

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

	Sun 6th May	Mon 7th May	Tue 8th May	Wed 9th May	Thu 10th May	Fri 11th May	Sat 12th May
Lunch		<p>Tomato and Basil Soup ~~~ Roast Turkey with Trimmings Grilled Lincolnshire Sausages v Asparagus Quiche, 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 ~~~ Haddock in Batter King Burger on a Sesame Seed Bun with Relish v Lentil and Vegetable Hot Pot, 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 Pork with Stuffing and Apple Sauce 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, v 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>Smoked Duck with Orange Tower v Roasted Vegetables with Feta Cheese, Tomato and Basil Coulis, ~~~ Poached Salmon with Bearnaise v Polenta-Black Bean Medallions with Spicy Salsa, Lyonnaise Potatoes, Fine Beans ~~~ Panna Cotta and Berries</p>			<p>Sea Bream on Pea Purée, Roasted Cherry Tomatoes and White Wine Sauce v Roasted Vegetables and Tempeh Cutlets with Pea and Mint Purée and White Wine Sauce, ~~~ Roast Loin of Lamb with Asparagus Stuffing v Filo Vegetable Wellington with Port Sauce, Rösti Potato, Baby Carrots, ~~~ Chocolate Velvet with Berry Compote Cream and Coulis</p>	<p>Consommé Julienne ~~~ Fillet of Pork stuffed with Watercress and Sun Dried Tomato Chicken Force meat v Asparagus, Courgette and Halloumi with Sautéed Artichokes and Watercress Sauce, Sweet Potato and Chive Mash, Asparagus ~~~ Apple Tarte Tatin</p>	<p>Mediterranean Sea Bass v Mediterranean Vegetable Tartlet with Olives and Sunblushed Tomato Sauce, ~~~ Suprême of Duckling with Orange and Rosemary v Roasted Vegetables and Wild Mushrooms Tower with Orange and Rosemary Sauce, Heritage Potatoes, Broccoli ~~~ Chocolate Terrine with Raspberries</p>	