

	Sun 29th Oct	Mon 30th Oct	Tue 31st Oct	Wed 1st Nov	Thu 2nd Nov	Fri 3rd Nov	Sat 4th Nov
Lunch		Minestrone Soup ~~~ Venison Meatballs Provençale Poached Cod with Mushroom Sauce v Vegetarian Shepherds Pie with Cheese Mash, Salad Bar Delmonico Potatoes, Pasta Courgettes, Carrots ~~~ 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)	Curried Salmon Soup with Croutons ~~~ Lamb Stew Grilled Gammon Steak and Parsley Sauce v Baked Zucchini and Mixed Beans with Goats Cheese, Salad Bar Creamed Potatoes, Chips, Swede, Mixed Vegetables ~~~ Baked Apple and Custard	Chicken and Leek Soup ~~~ Roast Beef with Yorkshire Pudding Lamb Burger v Sauté Butterbeans with Avocado, Cherry Tomatoes, Chives and Black Olives, Salad Bar Roast Potatoes, Creamed Potatoes, Purée of Butternut Squash, Broccoli ~~~ Baked Rice Pudding with Peaches	Parsnip, Leek and Lemon Soup ~~~ Haddock in Breadcrumbs with Tartare Sauce Sweet Chilli Chicken Pasta v Spinach and Mushroom Lasagne Salad Bar Chips, Pesto Potatoes, Garden Peas, Mixed Vegetables ~~~ Sherry Trifle	Menu As Per Chef
Dinner	Celery Soup ~~~ Grilled Sausages Lemon Herb Sauce Chilli Con Carne v Vegetable Pie, Salad Bar Boiled Parsley Potatoes, Rice, Carrots, Peas ~~~ Apple and Blackberry Pie and Custard	Mushroom Soup ~~~ Beef Madras Chicken Kiev v Gnocchi with Mushroom Chives & White Wine Sauce Roast Potatoes, Saffron Rice Whole Green Beans, Carrots ~~~ Chocolate Gateau	Vegetable Soup ~~~ Lasagne Turkish Kebab with Pitta Bread and Mint Mayonnaise v Vegetarian Spinach and Pine Nut Bake, Salad Bar Chips, Cous Cous with Peas, Sweetcorn and Peppers Stir Fried Vegetables, Sautéed Leeks ~~~ Crème Caramel	Carrot and Cardamon Soup ~~~ Duck Legs Chilli Plum Sauce Salmon Focaccia, Sun Dried Tomatoes, Olives, Red Onion and Mozzarella v Italian Patties with Mozzarella and Tomato, Salad Bar Mashed Potato, Noodles, French Beans, Cauliflower ~~~ Plum Pie and Custard	Tomato Soup ~~~ Spaghetti Bolognese Grilled Sausages and Onion Gravy v Butter Beans with Mixed Vegetable Sauce, Salad Bar Chips, Lattice Potatoes, Peas, Sweetcorn ~~~ Pineapple Upside Down Sponge & Custard	Asparagus Soup ~~~ Roast Lamb Thyme and Parsley Stuffing Beef Bourguignon v Tortellini with Spinach and Cream Salad Bar Roast Potatoes, Pilau Rice, Carrots, Courgettes ~~~ Bakewell Tart and Cream	Potato and Onion Soup ~~~ Grilled Sirloin Steak and Onion Rings Chicken Kiev with Mushroom Sauce v Vegetable Paella, Salad Bar Croquette Potatoes, Ratatouille, Swede ~~~ Eves Pudding with Custard
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 ~~~			Caramelised Onion and Gruyère Tart ~~~ Sea Bass with Celeriac Puree and Watercress Sauce v Quinoa, Mixed Bean and Roasted Vegetable Cakes with Watercress Sauce, Lucy Potatoes, French Beans ~~~ Eton Mess with Strawberries and Blueberries	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	