

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

	Sun 13th May	Mon 14th May	Tue 15th May	Wed 16th May	Thu 17th May	Fri 18th May	Sat 19th May
Lunch		Vegetable Soup ~~~ Tandoori Chicken 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 ~~~ Shepherd's Pie with Cheese Mash 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, Green Beans ~~~ 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	Marinated Artichokes with Wild Rocket ~~~ Roast Loin of Lamb with Balsamic and Mint Sauce v Spanish Style Manchego Parcel, Château Potatoes, Roasted Parsnips and Carrots ~~~ Profiteroles with Butterscotch Sauce			Garlic Prawns and Saffron Rice v Mushroom Stroganoff, ~~~ Suprême of Chicken stuffed with Chorizo, Mozzarella and served with Mediterranean Sauce v Chilli Spiced Tofu with crushed Edamame Beans, Spiced Potatoes, Roasted Vegetables ~~~ Spanish Orange and Almond Cake	Warm Asparagus with Hollandaise Sauce, ~~~ Roasted Fillet of Beef, Wild Mushrooms and Horseradish Cream with Red Wine Jus v Garlic Roasted Vegetables and Tempeh Gateau with Wild Mushrooms and Red Wine, Sauté Potatoes, French Beans, ~~~ Apricot Crunch Poached Rhubarb and Vanilla Ice Cream	Mexican Red Pepper and Corn Chowder ~~~ Seared Swordfish Mango Salsa and Roasted Cherry Tomatoes v Polenta-Black Bean Medallions with Spicy Salsa, Carrots, New Potatoes ~~~ Banoffee Pie	