

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

	Sun 16th Sep	Mon 17th Sep	Tue 18th Sep	Wed 19th Sep	Thu 20th Sep	Fri 21st Sep	Sat 22nd Sep
Lunch		Hot and Sour Soup ~~~ Supreme of Chicken Chasseur Spaghetti Bolognese v Spinach and Red Lentil Bake with Mushroom and Tomatoes, Salad Bar Hongroise Potatoes, New Potatoes, Courgettes, Carrots ~~~ Peach Pie and Custard	Roasted Vegetable Soup ~~~ Grilled Barnsley Lamb Chop with Rosemary and Garlic Sauce Grilled Lincolnshire Sausages v Vegetable Bake Topped with Tomato and Goats Cheese, Salad Bar Roasted Sweet Potato, Chips, Corn on the Cob, Grilled Peppers ~~~ Chocolate Trifle	Broccoli Soup ~~~ Roast Belly Pork Haddock Provençale v Mixed Bean and Fennel Lasagne Salad Bar Creamed Potatoes, New Potatoes, Cauliflower, Sauté Courgettes ~~~ Raspberry and Apple Bread Pudding	v Leek and Potato Soup ~~~ Golden Parmesan Chicken Beef Goulash v Vegetarian Moussaka, Salad Bar Dauphinoise Potatoes, Parsley Potatoes, Purée of Squash with Chives, Green Beans ~~~ Strawberry Bakewell Pudding	Minestrone Soup ~~~ Battered Haddock Chilli Con Carne v Mushroom and Tarragon Strudels with Madeira Sauce, Salad Bar Chips, Rice, Cauliflower, Peas ~~~ Lemon Cheesecake	Menu As Per Chef
Dinner	Red Lentil Soup ~~~ Grilled Lamb Chop with Red Wine Sauce v Cannelloni with Spinach Sauce, Salad Bar Parmentier Potatoes, Sweet Potato Mash , Cauliflower, Broccoli ~~~ Fresh Fruit Salad	Tomato and Basil Soup ~~~ Roast Pork and Stuffing Balls v Stir Fry Vegetables in Black Bean Sauce, Salad Bar Roast Potatoes, Boiled Rice Whole Beans, Leeks ~~~ Coffee and Walnut Gateau	Celery and Stilton and Soup ~~~ Chicken in a Coconut Curry Sauce v Lentil and Spinach Pie, Salad Bar Saffron Boiled Potatoes, Rice, Peas, Cauliflower, ~~~ Waffles and Toppings (Chocolate, Cream Maple Syrup)	Potage Paysanne ~~~ Grilled Cod v Vegetable Bake, Salad Bar Sauté Potatoes, Southern Fried Spiral Potatoes, Stir Fried Vegetables, Carrots ~~~ Crème Brulée	Spicy Parsnip Soup ~~~ Roast Turkey with Trimmings v Penne Pasta with Tomatoes, Garlic and Mushroom Sauce Salad Bar Roast Potatoes, ~~~ Boiled Potatoes, Braised Leeks, Broccoli ~~~ Apple Pie and Cream	Mushroom Soup ~~~ Beef Madras Pappadums v Aubergine and Courgette Bake, Salad Bar Hash Browns Saffron Rice Carrots, Courgettes ~~~ Treacle Pudding and Custard	HALL CLOSED FOR DINNER DUE TO PRIVATE FUNCTION Dinner Served in OWR Menu As Per Chef