

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

	Sun 24th Jul	Mon 25th Jul	Tue 26th Jul	Wed 27th Jul	Thu 28th Jul	Fri 29th Jul	Sat 30th Jul
Lunch		Corn and Potato Chowder ~~~ Baked Herbed Whiting Pork Goulash v Vegetarian Stew with Dumplings, Salad Bar Creamed Potatoes, Pilau Rice, Cauliflower, Peas ~~~ Cherry Tart with Crème Fraîche	Minestrone Soup ~~~ Herbed Lamb Cutlets with Roasted Vegetables Mediterranean Chicken Bake v Courgette and Quinoa stuffed Peppers, Salad Parmentier Potatoes, Duchess Potatoes, Mixed Vegetables, French Beans ~~~ Crème Caramel	Gazpacho (served cold) ~~~ Beef Jalfrezi Sesame Cod with Spinach v Vegetarian Quiche Boiled New Potatoes, Rice, Stir Fried Vegetables, Peas ~~~ Fruits of The Forest Cheesecake	Mushroom Soup ~~~ Roast Turkey, Stuffing and Cranberry Sauce Chilli Citrus Chicken v Wild Mushroom Risotto, Salad Bar Roast Potatoes, Lentils Cabbage, Ratatouille ~~~ Raspberry Walnut Sponge with Vanilla Sauce	Vichysoisse (served cold) ~~~ Cod in Batter Frankfurter in Torpedo Rolls v Vegetarian Chilli Sin Carne, Salad Bar Parsley Potatoes, Chips, Rice, Broccoli, Peas and Sweetcorn ~~~ Fruit Trifle	Menu As Per Chef
Dinner	Roast Beef with Yorkshire Pudding and Horseradish Sauce Grilled Sausages and Onion Gravy v Ravioli in Tomato, Onion and Garlic Sauce Salad Bar Roast Potatoes, New Potatoes, Carrots, Cabbage ~~~ Apple and Blackberry Pie and Custard	Sticky Gammon Steak Sweet Chilli Chicken Pasta v Rosemary Focaccia with Sun Dried Tomato, Red Onion, Chive Mozzarella Salad Bar Lattice Potatoes, Boiled Potatoes, Courgettes, Whole Beans ~~~ Gooseberry Crumble and Custard	Roast Pork and Apple Stuffing Fishcakes with Dill Sauce v Vegetable Cous Cous, Salad Bar Roast Potatoes, Cubed Potatoes, Broccoli, Cauliflower ~~~ Treacle Tart and Custard	Roast Lamb with Mint Sauce Chicken Kiev with Mushroom Sauce Baked Stuffed Tomato on Rocket with Balsamic Dressing Salad Bar Roast Potatoes, Chips, Peas, Carrots ~~~ Orange and Almond Cake	Grilled Salmon Béarnaise Pork Steak with Cracked Black Pepper and Lemon Sauce v Macaroni and Pepper Au Gratin Salad Bar Potato Wedges, Creamed Potatoes, Braised Leeks, Cabbage ~~~ Chocolate Krispie Cake and Sauce	Lamb Balti Beef Bourguignon v Cannelloni in Mushroom White Wine Sauce Mashed Potato, Pilaff Rice Buttered Leeks, Carrots ~~~ Peach Crumble and Custard	Moroccan Lemon Chicken Fish Pie with Chives v Eggs Florentine Au Gratin Salad Bar Sauté Potatoes, Potato Wedges, Whole Beans, Ratatouille ~~~ Rhubarb Crumble and Cream