

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

	Sun 3rd Jun	Mon 4th Jun	Tue 5th Jun	Wed 6th Jun	Thu 7th Jun	Fri 8th Jun	Sat 9th Jun
Lunch		<p>Celery Soup ~~~ Sausages and Onion Gravy Grilled Salmon Béarnaise v Cannelloni in Mild Blue Cheese Sauce Salad Bar Chips, New Mids, Peas, Cauliflower ~~~ Rhubarb Crumble and Cream</p>	<p>TURKISH STYLE LUNCH Turkish Red Lentil Soup ~~~ Slow Roast Lamb with Cinnamon, Fennel and Citrus Chicken with Creamy Walnut Sauce v Aubergine Stuffed with Pumpkin, Feta and Courgette, Batata Harra (Spiced Potatoes), Pilaf With Tomato Turkish Green Beans ~~~ Raspberry and Rose Trifle</p>	<p>Broccoli and Stilton Soup ~~~ Beef Tikka Pappadam and Chutney Barbeque Pork Ribs v Roasted Vegetable and Bean Balti, Salad Bar Cubed Potatoes, Rice, Carrots, French Beans ~~~ Dutch Apple Pie and Cream</p>	<p>Watercress Soup ~~~ Somerset Chicken Spaghetti Bolognese v Yellow and Green Courgettes with Chilli, Garlic and Thyme, Salad Bar New Potatoes, Rice, Sauté of Mixed Vegetables, Cabbage ~~~ Apricot Pie and Custard</p>	<p>Vegetable Soup ~~~ Cod in Batter Frankfurter in Torpedo Rolls v Vegetarian Lasagne with Feta Salad Bar Chips, New Potatoes, Braised Leeks, Garden Peas ~~~ Honey and Pine Nut Tart with Crème Fraîche</p>	<p>Menu As Per Chef</p>
Dinner	<p>Roast Pork and Apple Sauce Haddock with Beetroot Salsa v Vegetarian Lasagne Salad Bar Roast Potatoes, Rice, Carrots, Braised Leeks ~~~ Apple and Blackberry Tart and Custard</p>	<p>Turkey Provençale Roast Beef with Yorkshire Pudding and Horseradish Sauce v Vegetable and Lentil Hotpot, Salad Bar Roast Potatoes, Mashed Potato, Whole Beans, Carrots ~~~ Marmalade Sponge with Custard Sauce</p>	<p>Chicken Kiev with Mushroom and Garlic Sauce Steak and Guinness Pie Salad Bar v Stir Fry Vegetables in Black Bean Sauce, Parsley Potatoes, Chips, Broccoli, Cauliflower ~~~ Pancakes with a Selection of Fillings and Greek Yoghurt</p>	<p>Mustard Crusted Pork Chop Lasagne Topped with Red Leicester Cheese v Vegetables with Chickpeas in a Roasted Red Pepper Sauce, Salad Bar Creamed Potatoes, Southern Fried Spiral Potatoes, Peas and Sweetcorn, Courgettes ~~~ Jam Sponge</p>	<p>Roast Turkey with Trimmings Spicy Thai Salmon v Roasted Vegetables with Penne Pasta, Salad Bar Roast Potatoes, New Potatoes, Courgettes, Cauliflower Mornay ~~~ Chocolate Gateau</p>	<p>Braised Steak Lamb Balti v Pasta Napolitaine Salad Bar Pilaff Rice Lattice Potatoes, Stir Fried Vegetables, Ratatouille ~~~ Lime Meringue Pie</p>	<p>Stir Fry Chicken and Black Bean Sauce Chilli Con Carne v Vegetable Goulash, Chipped Potatoes, Salad Bar Rice, Mixed Vegetables ~~~ Apple Crumble and Custard</p>
Formal Hall	<p>v Avocado, Red Grape and Rocket Salad with Chive Dressing, ~~~ Roast Pork with Crackling and Apple Sauce v Italian Quinoa Patties, Roast Potatoes, Roasted Vegetables ~~~ Lemon Cheesecake with Lime Coulis</p>			<p>Marinated Asparagus ~~~ Thai Style Chicken Suprême v Chilli Spiced Tofu with crushed Edamame Beans, Noodles, Stir Fried Vegetables ~~~ Seared Apricots with Vanilla Ice Cream</p>	<p>v Brioche with Creamy Wild Mushrooms, Red onion and Gruyère Cheese, ~~~ Roast Loin of Venison with Kumquat, Red Onion Chutney and Red Wine Jus v Lentil and Vegetable Doriol with Kumquat, Red Onion Chutney and Red Wine Jus, Heritage Potatoes, Butternut Squash Purée ~~~ Basil and White Chocolate Cream</p>	<p>Roasted Tomato and Red Onion Soup ~~~ Loin of Lamb on Potato Rosti and Port Jus v Rarebit Glamorgan Cutlets, Mange Tout ~~~ Peach Crumble and Ice Cream</p>	