

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

	Sun 19th Feb	Mon 20th Feb	Tue 21st Feb	Wed 22nd Feb	Thu 23rd Feb	Fri 24th Feb	Sat 25th Feb
Lunch		Pea and Mint Soup ~~~ Grilled Sausages with Fried Onions Haddock with a Parmesan and Herb Crust v Carrot and Coriander Sausage with Red Pepper and Onion Sauce, Creamed Potatoes, Roasted Vegetables ~~~ Lemon Meringue Pie	MEXICAN STYLE LUNCH Zesty Mexican Soup ~~~ Chilli Beef Enchilada Chicken Mole v Layered Vegetable and Lentil Enchiladas, Mexican Potatoes, Elvia's Mexican Pickled Vegetables ~~~ Sweet Churros	Leek and Potato Broth ~~~ Lamb Keema with Flatbreads Lasagne v Spinach and Mushrooms Crowns, New Potatoes, Rice Broccoli Mixed Salad ~~~ Dutch Apple Pie and Cream	Tomato and Basil Soup ~~~ Caramelised Belly of Pork and Red Cabbage v Pasta Shells with Tomato, Rocket and Pesto v Texan 3 Bean Chilli, Rice, Chips, Sweetcorn ~~~ Bread and Butter Pudding and Custard	Mushroom Soup ~~~ Cod in Batter v Broccoli and Stilton Quiche, v Celeriac Tempura, Chips, Fine Beans Provençale, Peas ~~~ Raspberry Cheesecake	Menu As Per Chef
Dinner	Soup of the Day ~~~ Roast Turkey, Stuffing and Cranberry Sauce v Gnocchi with Pesto and Artichokes v Vegetable and Bean Pie, Roast Potatoes, Cabbage, Carrots ~~~ Chocolate Gateau	Soup of the Day ~~~ Fried Scampi with Tartare Sauce and Lemon Braised Steak with Onions v Gnocchi Provençale Chips, Creamed Potatoes, Broccoli Mixed Salad ~~~ Strawberry Mousse	Soup of the Day ~~~ Lemon and Olive Crispy Chicken v Mushroom Ravioli, v Stir Fry Vegetables in Black Bean Sauce, Southern Fried Spiral Potatoes, Rice, Courgettes ~~~ Pancakes with a Selection of Fillings and Greek Yoghurt	Soup of the Day ~~~ Lemon and Olive Crispy Chicken v Vegan Stuffed Peppers with a Tomato Sauce, v Tortellini with Creamy Mushroom, Onions White Wine Sauce Chips, Carrots, Fine Beans ~~~ Crème Caramel	Soup of the Day ~~~ Breaded Chicken Burger v Falafel & Spinach Burgers with Salsa, v Vegetarian Lasagne Lattice Potatoes, Broccoli ~~~ Treacle Tart and Custard	Soup of the Day ~~~ Balti Butter Chicken V Vegetable Balti with Green Lentil, v Mushroom Ravioli in a White Wine Sauce, Pilau Rice, Bombay Potatoes, Stir Fried Vegetables Mixed Salad ~~~ Marmalade Sponge with Custard Sauce	Soup of the Day ~~~ Chilli Con Carne Southern Fried Butterfly Chicken with Garlic Sauce v Vegan Chilli Sin Carne, Rice, Lattice Potatoes, Peas ~~~ Various Cold Sweets
Formal Hall	v Spiced Tofu on a Wild Mushroom Broth, ~~~ Roast Pork and Apple Stuffing v Seared Tahini Aubergine set on Chickpeas and Gingered Wild Rice with Tomato and Olive, Château Potatoes, Chantenay Carrots ~~~ Chocolate Velvet with Raspberries in Coulis			v Spiced Squash, Goats Cheese, Baby Spinach and Smoked Pecan Salad with Balsamic Dressing, ~~~ Poached Hake on Wilted Chard With a Saffron Sauce v Wild Mushroom and Bean Bourguignon, Duchess Potatoes, Baby Carrots ~~~ Nutmeg Panacotta and Mango	v Honey-baked Feta with Rosemary, Thyme and Rye Crisps, ~~~ Slow-cooked Lemon and Fennel Pork Shoulder v Mediterranean Vegetable Tian with Tomato Coulis, Gratin Potatoes, Baby Carrots, Broccoli ~~~ Caramelised Apple Tart and Clotted Cream	Hot and Sour Soup ~~~ v Thai Red Vegetable Curry with Coriander Dressing, Noodles, Green Beans with Lemon ~~~ Thai Chocolate Mango Mousse	MCBC Torpids Dinner Butternut Squash and Coconut Soup ~~~ Thai Steamed Bream Fillet on Wilted Greens and Lime v Tempura Baby Vegetables and Tofu with Lime, Jasmine Rice Roasted Vegetables and Edamame Beans ~~~ Chocolate and Salted Caramel Delice with Clotted