

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

	Sun 29th May	Mon 30th May	Tue 31st May	Wed 1st Jun	Thu 2nd Jun	Fri 3rd Jun	Sat 4th Jun
<b>Lunch</b>		<p>Vichysoisse ~~~ Roast Lamb with Mint Gravy Meat Pizza v Penne Pasta with Basil Tomato and Feta Sauce Salad Bar Roast Potatoes, Chips, Peas and Sweetcorn, Cauliflower Mornay ~~~ English Trifle</p>	<p>JAPANESE STYLE LUNCH Spring Miso Soup ~~~ Katsu Pork Miso Marinated Salmon v Cauliflower Tempura, Saucy Japanese Greens Citrus Soba Noodles Japanese Style Brown Rice ~~~ Japanese Cheese Cake</p>	<p>French Onion Soup ~~~ Beef Wellington Pie Haddock Provençale v Puerto Rican Lasagna Salad Bar Creamed Potatoes, Lentils Peas, Carrots ~~~ Pineapple Pancake</p>	<p>Chicken and Leek Soup ~~~ Southern Fried Turkey Escalopes Sweet and Sour Pork v Macaroni and Pepper Au Gratin Salad Bar Pilau Rice, Potato Wedges, Courgettes, French Beans ~~~ Plum Pie and Custard</p>	<p>Red Lentil, Chilli &amp; Chickpea Soup ~~~ Cod St Germain Lamb Burger with Red Onion &amp; Chilli Chutney v Vegetable Cous Cous , Salad Bar Parsley Potatoes, Chips, Mixed Vegetables, Cauliflower Polonaise ~~~ Pear and Frangipane Tart with Cream</p>	<p>Menu As Per Chef</p>
<b>Dinner</b>	<p>Leek Soup ~~~ Grilled Chicken with Spinach and Bacon Sauce Sausages with Tomato, Basil and Pepper Sauce v Tortellini with Creamy Mushroom, Onions White Wine Sauce Salad Bar Cubed Potatoes, New Potatoes, Cauliflower, Broccoli ~~~ Peach Pie and Custard</p>	<p>Celery Soup ~~~ Pork Chop with Mushroom and Crème Fraîche Thai Turkey Red Curry and Pappadums v Vegetarian Shepherds Pie with Cheese Mash, Pilau Rice, Potato Wedges, Whole Beans, Carrots ~~~ Apple And Blueberry Crumble</p>	<p>Mushroom Soup ~~~ Meatballs in Provençale Sauce Roast Duck Leg with Plum and Star Anise v Vegetables with Chickpeas in a Roasted Red Pepper Sauce, Salad Bar Parsley Potatoes, Noodles, Stir Fried Vegetables, Buttered Leeks ~~~ Steamed Sultana Sponge and Custard</p>	<p>Carrot and Coriander Soup ~~~ Roast Turkey, Stuffing and Cranberry Sauce Fried Scampi with Tartare Sauce and Lemon v Broccoli and Stilton Quiche, Roast Potatoes, Chips, Mixed Vegetables, Sweetcorn ~~~ Chocolate Cabinet Pudding</p>	<p>Vichysoisse ~~~ Chicken Kiev with Mushroom Sauce Gammon Glazed Steak with Pineapple v Pasta Shells with Tomato and Garlic Sauce Salad Bar Lattice Potatoes, Carrots, New Potatoes, Cauliflower ~~~ Treacle Pudding and Custard</p>	<p>Asparagus Soup ~~~ Roast Beef with Yorkshire Pudding and Horseradish Sauce Chicken Tikka Marsala v Stuffed Tomato with Barley, Roasted Vegetables, topped with Chilli and Feta, Salad Bar Roast Potatoes, Rice, Broccoli, Carrots ~~~ Lemon Sponge and Vanilla Sauce</p>	<p>Potato and Onion Soup ~~~ Grilled Steak with Tomato and Mushrooms Turkey à la King v Butterbeans with Red Onion, Pepper and Spicy Tomato Herb Sauce, Salad Bar Chips, Risotto Ratatouille, Sweetcorn ~~~ Eves Pudding with Custard</p>
<b>Formal Hall</b>	<p>Smoked Salmon and Dill Quiche ~~~ Supreme of Chicken Chasseur v Aubergine, Courgette and Goats Cheese Tower, New Potatoes, Broccoli ~~~ Strawberries with Coulis and Clotted Cream</p>			<p>Gazpacho ~~~ Sea Bream on Celeriac Purée with Roasted Cherry Tomatoes on the Vine and White Wine Sauce v Feta and Sorrel Tartlet with Spiced Chutney, Jersey Royals, Broccoli ~~~ Lemon Tart</p>		<p>Asparagus with Red Pepper, Olive and Lemon Dressing ~~~ Beef Tikka Pappadum and Chutney Saffron Pilaff Rice v Spinach and Mushroom Crowns ~~~ Dark and White Chocolate Tian</p>	