

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

	Sun 25th Nov	Mon 26th Nov	Tue 27th Nov	Wed 28th Nov	Thu 29th Nov	Fri 30th Nov	Sat 1st Dec
Lunch		<p>Crème Dubarry ~~~ Beef Burger with Red Onion and Chilli Chutney Hot Dog, Onions, Roll and Relish v Deep Fried Tofu with Stir Fried Vegetables, Plums & Ginger Sauce, Salad Bar Chips, Lattice Potatoes, Peas, Courgettes ~~~ Treachle Tart and Custard</p>	<p>BURMESE STYLE LUNCH Tom Yam Soup ~~~ Chicken in Coconut Milk Mohinga (National Dish) v Aubergine Curry, Steamed Rice Fried Sweet Potato, Bean Sprouts in Batter, Stir Fried Vegetables ~~~ Mango and Lychee Pancakes</p>	<p>Watercress Soup ~~~ Lancashire Hot Pot Grilled Balsamic Chicken and Peaches v Vegetable Paella, Salad Bar Sweet Potato Fries, New Mids, Butternut Squash Purée, Whole Green Beans ~~~ 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 Roast Potatoes, Boiled Potatoes, Swede, Carrots ~~~ Jam Roly-Poly Custard</p>	<p>Potage Paysanne ~~~ Haddock in Batter Cajun Turkey Steak with Pitta v Wild Mushroom Risotto, Salad Bar Chips, Sauté Potatoes, Peas, Courgettes Provençale ~~~ Bakewell Tart and Cream</p>	<p>LUNCH MENU Menu As Per Chef</p>
Dinner	<p>Soup of the Day ~~~ Roast Pork with Stuffing and Apple Sauce Roast Lamb and Stuffing V Spicy Quorn Mince and Pasta Bake, Salad Bar Roast Potatoes, Chipped Potatoes, Cauliflower, Broccoli ~~~ Peach Pie and Custard</p>	<p>Soup of the Day ~~~ Fish Pie with Chives Southern Style Breaded Pork Chop v Lentil Sheperds Pie, Salad Bar Chips, Croquette Potatoes, Carrots, Sweetcorn ~~~ Rhubarb Crumble and Cream</p>	<p>Soup of the Day ~~~ Spicy Lamb, Onion and Peppers in a Spinach Wrap Spaghetti Bolognese v Vegetarian Pizza, Salad Bar Parmentier Potatoes, Southern Fried Spiral Potatoes, Buttered Leeks, Cut Beans ~~~ 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 Dauphinoise Potatoes, Potato Wedges, Broccoli, Peas ~~~ Lemon Cheesecake</p>	<p>Soup of the Day ~~~ Lasagne Pork Schnitzel with a Creamy Dill Sauce v Squash and Goats Cheese Lasagne with Yoghurt, Salad Bar Mini Jacket Potatoes, Chips, Country Vegetables, Onion Rings ~~~ Sticky Toffee Pudding</p>	<p>Soup of the Day ~~~ Beef Madras Lamb Tikka Masala and Pickles v Red Lentil Dhal with Chickpeas, Sweet Potato Sag Aloo, Saffron Rice French Beans, Cauliflower Polonaise ~~~ 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>
Formal Hall	<p>Roasted Tomato and Mozzarella on Brioche ~~~ Gingered Maize Fed Chicken on Orange & Basil v Roasted Vegetables and Wild Mushrooms Tian with Orange and Cranberry Sauce, Lentils Mixed Vegetables ~~~ Poached Pear in Red Wine with Greek Yoghurt</p>			<p>JCR XMAS FORMAL HALL Seared Salmon set on Chorizo and Gingered Wild Rice with Olive Sauce v Seared Tahini Moroccan Aubergine set on Chickpeas and Gingered Wild Rice with Olive Sauce, ~~~ Roast Turkey with Stuffing Balls, Bacon Rolls, Chipolatas, Cranberry Sauce and Roast Gravy v Filo Vegetable Wellington with Chestnuts, Redcurrant Jelly and Red Wine Jus, Roast Potatoes, Brussels Sprouts,</p>	<p>JCR XMAS FORMAL HALL Seared Salmon set on Chorizo and Gingered Wild Rice with Olive Sauce v Seared Tahini Moroccan Aubergine set on Chickpeas and Gingered Wild Rice with Olive Sauce, ~~~ Roast Turkey with Stuffing Balls, Bacon Rolls, Chipolatas, Cranberry Sauce and Roast Gravy v Filo Vegetable Wellington with Chestnuts, Redcurrant Jelly and Red Wine Jus, Roast Potatoes - Brussels Sprouts -</p>	<p>ST ANDREWS FORMAL HALL Cullen Skink v Scotch Broth ~~~ Haggis with Whisky Sauce v Vegetarian Haggis with Whisky Sauce, Clapshot, Roasted Root Vegetables, ~~~ Chocolate Cloutie, Pear Tablet and Wisky Cream</p>	<p>MCR XMAS FORMAL HALL Seared Salmon set on Chorizo and Gingered Wild Rice with Olive Sauce v Seared Tahini Moroccan Aubergine set on Chickpeas and Gingered Wild Rice with Olive Sauce, ~~~ Roast Turkey with Stuffing Balls, Bacon Rolls, Chipolatas, Cranberry Sauce and Roast Gravy v Filo Vegetable Wellington with Chestnuts, Redcurrant Jelly and Red Wine Jus, Roast</p>