

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

	Sun 19th Jun	Mon 20th Jun	Tue 21st Jun	Wed 22nd Jun	Thu 23rd Jun	Fri 24th Jun	Sat 25th Jun
Lunch		<p>Clear Vegetable Soup ~~~ Meat Pizza Grilled Whiting Fillets on Sautéed Leeks with Paprika Sauce v Chickpea and Vegetables in a Roasted Red Pepper Sauce, Salad Bar Parmentier Potatoes, Pilaff Rice Mixed Vegetables, Cauliflower ~~~ Fresh Fruit Salad</p>	<p>Red Pepper and Corn Chowder ~~~ Stir Fried Chilli Chicken and Jalapeno Pepper Fajitas Spicy Lamb, Onion and Peppers in a Spinach Wrap v Vegetarain Chilli Sin Carne Taco, Potato Pancakes, Rice and Red Beans Sautéed Courgettes, Sweetcorn ~~~ Chilli Chocolate Cheesecake</p>	<p>Tomato and Basil Soup ~~~ Fish Cakes with Sweet Chilli Dip Grilled Sausages with Fried Onions v Field Mushroom, Tomato and Halloumi Cheese, Mini Jacket Potatoes, Chipped Potatoes, Stir Fried Vegetables ~~~ Cherry Pie and Custard</p>	<p>Carrot and Coriander Soup ~~~ Beef Goulash Fried Scampi with Tartare Sauce and Lemon v Vegetarian Lasagne Salad Bar Parsley New Potatoes, Chips, Broccoli, Peas and Sweetcorn ~~~ Lemon Tart</p>	<p>Minestrone Soup ~~~ Battered Haddock Quiche Lorraine v Roasted Vegetable and Bean Balti, Salad Bar Parsley New Potatoes, Chips, Sugar Snap Peas, Carrots ~~~ Pear and Ginger Crisp with Custard</p>	HALL CLOSED FOR LUNCH DUE TO PRIVATE FUNCTION
Dinner	<p>Roast Chicken Chilli Con Carne v Macaroni Cheese Salad Bar Roast Potatoes, Rice, Cabbage, Buttered Leeks ~~~ Apple Crumble and Custard</p>	<p>Chicken Kiev with Mushroom Sauce Grilled Gammon Steak and Pineapple v Radiatori Pasta Napolitaine Salad Bar Sauté Potatoes, New Potatoes, Carrots, French Beans ~~~ Fruit Trifle</p>	<p>Roast Lamb and Stuffing Sweet and Sour Pork v Vegetable Ravioli Provençale Salad Bar Roast Potatoes, Rice, Mashed Carrot and Swede, Green Beans ~~~ Crème Caramel</p>	<p>Roast Turkey with Trimmings Pork Chop with Apple Rings v Moroccan Spiced Quorn Mince with Cous Cous, Salad Bar Roast Potatoes, New Potatoes, Broccoli, Carrots ~~~ Banoffee Gateau</p>	<p>Braised Steak Turkey Provençale v Broccoli and Stilton Quiche, Salad Bar Creamed Potatoes, Risotto Carrots, Green Beans ~~~ Compote of Fruit and Cream</p>	<p>Navarin of Lamb Somerset Chicken v Stir Fried Quorn with Mushrooms and Spinach, Salad Bar Parsley Potatoes, Lattice Potatoes, Mixed Vegetables ~~~ Chocolate Krispie Cake and Sauce</p>	HALL CLOSED FOR DINNER DUE TO PRIVATE FUNCTION
Formal Hall	<p>Rudolph Slobin's Memorial Dinner Goats Cheese and Caramelised Red Onion Tart, Mixed Salad Leaves and Balsamic Reduction Dressing ~~~ Poached Salmon with Hollandaise Sauce Heritage Potatoes, Bundled Vegetables ~~~ Eton Mess with Strawberries and Blueberries</p>						