

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

	Sun 23rd Apr	Mon 24th Apr	Tue 25th Apr	Wed 26th Apr	Thu 27th Apr	Fri 28th Apr	Sat 29th Apr
Lunch		<p>Red Lentil Soup ~~~</p> <p>Grilled Gammon Steak and Pineapple</p> <p>Poached Cod with Mushroom Sauce</p> <p>v Battered Vegetables, Salad Bar</p> <p>Chips, Boiled Parsley Potatoes, Broccoli, Carrots</p> <p>~~~</p> <p>Lemon Tart</p>	<p>THAI STYLE LUNCH</p> <p>Thai Sweetcorn Soup ~~~</p> <p>Thai Red Chicken Curry</p> <p>Stir Fried Beef in Oyster Sauce</p> <p>v Aubergine Curry, Steamed Rice</p> <p>Noodles, Stir Fried Vegetables</p> <p>~~~</p> <p>Thai Chocolate Mango Mousse</p>	<p>Watercress Soup ~~~</p> <p>Shepherds Pie</p> <p>Fried Scampi with Tartare Sauce and Lemon</p> <p>v Vegetarian Shepherds Pie, Salad Bar</p> <p>Chips, Mixed Vegetables, French Beans</p> <p>~~~</p> <p>Bread and Butter Pudding and Custard</p>	<p>Dhal and Carrot Soup ~~~</p> <p>Braised Steak with Onions</p> <p>Toad in the Hole</p> <p>v Pesto Pasta with Artichokes, Salad Bar</p> <p>Cubed Potatoes, Parsley Potatoes, Cabbage, Cauliflower</p> <p>~~~</p> <p>Rhubarb Fool</p>	<p>Minestrone Soup ~~~</p> <p>Spaghetti Bolognaise</p> <p>Cod in Batter</p> <p>v Sauté Butterbeans with Avocado, Cherry Tomatoes, Chives and Black Olives, Salad Bar</p> <p>Chips, Parsley New Potatoes, Creamed Spinach, Peas and Sweetcorn</p> <p>~~~</p> <p>Apricot Crumble and Custard</p>	<p>Menu As Per Chef</p>
Dinner	<p>Tomato Soup ~~~</p> <p>Roast Leg of Lamb with Mint Sauce</p> <p>Stuffed Chicken Legs</p> <p>v Mushroom Ravioli, Salad Bar</p> <p>Roast Potatoes, Chips, Baked Parsnips, Spring Cabbage</p> <p>~~~</p> <p>Cheesecake</p>	<p>Parsnip, Leek and Lemon Soup ~~~</p> <p>Pork Chop with Chilli and Lime Sauce</p> <p>Duck Leg in Apricot Sauce</p> <p>v Broccoli and Stilton Quiche, Salad Bar</p> <p>Lattice Potatoes, Sweet and Sour Noodles</p> <p>Stir Fried Vegetables</p> <p>~~~</p> <p>Apple And Blueberry Crumble</p>	<p>Mushroom Soup ~~~</p> <p>Roast Beef with Yorkshire Pudding</p> <p>Penne Pasta with Sweet Chilli Chicken</p> <p>v Vegetable Bake Topped with Tomato and Goats Cheese, Salad Bar</p> <p>Roast Potatoes, Lattice Potatoes, Mushy Peas, Carrots</p> <p>~~~</p> <p>Steamed Sultana Sponge and Custard</p>	<p>Butternut Squash and African Spice Soup ~~~</p> <p>Chicken Kiev with Mushroom Sauce</p> <p>Roast Lamb with Mint Sauce</p> <p>v Gnocchi Provençale</p> <p>Salad Bar</p> <p>Roast Potatoes, Potato Wedges, Carrots, Courgettes with Red Onion</p> <p>~~~</p> <p>Pineapple Upside Down Sponge & Custard</p>	<p>Leek and Potato Broth ~~~</p> <p>Sweet Paprika Chicken with Tomato and Chickpea Salsa</p> <p>Sausages and Onion Gravy</p> <p>v Quorn Bourguinon, Salad Bar</p> <p>Chips, Mashed Potato, Sautéed Leeks, French Beans</p> <p>~~~</p> <p>Chocolate and Orange Terrine with Raspberries</p>	<p>Sweet Potato Soup ~~~</p> <p>Lasagne</p> <p>Chicken Tikka Marsala</p> <p>v Vegetarian Stroganoff, Salad Bar</p> <p>Croquette Potatoes, Pilaff Rice</p> <p>Carrots, Cauliflower</p> <p>~~~</p> <p>Pear and Ginger Crisp with Custard</p>	<p>Cream of Onion Soup ~~~</p> <p>Grilled Steak with Tomato and Mushrooms</p> <p>Lamb Moussaka</p> <p>v Vegetarian Bake with Crunch Topping, Salad Bar</p> <p>Sauté Potatoes, Lattice Potatoes, Swede, Ratatouille</p> <p>~~~</p> <p>Eves Pudding with Custard</p>
Formal Hall	<p>Baked Sea Bass on Crushed New Potatoes with Spring Onions and White Wine Sauce</p> <p>~~~</p> <p>Roast Sirloin of Beef with Yorkshire Pudding, Horseradish Sauce with a Red Wine Jus</p> <p>v Filo Vegetable Wellington with Redcurrant Jelly and Red Wine Jus, Roast Potatoes, Baby Carrots, Green Beans</p> <p>~~~</p> <p>Old English Trifle</p>			<p>Smoked Chicken Salad ~~~</p> <p>Baked Sea Bream with Cucumber and Dill Salsa</p> <p>v Lentil and Vegetable Doriol with Tarragon and Mushroom Sauce, Parisienne Potatoes, Snap Peas</p> <p>~~~</p> <p>Basil and White Chocolate Cream</p>		<p>Warm Asparagus with Hollandaise Sauce, ~~~</p> <p>Roast Rack of Lamb Balsamic and Mint Sauce</p> <p>v Lentil and Vegetable Cutlet with Apricot and Mint Stuffing served with Roast Jus, Fondant Potatoes, Cauliflower Polonaise</p> <p>~~~</p> <p>Lemon Posset with Roasted Pear</p>	