

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

	Sun 22nd Apr	Mon 23rd Apr	Tue 24th Apr	Wed 25th Apr	Thu 26th Apr	Fri 27th Apr	Sat 28th Apr
<b>Lunch</b>		<p>Red Lentil Soup ~~~</p> <p>Grilled Gammon Steak and Pineapple Chilli Con Carne v Battered Vegetables, Chips, Rice, Salad Bar Broccoli, Carrots ~~~</p> <p>Lemon Tart</p>	<p>THAI STYLE LUNCH Thai Sweetcorn Soup ~~~</p> <p>Thai Red Chicken Curry Stir Fried Beef in Oyster Sauce v Aubergine Curry, Steamed Rice Noodles, Stir Fried Vegetables ~~~</p> <p>Thai Chocolate Mango Mousse</p>	<p>Watercress Soup ~~~</p> <p>Shepherds Pie Fried Scampi with Tartare Sauce and Lemon v Vegetarian Shepherds Pie, Salad Bar Chips, Mixed Vegetables, French Beans ~~~</p> <p>Bread and Butter Pudding and Custard</p>	<p>Dhal and Carrot Soup ~~~</p> <p>Braised Steak with Onions Toad in the Hole v Pesto Pasta with Artichokes, Salad Bar Cubed Potatoes, Parsley Potatoes, Cabbage, Cauliflower ~~~</p> <p>Rhubarb Fool</p>	<p>Minestrone Soup ~~~</p> <p>Spaghetti Bolognaise Cod in Batter v Cannelloni in Mild Blue Cheese Sauce Salad Bar Chips, Parsley New Potatoes, Creamed Spinach, Peas and Sweetcorn ~~~</p> <p>Apricot Crumble and Custard</p>	Menu As Per Chef
<b>Dinner</b>	<p>Tomato Soup ~~~</p> <p>Roast Leg of Lamb with Mint Sauce Stuffed Chicken Legs v Mushroom Ravioli, Salad Bar Roast Potatoes, Chips, Baked Parsnips, Spring Cabbage ~~~</p> <p>Cheesecake</p>	<p>Parsnip, Leek and Lemon Soup ~~~</p> <p>Pork Chop with Chilli and Lime Sauce Duck Leg in Apricot Sauce v Broccoli and Stilton Quiche, Salad Bar Lattice Potatoes, Sweet and Sour Noodles Stir Fried Vegetables ~~~</p> <p>Apple and Blueberry Crumble</p>	<p>Mushroom Soup ~~~</p> <p>Roast Beef with Yorkshire Pudding Penne Pasta with Sweet Chilli Chicken v Vegetable Bake Topped with Tomato and Goats Cheese, Salad Bar Roast Potatoes, Lattice Potatoes, Mushy Peas, Carrots ~~~</p> <p>Steamed Sultana Sponge and Custard</p>	<p>Butternut Squash and African Spice Soup ~~~</p> <p>Chicken Kiev with Mushroom Sauce Roast Lamb with Mint Sauce v Gnocchi Provençale Salad Bar Roast Potatoes, Potato Wedges, Carrots, Courgettes with Red Onion ~~~</p> <p>Pineapple Upside Down Sponge &amp; Custard</p>	<p>Leek and Potato Broth ~~~</p> <p>Sweet Paprika Chicken with Tomato and Chickpea Salsa Sausages and Onion Gravy v Quorn Bourguinon, Salad Bar Chips, Mashed Potato, Sautéed Leeks, French Beans ~~~</p> <p>Chocolate and Orange Terrine with Raspberries</p>	<p>Sweet Potato Soup ~~~</p> <p>Lasagne Chicken Tikka Marsala v Vegetarian Stroganoff, Salad Bar Croquette Potatoes, Pilaff Rice Carrots, Cauliflower ~~~</p> <p>Pear and Ginger Crisp with Custard</p>	<p>Cream of Onion Soup ~~~</p> <p>Grilled Steak with Tomato and Mushrooms Lamb Moussaka v Vegetarian Bake with Crunch Topping, Salad Bar Sauté Potatoes, Lattice Potatoes, Swede, Ratatouille ~~~</p> <p>Eves Pudding with Custard</p>
<b>Formal Hall</b>	<p>Baked Sea Bass on Crushed New Potatoes with Spring Onions served with Zesty Lemon Sauce v Halloumi, Red Pepper and Spinach on Buttered Crushed New Potatoes and Spring Onions served with Ze, ~~~</p> <p>Roast Pork with Crackling and Apple Sauce v Lentil and Vegetable Cutlet with Plum and Apple Stuffing served with Roast Jus, Château Potatoes, Green Beans ~~~</p>	<p>Baked Cod on a Pea Purée with Lemon v Baked Asparagus and Baby Corn on a Pea Purée with Lemon, ~~~</p> <p>Roast Sirloin of Beef with Yorkshire Pudding, Horseradish Sauce with a Red Wine Jus v Jersey Royal, Smoked Cheddar and Spring Onion Cake with Red Wine Jus, Roast Potatoes, Baby Carrots, Potted Cabbage ~~~</p> <p>Old English Trifle</p>		<p>Roasted Tomato and Mozzarella on Brioche ~~~</p> <p>Italian Baked Cod v Stuffed Aubergine with Vegetables and Lentils, Parisienne Potatoes, Snap Peas ~~~</p> <p>Panna Cotta with Pomegranate Glaze</p>	<p>Filo Parcel filled with Crab, Sorrel, Tomato and Hollandaise Sauce v Feta and Sorrel Tartlet with Spiced Chutney, ~~~</p> <p>Supreme of Chicken stuffed with Goats Cheese, Asparagus, Pancetta and White Wine Sauce v Quinoa and Spinach Stuffed Portobello Mushroom with Mediterranean Sauce, French Beans - Glazed Carrots with Coriander ~~~</p> <p>Sticky Toffee Pudding with</p>	<p>v Asparagus and Courgette Parcel on Artichoke and Capers with White Wine Sauce, ~~~</p> <p>Roast Rack of Lamb Balsamic and Mint Sauce v Seared Tempeh with Roasted Balsamic Vegetable Filo Parcels, Fondant Potatoes, Cauliflower Polonaise ~~~</p> <p>Lemon Posset with Roasted Pear</p>	