

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

	Sun 14th May	Mon 15th May	Tue 16th May	Wed 17th May	Thu 18th May	Fri 19th May	Sat 20th May
Lunch		Vegetable Soup ~~~ Baked Herbed Whiting Pork Goulash v Vegetarian Stew with Dumplings, Salad Bar Creamed Potatoes, Pilau Rice, Cauliflower, Mixed Vegetables ~~~ Cherry Tart with Crème Fraîche	THE MEDITERRANEAN IN SUMMER Chunky Mediterranean Tomato Soup ~~~ Herbed Lamb Cutlets with Roasted Vegetables Mediterranean Chicken Bake v Courgette and Quinoa stuffed Peppers, Mediterranean Potato Salad, Chorizo Pilaf Spinach with Chilli and Lemon Crumbs, Caponata ~~~ Spiced Baked Figs with	Gazpacho ~~~ Beef Jalfrezi Sesame Cod with Spinach v Vegetarian Quiche Boiled New Potatoes, Rice, Stir Fried Vegetables, Peas ~~~ Fruits of The Forest Cheesecake	Mushroom Soup ~~~ Roast Turkey, Stuffing and Cranberry Sauce Grilled Cumberland Sausages and Onions v Wild Mushroom Risotto, Salad Bar Roast Potatoes, Lentils Cabbage, Ratatouille ~~~ Raspberry Walnut Sponge with Vanilla Sauce	Celery and Apple Soup ~~~ Cod in Batter King Burger on a Sesame Seed Bun with Relish v Vegetarian Chilli Sin Carne, Salad Bar Parsley Potatoes, Chips, Rice, Peas and Sweetcorn, Carrots ~~~ Fruit Trifle	Menu As Per Chef
Dinner	Celery Soup ~~~ Roast Beef with Yorkshire Pudding and Horseradish Sauce Grilled Sausages and Onion Gravy v Ravioli in Tomato, Onion and Garlic Sauce Salad Bar Roast Potatoes, New Potatoes, Carrots, Cabbage ~~~ Apple and Blackberry Pie and Custard	Sweet Potato and Fennel Soup ~~~ Sticky Gammon Steak Sweet Chilli Chicken Pasta v Broccoli and Stilton Quiche, Salad Bar Lattice Potatoes, Boiled Potatoes, Courgettes, Whole Beans ~~~ Gooseberry Crumble and Custard	Minestrone Soup ~~~ Roast Pork and Apple Stuffing Fishcakes with Dill Sauce v Vegetable Cous Cous , Salad Bar Roast Potatoes, Cubed Potatoes, Broccoli, Cauliflower ~~~ Treacle Tart and Custard	Asparagus Soup ~~~ Roast Lamb with Mint Sauce Chicken Kiev with Mushroom Sauce Baked Stuffed Tomato on Rocket with Balsamic Dressing Salad Bar Roast Potatoes, Chips, Peas, Carrots ~~~ Orange and Almond Cake	Pea Soup ~~~ Grilled Salmon Béarnaise Pork Steak with Cracked Black Pepper and Lemon Sauce v Macaroni and Pepper Au Gratin Salad Bar Potato Wedges, Creamed Potatoes, Braised Leeks, Cabbage ~~~ Chocolate Krispie Cake and Sauce	Cauliflower Soup ~~~ Beef Bourguignon Lamb Balti v Cannelloni in Mushroom White Wine Sauce Mashed Potato, Pilaff Rice Buttered Leeks, Carrots ~~~ Peach Crumble and Custard	Carrot Soup with African Spices ~~~ Moroccan Lemon Chicken Fish Pie with Chives v Eggs Florentine Au Gratin Salad Bar Sauté Potatoes, Potato Wedges, Whole Beans, Ratatouille ~~~ Rhubarb Crumble and Cream
Formal Hall	Chilled Cucumber Soup with Smoked Salmon and Dill ~~~ Roast Sirloin of Beef Forestière v Roasted Vegetables, Spinach and Wild Mushrooms Tian with Orange and Cranberry Sauce, Château Potatoes, Roasted Parsnips and Carrots ~~~ Profiteroles with Butterscotch Sauce			Goats Cheese on Herb Baked Brioche with Roasted Cherry Tomatoes ~~~ Garlic Crusted Lamb with Port Sauce v Filo Vegetable Wellington with Port Sauce, Parisienne Potatoes, Baby Carrots ~~~ Eton Mess		Mexican Red Pepper and Corn Chowder ~~~ Breast of Chicken with Spiced Chutney v Feta and Sorrel Tartlet with Spiced Chutney, Spiced Potatoes, Roasted Chilli Vegetables ~~~ Banoffee Pie	