

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

	Sun 18th Nov	Mon 19th Nov	Tue 20th Nov	Wed 21st Nov	Thu 22nd Nov	Fri 23rd Nov	Sat 24th Nov
Lunch		<p>Red Pepper and Corn Chowder ~~~</p> <p>Lamb Burger with Red Onion &amp; Chilli Chutney</p> <p>Haddock with a Parmesan and Herb Crust</p> <p>v Courgette and Mushroom Quiche, Salad Bar</p> <p>Chips, Parsley Potatoes, Green Beans, Buttered Leeks ~~~</p> <p>Apple Pie and Cream</p>	<p>THE MEDITERRANEAN IN WINTER</p> <p>Italian Potato, Rice and Spinach Soup ~~~</p> <p>Provençale Sautéed Chicken with Rosemary and Garlic</p> <p>Spicy Moroccan Stewed Fish</p> <p>v Courgette and Quinoa Stuffed Peppers,</p> <p>Mediterranean Baked Sweet Potatoes, Cous Cous with Peas, Sweetcorn and Peppers</p> <p>Greek Caponata ~~~</p>	<p>Mushroom Soup ~~~</p> <p>Beef Bourguignon</p> <p>Various Meat Pizza</p> <p>v Aubergine Pepper and Goats Cheese Layer Bake, Salad Bar</p> <p>Creamed Potatoes, Lattice Potatoes, Carrots, Cabbage ~~~</p> <p>Rhubarb Crumble and Custard</p>	<p>Carrot and Coriander Soup ~~~</p> <p>Golden Parmesan Chicken</p> <p>Meatballs in Provençale Sauce</p> <p>v Roasted Mediterranean Vegetable Pasta</p> <p>Salad Bar</p> <p>Potato Wedges, Pasta</p> <p>French Beans, Cauliflower Polonaise ~~~</p> <p>Bread Pudding with Custard</p>	<p>Winter Vegetable Soup ~~~</p> <p>Cod in Breadcrumbs</p> <p>Stir Fried Pork with Pitta, Mint Mayonnaise and Salad</p> <p>v BBQ Tofu and Vegetables in a Pitta Bread, Salad Bar</p> <p>Chips, Parsley New Potatoes, Carrots, Corn and Peppers ~~~</p> <p>Eves Pudding with Custard</p>	Menu As Per Chef
Dinner	<p>Soup of the Day ~~~</p> <p>Roast Pork and Apple Sauce</p> <p>Roast Lamb with Mint Gravy</p> <p>v Vegetable Toad in The Hole, Salad Bar</p> <p>Roast Potatoes, Gratin Potatoes, Cabbage, Swede ~~~</p> <p>Gateau</p>	<p>Soup of the Day ~~~</p> <p>Chicken and Leek Pie</p> <p>Fried Scampi with Tartare Sauce and Lemon</p> <p>v Vegetable Pie, Salad Bar</p> <p>Chips, Mashed Potato, Peas and Sweetcorn, Carrots ~~~</p> <p>Gooseberry Crumble and Custard</p>	<p>Soup of the Day ~~~</p> <p>Spicy Lamb, Onion and Peppers in a Spinach Wrap</p> <p>Spaghetti Bolognese</p> <p>v Gnocchi with Mushroom Chives &amp; White Wine Sauce</p> <p>Salad Bar</p> <p>Parmentier Potatoes, Southern Fried Spiral Potatoes, Green Beans, Sautéed Courgettes ~~~</p> <p>Fruit Trifle</p>	<p>Soup of the Day ~~~</p> <p>Chicken Kiev with Garlic and Parsley Sauce</p> <p>Grilled Gammon Steak and Pineapple</p> <p>v Spinach, Wild Mushroom and Noodles in Sweet Chilli Sauce, Salad Bar</p> <p>Chips, Potato Wedges, Peas</p> <p>Baked Beans ~~~</p> <p>Bakewell Tart and Cream</p>	<p>Soup of the Day ~~~</p> <p>Lasagne</p> <p>Grilled Salmon, Rosemary and Sunflower Seeds</p> <p>v Mixed Bean and Fennel</p> <p>Lasagne</p> <p>Salad Bar</p> <p>Parsley Potatoes, Chips, Courgettes, Mixed Vegetables ~~~</p> <p>Banana Cake with Custard</p>	<p>Soup of the Day ~~~</p> <p>Lamb Balti</p> <p>Thai Green Chicken Curry</p> <p>v Vegetable Samosas with Mango Chutney, Pilau Rice,</p> <p>Hash Browns</p> <p>Stir Fried Vegetables ~~~</p> <p>Lemon Cheesecake</p>	<p>Soup of the Day ~~~</p> <p>Lamb Chops</p> <p>Breaded Turkey Steaks Sun Dried Tomato and White Wine Sauce</p> <p>v Vegetarian Meatballs</p> <p>Provençale, Salad Bar</p> <p>New Potatoes, Croquette Potatoes, Whole Green Beans, Cauliflower ~~~</p> <p>Creamed Rice Pudding with Fruit</p>
Formal Hall	<p>Pan Fried Trout with Lemon &amp; Parsley Butter</p> <p>v Vegetable Bake with Lemon, Mint and Basil, ~~~</p> <p>Roast Beef with Yorkshire Pudding and Horseradish Sauce</p> <p>v Roasted Vegetable Filo Parcel with Yorkshire Pudding, Horseradish Cream and Red Wine Jus, Roast Potatoes, Cabbage ~~~</p> <p>Brandy Snap Basket with White Chocolate Mascarpone and Strawberry Compote</p>			<p>Sweet Potato and Ginger Soup ~~~</p> <p>Pork Escalopes with Cream Brandy and Mushroom Sauce</p> <p>v Butternut, Chestnut and Lentil Cake with Mustard Sauce, Duchess Potatoes, Red Cabbage ~~~</p> <p>Warm Lemon Cake with Clotted Cream</p>	<p>Grilled Salmon Béarnaise ~~~</p> <p>Roast Loin of Lamb with Garlic, Rosemary and Red Wine Jus</p> <p>v Polenta and Vegetable Tians, Delmonico Potatoes, Buttered Snap Peas ~~~</p> <p>Salt &amp; Pepper - Salted Caramel &amp; Black Pepper</p> <p>Chocolate Torte</p>	<p>v Feta and Sorrel Tartlet with Spiced Chutney, ~~~</p> <p>Bream Fillet with Lentils and Mustard Sauce</p> <p>v Lentil, Mixed Pepper and Asparagus Dariole with Tarragon and Mushroom Sauce, Mange Tout, Carrots ~~~</p> <p>Eton Mess</p>	