

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

	Sun 5th Jun	Mon 6th Jun	Tue 7th Jun	Wed 8th Jun	Thu 9th Jun	Fri 10th Jun	Sat 11th Jun
Lunch		<p>Celery Soup ~~~ Grilled Sirloin Steak and Onion Rings Grilled Salmon Béarnaise v Cannelloni in Mild Blue Cheese Sauce Salad Bar Chips, New Mids, Peas Baked Beans ~~~ 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 Basil Flavoured Pasta with Tomato and Feta Sauce Salad Bar Cubed Potatoes, Rice, Carrots, French Beans ~~~ Dutch Apple Pie and Cream</p>	<p>Watercress Soup ~~~ Sweet Paprika Chicken with Tomato and Chickpea Salsa 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 Turkey, Stuffing and Cranberry Sauce Haddock with Beetroot Salsa v Vegetarian Lasagne Salad Bar Roast Potatoes, New Potatoes, 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>Breaded Turkey Steak with Tomato Onion and Coriander Salsa Stir Fry Chicken and Black Bean Sauce v Vegetable Goulash, Salad Bar Chipped Potatoes, Egg Fried Rice Cabbage, Peas ~~~ Apple Crumble and Custard</p>
Formal Hall	<p>Wild Mushrooms à la Crème ~~~ Roast Pork with Crackling and Apple Sauce v Vegetable Escalope with Tomato and Red Onion Compote, Roast Potatoes, Roasted Vegetables ~~~ Lemon Cheesecake with Lime Coulis</p>			<p>Vichysoisse ~~~ Loin of Lamb on Potato Rosti and Port Jus v Vegetable Bake Dumpling, Mange Tout ~~~ Peach Crumble and Ice Cream</p>		<p>Consommé Julienne ~~~ Cod with a Herb Crust and Hollandaise Sauce v Stuffed Beef Tomatoes with Herb Crust, New Potatoes, Broccoli ~~~ Panna Cotta and Berries</p>	