

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

	Sun 20th May	Mon 21st May	Tue 22nd May	Wed 23rd May	Thu 24th May	Fri 25th May	Sat 26th May
Lunch		<p>Tomato and Basil Vichyssoise ~~~ Grilled Gammon Steak and Parsley Sauce Meat Pizza v Spicy Vegan Quinoa with Edamame Beans, Salad Bar Chips, Gratin Potatoes, Carrots, Peas ~~~ Rhubarb Fool</p>	<p>BRITISH STYLE LUNCH Split Pea and Green Pea Smoked Ham Soup ~~~ Roast Lamb Thyme and Parsley Stuffing Herby Toad in the Hole v Roasted Vegetables with Lancashire Cheese, Roast Potatoes, Mashed Potato, Carrots, Spring Cabbage ~~~ Lemon Syllabub</p>	<p>Mushroom Soup ~~~ Cottage Pie Baked Whiting with Beetroot Salsa v Cannelloni with Spinach Sauce, Lucy Potatoes, Roasted Pilau Rice Fine Beans, Purée of Butternut Squash ~~~ Steamed Toffee Banana and Pecan Pudding</p>	<p>Red Lentil Soup ~~~ Grilled Cumberland Sausages and Onions Quiche Lorraine v Aubergine Parmigiana, Salad Bar Cubed Potatoes, Lyonnaise Potatoes, Mashed Carrot and Swede, Spring Cabbage ~~~ Saffron Roasted Pear</p>	<p>Pear and Watercress Soup ~~~ Haddock in Batter Stir Fry Beef Jelfreze in a Tortilla Wrap Pea, Mint & Goats Cheese Quiche, Salad Bar Chips, Parsley Potatoes, Peas, Stir Fried Vegetables ~~~ Crème Caramel</p>	<p>Menu As Per Chef</p>
Dinner	<p>Vegetable Soup ~~~ Roast Pork with Stuffing and Apple Sauce Smokey Bacon and Leek Bake v Ravioli with Mushroom White Wine Sauce Salad Bar Roast Potatoes, Croquette Potatoes, Broccoli, Cauliflower ~~~ Peach Tart and Custard</p>	<p>Celery Soup ~~~ Turkey with Mushrooms in a Yorkshire Pudding Lasagne v Greek Style Stuffed Peppers with Feta, Mixed Olives, Cous Cous and Sun Blushed Tomato Sauce, Salad Bar New Potatoes, Hash Browns Mixed Vegetables, Green Beans ~~~ Pear and Ginger Crisp with Custard</p>	<p>Carrot and Coriander Soup ~~~ Italian Baked Cod Meatballs in Provençale Sauce v Quorn Mince Bourguignonne, Salad Bar Parsley Potatoes, Pasta Cabbage, Buttered Leeks ~~~ Rhubarb and Cream</p>	<p>Broccoli and Blue Cheese Soup ~~~ Chicken and Black Bean Chili Con Carne v Vegetable and Green Lentil Bake, Salad Bar Potato Wedges, Rice, Peas and Sweetcorn, Carrots ~~~ Fruit Jelly and Greek Yoghurt</p>	<p>Clear Leek and Potato Broth ~~~ Chicken Kieff with Mushroom Sauce Penne Pasta Bolognaise v Feta and Squash Filo Parcels, Salad Bar French Fries, Mini Jacket Potatoes, Whole Beans, Sautéed Courgettes ~~~ Fresh Fruit Salad</p>	<p>Thai Sweetcorn Soup ~~~ Southern Fried Butterfly Chicken with Garlic Sauce Grilled Pork Chop with Spicy Tomato, Onion and Coriander Salsa v Red Lentil Dhal with Chickpeas, Salad Bar Creamed Potatoes, Lattice Potatoes, Carrots, Courgettes ~~~ Banana Custard</p>	<p>Asparagus Soup ~~~ Roast Pork and Apple Sauce Grilled Salmon, Rosemary and Sunflower Seeds v Vegetable Casserole, Salad Bar Roast Potatoes, Chips, Ratatouille, French Beans ~~~ Strawberries and Cream</p>
Formal Hall	<p>Roasted Tomato, Basil & Parmesan Quiche, ~~~ Roast Beef with Yorkshire Pudding and Horseradish Sauce v Garlic Roasted Vegetables and Tempeh Gâteau with Red Wine Jus, Roast Potatoes, Roasted Vegetables ~~~ Pots of Chocolate with White Chocolate Dipped Strawberries</p>			<p>Tomato and Feta Salad ~~~ Herbed Lamb Cutlets with Greek Mixed Roasted Vegetables v Mediterranean Vegetable Tartlet with Olives and Sunblushed Tomato Sauce, Cubed Potatoes ~~~ Fruit Tartlets Raspberry Coulis & Greek Yoghurt</p>	<p>Asparagus with Parmesan Shavings and Citrus Dressing ~~~ Venison Casserole with Smoked Bacon in a Filo Parcel with Redcurrant Jelly and Red Wine Jus v Filo Vegetable Wellington with Port Sauce, Sweet Potatoes, Spring Cabbage ~~~ Lemon Posset</p>	<p>Crispy Brie with Red Onion & Sweet Chilli Relish ~~~ Gingered Butternut Squash Pork Roulade v Aubergine Roulade with Ginger, Mixed Peppers and Cous Cous and Butternut Squash, Fondant Potatoes, Fine Beans ~~~ Profiteroles with Butterscotch Sauce</p>	