turkish Kebab with Pitta Bread and Mint Mayonnaise v Macaroni Cheese Salad Bar Chips, Cous Cous with Peas , Sweetcorn and Peppers Stir Fried Vegetables ~~~ Crème Caramel	Soup of the Day ~~~ Chicken Kiev Salmon, Sun Dried Tomatoes, Olives, Red Onion sauce v Italian Patties with Mozzarella and Tomato, Salad Bar Chips, Parsley New Potatoes, French Beans, Cauliflower ~~~ Banoffee Pie	Soup of the Day ~~~ Lasagne Cumberland Sausages with Garlic Onion Sauce v Wild Mushroom and Bean Lasagne, Salad Bar Mashed Potato, Lattice Potatoes, Courgettes Provençale, Fine Beans ~~~ Sticky Toffee Pudding	Soup of the Day ~~~ Chicken Tikka Marsala Thai Fish Cakes Ginger Chilli Sauce v Vegetarian Samosa with Jalfrezi Curry Sauce, Salad Bar Pilau Rice, Spiced Potatoes, Cauliflower, Carrots ~~~ Bakewell Tart and Cream	Soup of the Day ~~~ Grilled Sirloin Steak and Onion Rings Chilli Con Carne v Vegetable Paella, Salad Bar Sweet Potato Fries, Croquette Potatoes, Green Beans, Leeks ~~~ Gateau
Formal Hall	Sea Bass on Butternut Squash Purée with White Wine Sauce v Leek Parcel with Halloumi and Artichoke on Butternut Squash Purée with White Wine Sauce, ~~~ Roast Beef with Yorkshire Pudding and Horseradish Sauce v Herb Polenta and Spring Onion Medallions with Horseradish Cream and Red Wine Jus, Roast Potatoes, Cabbage ~~~			NO FORMAL HALL DUE TO COLLEGE DINNER	Gnocchi with Pesto and Cherry Tomatoes ~~~ Venison Casserole with Herbs and Smoked Bacon in Filo Parcel v Spinach, Wild Mushroom, Mixed Bean, Herbs, Yellow Courgette Casserole in Filo Basket, Wild Mushroom Mash, Sautéed Fennel ~~~ Roasted Pear Hot Chocolate Sauce and Ice Cream	Wild Mushrooms à la Crème ~~~ Maize Fed Chicken with Apricot and Cider Sauce v Asparagus and Baby Corn Tempeh Stack with Apricot and Cider Sauce, Noisette Potatoes, Florets of Broccoli and Cauliflower ~~~ Apple Crumble Cake and Clotted Cream	