

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

	Sun 7th May	Mon 8th May	Tue 9th May	Wed 10th May	Thu 11th May	Fri 12th May	Sat 13th May
Lunch		<p>Tomato and Basil Soup ~~~ Roast Turkey with Trimmings Grilled Lincolnshire Sausages v Vegetable and Bean Stroganoff, Roast Potatoes, Chipped Potatoes, Mashed Carrot and Swede, Cauliflower ~~~ Apple Pie and Custard</p>	<p>MOROCCAN STYLE LUNCH Moroccan Harira Soup ~~~ Moroccan Olive Chicken Lamb Tagine (Morocco) v Marrakesh Vegetable Curry, Cous Cous with Lemon and Leeks Rice, Roasted Vegetables ~~~ Moroccan Orange and Almond Cake</p>	<p>Broccoli and Stilton Soup ~~~ Quiche Lorraine Haddock with a Parmesan and Herb Crust v Chickpeas with Chilli, Garlic and Thyme Casserole, Salad Bar Parsley Potatoes, Pilau Rice, Carrots, French Beans ~~~ Fresh Fruit Salad</p>	<p>Celery and Apple Soup ~~~ Roast Lamb with Mint Sauce Gammon and Spiced Peach v Vegetarian Spinach and Pine Nut Bake, Roast Potatoes, Boiled Potatoes, Ratatouille, Cauliflower Mornay ~~~ Rhubarb and Clotted Cream</p>	<p>Spicy Pumpkin Soup ~~~ Cod in Breadcrumbs King Burger on a Sesame Seed Bun with Relish v Asparagus Quiche, Salad Bar Chips, New Potatoes, Buttered Leeks, Peas ~~~ Apricot Crumble and Custard</p>	<p>Menu As Per Chef</p>
Dinner	<p>Leek Soup ~~~ Roast Beef with Yorkshire Pudding and Horseradish Sauce Chicken Legs with Spinach and Bacon Sauce v Vegetable Ravioli Provençale Roast Potatoes, French Fries, Whole Beans, Cauliflower ~~~ Rhubarb Fool</p>	<p>Mushroom Soup ~~~ Braised Steak with Peppers Crumbed Pork Chop v Cannelloni in Mild Blue Cheese Sauce Salad Bar Château Potatoes, Potato Wedges, Cabbage, Roast Butternut Squash ~~~ Marmalade Sponge with Custard Sauce</p>	<p>Spinach Soup ~~~ Red Pesto Turkey with Pasta Whiting with Herb and Olive Crust v Mixed Bean and Fennel Lasagne Salad Bar Sauté Potatoes, Parsley Potatoes, Broccoli, Peas ~~~ Gooseberry Crumble and Custard</p>	<p>Spicy Watercress Soup ~~~ Roast Lamb and Stuffing Chilli Con Carne v Portobello Mushrooms with Barley and Feta, Duchess Potatoes, Hash Browns Whole Beans, Country Vegetables ~~~ Chocolate Sponge with Vanilla Sauce</p>	<p>Leek Soup ~~~ Beef and Spinach Pie Turkey and Mushrooms v Cous Cous and Vegetables, Salad Bar Creamed Potatoes, Southern Fried Spiral Potatoes, Carrots, Stir Fried Vegetables ~~~ Lemon Tart and Cream</p>	<p>Cucumber and Mint Soup ~~~ Pork Chop with Orange and Ginger Stuffing Chicken Korma v Noodles with Black Bean Sauce Salad Bar Pilaff Rice Potato Wedges, Ragoût of Vegetables, Carrots ~~~ Gypsy Tart with Lemon Cream</p>	<p>Tomato Soup ~~~ Turkey Steak with Tomato Onion and Coriander Salsa Fried Scampi with Tartare Sauce and Lemon v Vegetarian Meatballs Provençale, Salad Bar Chips, Noodles, Ratatouille, Peas ~~~ Rhubarb Crumble and Custard</p>
Formal Hall	<p>Roasted Vegetables with Feta Cheese, Tomato and Basil Coulis, ~~~ Poached Salmon with Bearnaise v Asparagus, Courgette and Halloumi with Sautéed Artichokes and Watercress Sauce, Lyonnaise Potatoes, Fine Beans ~~~ Panna Cotta and Berries</p>			<p>Baked Trout Fillet on Pea Mash with Horseradish Dressing ~~~ Venison Casserole with Red Wine v Tofu and Vegetable Chasseur, Duchess Potatoes, Roasted Vegetables ~~~ Rhubarb with Vanilla Soufflé</p>		<p>Warm Asparagus with Hollandaise Sauce, ~~~ Pan Fried Chicken with Mediterranean Sauce v Greek Style Stuffed Peppers with Feta, Mixed Olives, Cous Cous and Sun Blushed Tomato Sauce, Heritage Potatoes, Ragoût of Vegetables ~~~ Chocolate Terrine with Raspberries</p>	