

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

	Sun 22nd Oct	Mon 23rd Oct	Tue 24th Oct	Wed 25th Oct	Thu 26th Oct	Fri 27th Oct	Sat 28th Oct
Lunch		<p>Tomato and Basil Soup ~~~</p> <p>Venison Casserole with Herbs and Smoked Bacon Italian Baked Cod v Vegetable and Bean Stroganoff, New Potatoes, Creamed Potatoes, Mashed Carrot and Swede, Peas ~~~</p> <p>Apple Crumble and Custard</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, Harvest Mashed Potatoes, Sweet Potato Wedges Harvest Rice ~~~</p> <p>Autumn Pear and Raspberry Cobbler</p>	<p>Broccoli and Stilton Soup ~~~</p> <p>Stuffed Chicken Breast with Ricotta and Spinach Haddock with Herb Butter v Chickpeas with Chilli, Garlic and Thyme Casserole, Parmentier Potatoes, Boiled New Potatoes, Salad Bar Carrots, French Beans ~~~</p> <p>Fresh Fruit Salad</p>	<p>Celery and Apple Soup ~~~</p> <p>Grilled Barnsley Lamb Chop Toad in the Hole with Onion Gravy v Spicy Vegan Quinoa with Edamame Beans, Cubed Potatoes, Mashed Potato, Ratatouille, Cauliflower Mornay ~~~</p> <p>Apricot Tart and Custard</p>	<p>Carrot and Coriander Soup ~~~</p> <p>Cod in Batter Cottage Pie v Vegetarian Quiche Salad Bar New Potatoes, Buttered Leeks, Peas, Chips ~~~</p> <p>Lime Meringue Pie</p>	<p>Menu As Per Chef</p>
Dinner	<p>Leek Soup ~~~</p> <p>Roast Beef with Yorkshire Pudding and Horseradish Sauce Chicken Legs with Spinach and Bacon Sauce v Vegetable Ravioli Provençale Roast Potatoes, French Fries, Whole Beans, Cauliflower ~~~</p> <p>Rhubarb Fool</p>	<p>Mushroom Soup ~~~</p> <p>Braised Steak with Peppers Crumbed Pork Chop with Thyme and Fennel v Cannelloni in Mild Blue Cheese Sauce Salad Bar Château Potatoes, Potato Wedges, Cabbage, Roast Butternut Squash ~~~</p> <p>Marmalade Sponge with Custard Sauce</p>	<p>Spinach Soup ~~~</p> <p>Red Pesto Turkey with Pasta Whiting with Herb Creamed Cheese Topping v Vegetarian Lasagne Salad Bar Sauté Potatoes, Parsley Potatoes, Broccoli, Peas and Sweetcorn ~~~</p> <p>Gooseberry Crumble and Custard</p>	<p>Spicy Watercress Soup ~~~</p> <p>Chicken Kiev with Garlic Sauce Chilli Con Carne v Portobello Mushrooms with Barley and Feta, Salad Bar Rice, Hash Browns Whole Beans, Country Vegetables ~~~</p> <p>Chocolate Sponge with Vanilla Sauce</p>	<p>Vegetable Soup ~~~</p> <p>Beef and Spinach Pie Turkey and Mushrooms v Vegetarian Meatballs Provençale, Salad Bar Creamed Potatoes, Southern Fried Spiral Potatoes, Carrots, Stir Fried Vegetables ~~~</p> <p>Lemon Cheesecake</p>	<p>Potato and Onion Soup ~~~</p> <p>Chicken Korma Pork Chop with Orange and Ginger Stuffing v Noodles with Black Bean Sauce Salad Bar Pilaff Rice Potato Wedges, Ragoût of Vegetables, Carrots ~~~</p> <p>Gypsy Tart with Lemon Cream</p>	<p>Pumpkin Soup ~~~</p> <p>Turkey Steak with Tomato Onion and Coriander Salsa Spaghetti Bolognese v Wild Mushroom Risotto, Salad Bar Chips, Noodles, Ratatouille, Peas ~~~</p> <p>Rhubarb Crumble and Custard</p>
Formal Hall	<p>Fish Pie with Chives ~~~</p> <p>Breast of Duck with Citrus Sauce v Vegetable Escalope with Citrus Sauce, Poppy Seed Potatoes, Ragoût of Vegetables ~~~</p> <p>Old English Style Raspberry Trifle</p>				<p>Wild Mushroom Soup ~~~</p> <p>Garlic and Rosemary Crusted Roast Loins 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>Garlic and Herb Roasted Quail v Polenta and Vegetable Tians, Cous Cous Buttered Leeks with Fennel Seeds ~~~</p> <p>Lemon Posset with Shortbread Biscuits and Raspberries</p>	