

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

	Sun 4th Nov	Mon 5th Nov	Tue 6th Nov	Wed 7th Nov	Thu 8th Nov	Fri 9th Nov	Sat 10th Nov
Lunch		Minestrone Soup ~~~ Beef Burger on a Sesame Seed Bun with Relish v Vegetable Burger and Relish, Whiting Provençale Salad Bar Parsley New Potatoes, Sweet Potato Fries, Cauliflower, Fine Beans ~~~ Pear and Frangipane Tart with Cream	MALAYSIAN STYLE LUNCH Fish Lime and Pineapple Soup ~~~ Pork and Potato Curry Spiced Chicken v Sweet & Sour Battered Vegetables, Coconut Milk Rice Potato and Spinach Dan Sayur, Pumpkin Sagoo ~~~ Sago Gula Melaka (Sago Pudding with Palm Sugar)	Red Lentil Soup ~~~ Venison Sausage with Onions Turkey Escalope with Honey and Thyme Sauce v Wild Mushroom Risotto, Salad Bar Creamed Potatoes, Chips, Courgettes, Mixed Vegetables ~~~ Jam Suet Pudding and Custard	French Onion Soup with Croutons ~~~ Pulled Pork in Brioche Bun Fishcakes with Dill Sauce v Layered Vegetable and Lentil Enchiladas, Salad Bar Cubed Potatoes, Chipped Potatoes, Fine Beans Provençale, Broccoli ~~~ Steamed Toffee Banana and Pecan Pudding	Thai Vegetable Soup ~~~ Haddock in Batter Tandoori Chicken in Pitta Bread v Vegetable Samosas with Mango Chutney, Salad Bar Chips, Pilau Rice, Peas, Leeks ~~~ Gateau	Menu As Per Chef
Dinner	Soup of the Day ~~~ Roast Chicken Roast Beef with Yorkshire Pudding v Roasted Vegetable and Chickpea Loaf, Salad Bar Roast Potatoes, Potato Wedges, Carrots, Braised Leeks ~~~ Apple and Blackberry Tart and Custard	Soup of the Day ~~~ Steak and Mushroom Pie Scampi v Roasted Vegetables with Penne Pasta, Salad Bar Creamed Potatoes, Chips, Carrots, Peas ~~~ Apricot Crumble and Custard	Soup of the Day ~~~ Spaghetti Bolognese Southern Style Breaded Pork Chop v Penne Pasta Quorn Mince Bolognese Salad Bar Lattice Potatoes, New Mids, Sweetcorn, Country Vegetables ~~~ Pancakes with a Selection of Fillings and Greek Yoghurt	v Leek and Potato Soup ~~~ Chicken Kiev Gammon Grills with Pineapple v Mozzarella and Tomato on Focaccia, Salad Bar Potato Wedges, Broccoli, Cauliflower ~~~ Banoffee Pie	Soup of the Day ~~~ Lasagne Haddock with a Parmesan and Herb Crust v Mozzarella and Tomato on Focaccia, Salad Bar New Mids, Southern Fried Spiral Potatoes, Cauliflower, Courgettes ~~~ Chocolate Krispie Cake and Sauce	Soup of the Day ~~~ Beef Tikka Pappadam and Chutney Chicken Korma v Vegetable Tikka Salad Bar Saffron Rice Potato Wedges, French Beans, Cauliflower ~~~ Marmalade Sponge with Custard Sauce	Soup of the Day ~~~ Chilli Con Carne Southern Breaded Turkey Escalope v Macaroni Cheese with Mushrooms Salad Bar Pilau Rice, Southern Fried Spiral Potatoes, Peas and Sweetcorn, Carrots ~~~ Ginger Bread and Butter Pudding
Formal Hall	Roasted Cherry Tomato, Red Onion and Basil Soup with Garlic Croutons ~~~ Roast Pork with Crackling and Apple Sauce v Aubergine, Courgette, Mixed Beans, Pepper and Onion Gateau with Pink Peppercorn Sauce, Roast Potatoes, Florets of Broccoli and Cauliflower ~~~ Lemon Posset			Moroccan Sea Bass v Indian Spiced Vegetable and Tempeh Cakes, ~~~ Quail Paupiette with Chorizo Stuffing and Port Sauce v Vegetarian and Chickpea Terrine, Parisienne Potatoes, Roasted Vegetables ~~~ Baked Figs in Filo with Cream	v Red Lentil and Sweet Potato Pâté with Cranberry Chutney, ~~~ Garlic and Rosemary Roast Loin of Lamb Wild Mushrooms and Red Wine Jus v Seared Tempeh with Roasted Balsamic Vegetable Filo Parcels, Gratin Potatoes, French Beans ~~~ Blueberry Pudding with Crème Fraîche	Sweet Potato and Fennel Soup ~~~ Grilled Whiting with Asparagus and White Wine Sauce v Wild Mushroom Tartlet, Lucy Potatoes, French Beans ~~~ Pistachio Crème Brûlée	