

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

	Sun 30th Apr	Mon 1st May	Tue 2nd May	Wed 3rd May	Thu 4th May	Fri 5th May	Sat 6th May
Lunch		<p>Celery Soup ~~~ Chicken Casserole Hot Dog , Onions, Roll and Relish v Basil Flavoured Pasta with Tomato and Feta Sauce Salad Bar Chips, Parsley Potatoes, Cauliflower Mornay, Peas and Sweetcorn ~~~ Chocolate Fudge Gateau</p>	<p>FRENCH STYLE LUNCH French Onion Soup ~~~ Quiche Lorraine Rosemary Garlic Roast Leg of Lamb v Butternut Squash and Duxelles Casserole, Noisette Potatoes, Boulangère Potatoes, Broccoli, Fine Beans ~~~ Chocolate Eclairs</p>	<p>Tomato and Basil Soup ~~~ Italian Baked Cod Spicy Sausage, Vegetable and Black Pudding Casserole v Wild Mushroom Risotto, Salad Bar Chipped Potatoes, Mashed Potato, Sautéed Leeks, Peas and Sweetcorn ~~~ Banana Fritter with Maple Syrup</p>	<p>Chicken and Leek Soup ~~~ Beef Madras Fried Scampi with Tartare Sauce and Lemon v Vegetarian Chilli Sin Carne Taco, Salad Bar Chips, Pilau Rice, Stir Fried Vegetables, Whole Beans ~~~ Peach Crumble and Custard</p>	<p>Pea and Mint Soup ~~~ Haddock in Batter Shepherds Pie v Cous Cous and Vegetables, Salad Bar Chips, New Potatoes, French Beans, Olives & Sun Dried Tomatoes, Peas ~~~ Cold Dutch Apple Pie and Crème Fraîche</p>	<p>Menu As Per Chef</p>
Dinner	<p>Mushroom Soup ~~~ Roast Turkey with Trimmings Southern Fried Cod with Sweet Chilli Sauce v Vegetable Stew and Dumplings, Salad Bar Roast Potatoes, Chips, Courgettes Provençale, Peas ~~~ Apple and Blackberry Tart and Custard</p>	<p>Crème Dubarry ~~~ Steak and Mushroom Pie Breaded Chicken Fillets v Stuffed Peppers, Salad Bar Hash Browns Creamed Potatoes, Cabbage, Sliced Green Beans ~~~ Bread and Butter Pudding and Custard</p>	<p>Minestrone Soup ~~~ Turkey à la King Spicy Lamb, Onion and Peppers in a Spinach Wrap v Green Lentil and Vegetable Bake, Salad Bar Croquette Potatoes, Rice, Broccoli, Stir Fried Vegetables ~~~ Pineapple Upside Down Sponge & Custard</p>	<p>Carrot and Coriander Soup ~~~ Pork Steaks with Tomatoes and Olives Meat Pizza v Macaroni and Pepper Au Gratin Salad Bar Mashed Potato, Potato Wedges, Buttered Leeks, Carrots ~~~ Crème Caramel</p>	<p>Hot and Sour Soup ~~~ Chicken Kiev with Mushroom Sauce Salmon Focaccia, Sun Dried Tomatoes, Olives, Red Onion and Mozzarella v Pasta with Leek and Smoked Cheese Sauce Salad Bar Chips, Rice, Swede, Mixed Vegetables ~~~ Treacle Tart and Custard</p>	<p>Thick Vegetable Soup ~~~ Red Thai Chicken Curry Beef Tikka Pappadum and Chutney v Vegetables with Red Lentil Dhal, Salad Bar Saffron Rice Spinach, Stir Fried Vegetables ~~~ Marmalade Sponge with Custard Sauce</p>	<p>Tomato and Aubergine Soup ~~~ Grilled Barnsley Lamb Chop Southern Style Breaded Pork Chop v Vegetarian Lasagne Salad Bar Cubed Potatoes, Chips, Swede, Cabbage ~~~ Plum Crumble and Custard</p>
Formal Hall	<p>Mushrooms à la Crème ~~~ Bacon Wrapped Stuffed Quail with Wild Mushrooms, Spinach and Goats Cheese v Roasted Vegetables with Feta Parcels, Sun Dried Tomato & Olive Sauce, Roast Potatoes, Spring Greens ~~~ Paris-Brest with Butterscotch Sauce</p>			<p>Fish Pie with Chives ~~~ Suprême of Duckling with Orange and Rosemary v Sweet Chilli Vegetable Tempeh Tower, Parisienne Potatoes, Sautéed Leeks ~~~ Lime Torte</p>		<p>Asparagus Mediterranean Style with Parmesan Crisp ~~~ Supreme of Guinea Fowl with Artichoke Bottoms, Mushrooms and Madeira Sauce v Mixed Bean and Artichoke Cheesecake, Broccoli with Apricot Dressing, Carrots in Cider ~~~ Caledonian Syllabub with Dundee Biscuits</p>	