

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

	Sun 22nd May	Mon 23rd May	Tue 24th May	Wed 25th May	Thu 26th May	Fri 27th May	Sat 28th May
Lunch		Tomato and Basil Vichyssoise ~~~ Grilled Gammon Steak and Parsley Sauce Meat Pizza v Spicy Chick Pea and Vegetable Hot Pot, Salad Bar Chips, Gratin Potatoes, Carrots, Peas ~~~ Rhubarb Fool	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	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	Red Lentil Soup ~~~ Grilled Cumberland Sausages and Onions Fish Pie with Chives v Aubergine Parmigiana, Salad Bar Cubed Potatoes, Lyonnaise Potatoes, Mashed Carrot and Swede, Spring Cabbage ~~~ Jam Suet Pudding and Custard	Pear and Watercress Soup ~~~ Haddock in Batter Stir Fry Beef Jelfreze in a Tortilla Wrap v Courgette and Mushroom Quiche, Salad Bar Chips, Parsley Potatoes, Peas, Stir Fried Vegetables ~~~ Crème Caramel	Menu As Per Chef
Dinner	Vegetable Soup ~~~ Roast Leg of Pork with 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	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	Carrot and Coriander Soup ~~~ Italian Baked Cod Meatballs in Provençale Sauce v Quorn Mince Bourguignonne, Salad Bar Parsley Potatoes, Pasta Cabbage, Buttered Leeks ~~~ Plum Pie and Custard	Broccoli and Blue Cheese Soup ~~~ Chicken and Black Bean Chilli Con Carne v Vegetable and Green Lentil Bake, Salad Bar Potato Wedges, Rice, Peas and Sweetcorn, Carrots ~~~ Fruit Jelly and Greek Yoghurt	Clear Leek and Potato Broth ~~~ Chicken Kiev with Mushroom Sauce Penne Pasta Bolognese v Feta and Squash Filo Parcels, Salad Bar French Fries, Mini Jacket Potatoes, Whole Beans, Sautéed Courgettes ~~~ Fresh Fruit Salad	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	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
Formal Hall	Smoked Trout and Horseradish Tian with Salad and Lemon Dressing ~~~ Roast Beef with Yorkshire Pudding and Horseradish Sauce v Vegetable and Bean Stuffed Pepper, Roast Potatoes, Roasted Vegetables ~~~ Pots of Chocolate with White Chocolate Dipped Strawberries			Red Pepper Soup with Lime ~~~ Herbed Lamb Cutlets with Roasted Vegetables v Mediterranean Vegetable Tartlet with Olives and Sunblushed Tomato Sauce, Parisienne Potatoes, Spinach with Chilli and Lemon Crumbs ~~~ Fruit Tartlets Raspberry Coulis & Greek Yoghurt		Crispy Brie with Red Onion & Sweet Chilli Relish ~~~ Pork Escalopes with Cream Brandy and Mushroom Sauce v Wild Mushroom Bourguignon, Fondant Potatoes, Cauliflower Polonaise ~~~ Raspberry Whisky Cheesecake	