

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

	Sun 2nd Feb	Mon 3rd Feb	Tue 4th Feb	Wed 5th Feb	Thu 6th Feb	Fri 7th Feb	Sat 8th Feb
Lunch		<p>Tomato and Basil Soup ~~~</p> <p>Grilled Salmon Béarnaise Beef and Guinness Casserole v Spiced Vegetable and Lentil Tortilla, Creamed Potatoes, New Potatoes, Vichy Carrots, Peas ~~~</p> <p>Rhubarb Fool</p>	<p>GREEK STYLE LUNCH Faki (Greek Vegetable and Lentil Soup) ~~~</p> <p>Lamb Moussaka Cod Plaki v Stuffed Peppers, Spiced Potato Bake, Rice, Courgettes, Mushroom and Eggplant Ragoût ~~~</p> <p>Greek Honey and Lemon Cake</p>	<p>Broccoli and Stilton Soup ~~~</p> <p>v Sweet Potato 'Dhal', puy Lentils, Sweet Tamarind and Crispy Lentils, v Truffled Mushroom Pudding, v Blue Cheese Loaf on Spinach with a Red Pepper Sauce, Parmentier Potatoes, New Potatoes, Salad Bar Peas, Carrots ~~~</p> <p>Fresh Fruit Salad</p>	<p>Celery and Apple Soup ~~~</p> <p>Magdalen Venison Burger Lamb Hot Pot v Moroccan Chickpea and Cous Cous Cubed Potatoes, Mashed Potato, Courgettes Provençale, Cauliflower Mornay ~~~</p> <p>Steamed Toffee and Pecan Pudding</p>	<p>Carrot and Coriander Soup ~~~</p> <p>Cod in Breadcrumbs Cottage Pie v Layered Vegetable and Lentil Enchiladas, Salad Bar New Potatoes, Chips, Fine Beans, Peas ~~~</p> <p>Lime Meringue Pie</p>	<p>Menu As Per Chef</p>
Dinner	<p>Soup of the Day ~~~</p> <p>Roast Chicken Roast Pork and Apple Sauce v Rarebit Glamorgan Cutlets, Roast Potatoes, Roasted Parsnips, Whole Beans, Cauliflower ~~~</p> <p>Apple Crumble and Custard</p>	<p>Soup of the Day ~~~</p> <p>Southern Fried Turkey Escalopes Chicken á la King v Cannelloni in Mild Blue Cheese Sauce Salad Bar Rice, Potato Wedges, Fine Beans, Courgettes ~~~</p> <p>Marmalade Sponge with Custard Sauce</p>	<p>Soup of the Day ~~~</p> <p>v Quorn Bolognese, Spaghetti Bolognese v Macaroni Cheese Salad Bar Sauté Potatoes, Parsley Potatoes, Broccoli, Peas and Sweetcorn ~~~</p> <p>Chocolate Krispie Cake and Sauce</p>	<p>Soup of the Day ~~~</p> <p>Chicken Kiev with Garlic Sauce Southern Style Breaded Pork Chop v Portobello Mushrooms with Barley and Feta, Salad Bar Sweet Potato Fries, Rice, Whole Beans, Country Vegetables ~~~</p> <p>Chocolate Sponge with Vanilla Sauce</p>	<p>Soup of the Day ~~~</p> <p>Spicy Thai Salmon Lasagne v Wild Mushroom and Bean Lasagne, Salad Bar Pilaff Rice Southern Fried Spiral Potatoes, Leeks, Carrots ~~~</p> <p>Lemon Cheesecake</p>	<p>Soup of the Day ~~~</p> <p>Thai Green Chicken Curry v Vegan Vegetable Korma, v Vegetable Samosas with Mango Chutney, Salad Bar Pilaff Rice Bombay Potatoes, Cauliflower, Carrots ~~~</p> <p>Gypsy Tart with Lemon Cream</p>	<p>Soup of the Day ~~~</p> <p>Chilli Con Carne Southern Fried Chicken v Quorn Creamy Garlic &amp; Mushroom Escalope, Salad Bar Chips, Rice, Corn on the Cob, Peas ~~~</p> <p>Gateau</p>
Formal Hall	<p>v Mediteranean Baked Artichokes, ~~~</p> <p>Cod with Spiced Red Lentils v Vegetable Escalope with Citrus Sauce, Squash Ragoût, Fine Beans ~~~</p> <p>Old English Style Raspberry Trifle</p>			<p>Vegetarian &amp; Vegan Experience</p> <p>Red Pepper and Tomato Tartare with Mustard Yolk Shallot Mayonnaise and Sourdough Crisp, ~~~</p> <p>v Double Baked Cheese Pudding with Smoked Potatoes, Poached Egg and a Tomato Sauce, Smoked Potatoes, Spinach, ~~~</p> <p>Avocado Ice Cream Red Pepper Tuile and Chipotle Chocolate Sauce</p>	<p>Saute of Monk Fish on Wilted Chard with a Dijon Cream Sauce v Sauté Tomato Gnocchi on Wilted Chard with Dijon Cream Sauce, ~~~</p> <p>Garlic and Rosemary Crusted Loin of Lamb with Wild Mushrooms and Red Wine Jus v Garlic and Rosemary Crusted Aubergine Roulade with Spinach, Mixed Peppers, Butternut Squash and Pu, Buttered Kale, Pommes Anna</p>	<p>Goats Cheese on Herb Baked Brioche with Roasted Cherry Tomatoes ~~~</p> <p>Trout Fillet with Crab and Sole Stuffing and Creamy Tarragon Sauce v Risotto Primavera Hongroise Potatoes, Tenderstem Broccoli ~~~</p> <p>Lemon Posset with Shortbread Biscuits and Raspberries</p>	