

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

	Sun 26th Nov	Mon 27th Nov	Tue 28th Nov	Wed 29th Nov	Thu 30th Nov	Fri 1st Dec	Sat 2nd Dec
Lunch		<p>Red Pepper Soup with Lime ~~~</p> <p>Roast Beef with Yorkshire Pudding</p> <p>Fishcakes with Dill Sauce v Spicy Chick Pea and Vegetable Hot Pot, Roast Potatoes, Chips, Rice, Florets of Broccoli and Cauliflower, Carrots ~~~</p> <p>Sticky Toffee Pudding</p>	<p>BURMESE STYLE LUNCH Tom Yam Soup ~~~</p> <p>Chicken in Coconut Milk Mohinga (National Dish) v Aubergine Curry, Steamed Rice Fried Sweet Potato, Bean Sprouts in Batter, Stir Fried Vegetables ~~~</p> <p>Mango and Lychee Pancakes</p>	<p>French Onion Soup with Garlic Croutons ~~~</p> <p>Lamb Burger</p> <p>Grilled Cumberland Sausages and Onions v Spinach and Feta Filo Bake, Potato Wedges, Lyonnaise Potatoes, Peas, Courgettes ~~~</p> <p>Honey and Pine Nut Tart with Crème Fraîche</p>	<p>Vegetable Soup ~~~</p> <p>Shepherds Pie Barbecue Belly Pork v Gnocchi with Mozzarella, Tomato & Onion Salad Bar Parmentier Potatoes, Parsnips, Red Cabbage ~~~</p> <p>Pear and Frangipane Tart with Cream</p>	<p>Celery and Apple Soup ~~~</p> <p>Haddock in Batter Chicken Casserole v Vegetarian Shepherds Pie with Cheese Mash, Salad Bar Chips, Parsley New Potatoes, Peas, Sweetcorn ~~~</p> <p>Cherry Pie and Custard</p>	Menu As Per Chef
Dinner	<p>Watercress Soup ~~~</p> <p>Chicken Legs with Apricot Stuffing & Gravy Smokey Bacon and Leek Bake v Vegetable Ravioli Provençale Salad Bar Lattice Potatoes, Cubed Potatoes, Courgettes, French Beans ~~~</p> <p>Peach Pie and Custard</p>	<p>Celery Soup ~~~</p> <p>Grilled Gammon Chops and Pineapple Braised Steak Casserole v Basil Flavoured Pasta with Tomato and Feta Sauce Salad Bar Creamed Potatoes, Croquette Potatoes, Cabbage, Peas ~~~</p> <p>Rhubarb Crumble and Cream</p>	<p>Celeriac Soup ~~~</p> <p>Roast Pork and Apple Sauce Stir Fry Beef Jelfreze in a Tortilla Wrap v Stuffed Peppers with Tomato Sauce, Salad Bar Roast Potatoes, Southern Fried Spiral Potatoes, Whole Green Beans, Parsnips ~~~</p> <p>Pancakes with a Selection of Fillings and Greek Yoghurt</p>	<p>Carrot and Coriander Soup ~~~</p> <p>Chicken Kiev with Mushroom Sauce Steak and Kidney Pie v Vegetable Pie, Salad Bar Boiled New Potatoes, Hash Browns Carrots, Leeks ~~~</p> <p>Lemon Cheesecake</p>	<p>Leek and Potato Soup ~~~</p> <p>Roast Lamb with Mint Sauce Fried Scampi with Tartare Sauce and Lemon v Penne Pasta Quorn Mince Bolognese Roast Potatoes, Southern Fried Spiral Potatoes, Salad Bar Mixed Vegetables, Swede ~~~</p> <p>Treacle Tart and Custard</p>	<p>Crème Dubarry ~~~</p> <p>Turkey à la King Lasagne v Vegetable and Tempeh Curry, Saffron Rice Mini Jacket Potatoes, French Beans, Ratatouille ~~~</p> <p>Marmalade Sponge with Custard Sauce</p>	Menu As Per Chef
Formal Hall	<p>Roasted Tomato and Red Onion Soup ~~~</p> <p>Gingered Maize Fed Chicken on Orange & Basil v Roasted Vegetables and Wild Mushrooms Tian with Orange and Cranberry Sauce, Lentils Mixed Vegetables ~~~</p> <p>Baked Pear with Strawberry Sauce & Greek Yoghurt</p>			<p>JCR XMAS FORMAL HALL Bream Fillet Parcel with Sun Dried Tomato wrapped in Carrot, with Watercress Sauce v Herbed Cheese and Sun Blushed Tomato Strudel with Watercress Sauce, ~~~</p> <p>Roast Turkey with Stuffing Balls, Bacon Rolls, Chipolatas, Cranberry Sauce and Roast Gravy v Quinoa, Lentil and Roasted Vegetable Bake, Roast Potatoes, Brussels Sprouts, Carrots</p>	<p>ST ANDREWS FORMAL HALL Cullen Skink v Scotch Broth ~~~</p> <p>Haggis with Whisky Sauce v Vegetarian Haggis with Whisky Sauce, Clapshot, Roasted Root Vegetables ~~~</p> <p>Baked Raspberry and Bramble Trifle with Drambuie</p>	<p>JCR XMAS FORMAL HALL Bream Fillet Parcel with Sun Dried Tomato wrapped in Carrot, with Watercress Sauce v Herbed Cheese and Sun Blushed Tomato Strudel with Watercress Sauce, ~~~</p> <p>Roast Turkey with Stuffing Balls, Bacon Rolls, Chipolatas, Cranberry Sauce and Roast Gravy v Quinoa, Lentil and Roasted Vegetable Bake, Roast Potatoes - Brussels Sprouts - Carrots</p>	<p>MCR XMAS FORMAL HALL Bream Fillet Parcel with Sun Dried Tomato wrapped in Carrot, with Watercress Sauce v Herbed Cheese and Sun Blushed Tomato Strudel with Watercress Sauce, ~~~</p> <p>Roast Turkey with Stuffing Balls, Bacon Rolls, Chipolatas, Cranberry Sauce and Roast Gravy v Quinoa, Lentil and Roasted Vegetable Bake, Roast Potatoes - Brussels Sprouts - Carrots</p>