

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

	Sun 17th Jul	Mon 18th Jul	Tue 19th Jul	Wed 20th Jul	Thu 21st Jul	Fri 22nd Jul	Sat 23rd Jul
Lunch		Tomato and Basil Soup ~~~ Roast Turkey with Trimmings Grilled Lincolnshire Sausages v Vegetable and Bean Stroganoff, Roast Potatoes, Chipped Potatoes, Mashed Carrot and Swede, Cabbage ~~~ Apple Pie and Custard	Mushroom Soup ~~~ Roast Belly Pork Lamb Tagine v Vegetarian Samosa with Jalfrezi Curry Sauce, Salad Bar New Potatoes, Pilau Rice, Carrots, Courgettes ~~~ Orange and Almond Cake	Broccoli and Stilton Soup ~~~ Chicken with Mushroom Sauce Haddock with a Parmesan and Herb Crust v Chickpeas with Chilli, Garlic and Thyme Casserole, Salad Bar Parsley Potatoes, Pilau Rice, Carrots, French Beans ~~~ Fresh Fruit Salad	Celery and Apple Soup ~~~ Roast Lamb with Mint Sauce Gammon and Spiced Peach v Vegetables with Chickpeas in a Roasted Red Pepper Sauce, Roast Potatoes, Boiled Potatoes, Ratatouille, Cauliflower Mornay ~~~ Lime Meringue Pie	Spicy Pumpkin Soup ~~~ Cod in Breadcrumbs King Burger on a Sesame Seed Bun with Relish v Quorn Cottage Pie, Salad Bar Chips, New Potatoes, Buttered Leeks, Peas ~~~ Apricot Crumble and Custard	Menu As Per Chef
Dinner	Roast Beef with Yorkshire Pudding and Horseradish Sauce Chicken Legs with Spinach and Bacon Sauce v Vegetable Ravioli Provençale Roast Potatoes, French Fries, Whole Beans, Cauliflower ~~~ Rhubarb Fool	Braised Steak with Peppers Crumbed Pork Chop v Cannelloni in Mild Blue Cheese Sauce Salad Bar Château Potatoes, Potato Wedges, Peas and Sweetcorn, Roast Butternut Squash ~~~ Marmalade Sponge with Custard Sauce	Red Pesto Turkey with Pasta Whiting with Herb and Olive Crust v Mixed Bean and Fennel Lasagne Salad Bar Sauté Potatoes, Parsley Potatoes, Broccoli, Peas ~~~ Gooseberry Crumble and Custard	Roast Lamb and Stuffing Chilli Con Carne v Portobello Mushrooms with Barley and Feta, Duchess Potatoes, Hash Browns Whole Beans, Country Vegetables ~~~ Chocolate Sponge with Vanilla Sauce	Braised Steak Casserole Turkey and Mushrooms v Cous Cous and Vegetables, Salad Bar Creamed Potatoes, Southern Fried Spiral Potatoes, Carrots, Stir Fried Vegetables ~~~ Lemon Tart and Cream	Pork Chop with Orange and Ginger Stuffing Chicken Kiev with Mushroom Sauce v Vegetarian Lasagne Salad Bar Pilaff Rice Potato Wedges, Ragoût of Vegetables, Carrots ~~~ Gypsy Tart with Lemon Cream	Turkey Steak with Tomato Onion and Coriander Salsa Fried Scampi with Tartare Sauce and Lemon v Vegetarian Meatballs Provençale, Salad Bar Chips, Noodles, Ratatouille, Peas ~~~ Rhubarb Crumble and Custard