

Monday

Twice cooked pork belly with roasted root vegetables and cheese mash

Lamb Lancashire hot pot

Homemade bhaji burger in a brioche roll served with spicy tomato chutney and salad leaves

Baked potatoes
Pasta dish of the day

Roasted root vegetables
Cheese mash quenelles
Gravy

Banoffee meringues, assorted jellies and fresh fruits

Tuesday

Spiced pulled lamb pittas served with tzatziki and sambal chilli sauce

Pork Souvlaki kebab with pitta, tzatziki and sambal chilli sauce

Sundried tomato, rocket penne pasta with grated hard Italian cheese

Baked potatoes
Pasta dish of the day

Tzatziki, sambal chilli sauce, herb diced potato, vegetable ratatouille, Italian hard cheese

Blackberry and lemon mess, assorted jellies and fresh fruits

Wednesday

Teriyaki chicken breast with sesame and honey served with a bang bang noodle salad

Beef stir fry with edamame beans and greens

Teriyaki quorn escalope with a bang bang noodle salad

bang bang noodle salad, prawn crackers, asian vegetable rolls

Baked potatoes
Pasta dish of the day

Salted caramel choc pots, assorted jellies and fresh fruits

Thursday

Pulled beef filled Yorkshire puddings with gravy and horseradish

Cajun pork steak

Vegetable biryani with coriander chutney, mini poppadums and mint raita

Baked potatoes of the day
Pasta dish of the day

Roast potatoes, roast root vegetables and gravy

Coconut macaroon tart, assorted jellies and fresh fruits

Friday

Freshly battered cod fillet

Scampi

Plated fish dish of the week (chefs theatre)

Roast sweet potato tagine with lemon spiced cous cous

Baked potatoes
Pasta dish of the day
Chips, Peas, Mushy Peas, Curry sauce

Carrot cake Iced muffin

Saturday

Chefs Burrito Selection
Spicy Beef
Spicy Pork
Spicy minced quorn
Sizzling chili chicken

Tortilla chips, Jalapenos, Tomato salsa, corn on the cob, sour cream, guacamole, tomato tortilla, spinach tortilla
Potato Wedges, jacket potato
Salad Selection

Peach mousse

Sunday

Brunch

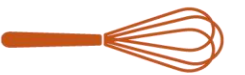
A selection of hot filled muffins
A selection of Danish pastries

Croissant and preserves

Cereals

Yoghurt bar with fresh fruit compotes

Selection of cold meats, cheese and salads



Monday

Chicken gyros served in warm flatbreads with mint raita red onion and cucumber

Lamb biryani with mini poppadum's and mango chutney

Hoisin mushrooms with sesame and honey and bok choy served with rice

Baked Potatoes
Pasta dish of the day

Orange fool and shortbread, selection of assorted jellies and fresh fruits

Tuesday

fruity Lebanese lamb kofta with minted onions and flat bread

Piri Piri Chorizo bake

Falafel and warm flatbreads with turmeric hummus and sambal chilli sauce

Lemon roasted new potatoes
Fine green beans
Vegetable tagine with giant cous cous
Baked potatoes
Pasta dish of the day

Lemon posset with raspberry, assorted jellies and fresh fruits

Wednesday

Hand carved roast bacon

Penne pasta with a creamy chicken & mushroom sauce

Homemade vegetable Kiev

Parsley and dill potatoes

Baked Potatoes
Pasta dish of the day

Buttered carrots
Sauté cabbage
Roast gravy

Strawberry Pana cotta pots

Thursday

Pulled bbq pork bao buns with spring onions, carrot, cucumber and sriracha sauce

Pulled bbq jackfruit bao buns with spring onion, carrot, cucumber and sriracha sauce

Prawn crackers
Vegetable spring rolls
Spicy thai salad
Bang bang noodles
Baked Potatoes
Pasta dish of the day

Mango fool, assorted jellies and fresh fruits

Friday

Freshly battered cod fillet

Jumbo fish fingers

Plated fish dish of the week (Chefs theatre)

Mac N cheese with garlic bread
Baked potatoes
Chips
Minted mushy pea
Garden peas
Baked beans

Strawberry trifle, assorted jellies and fresh fruit

Saturday

Cumberland sausage rings served on a bed of cheesy mashed potatoes with caramelised onion

Vegetable Wellington with roasted squash, sweet potatoes and red peppers and stilton

Baked potatoes
Pasta dish of the day

Roasted carrots
Broccoli
Cheesy mash

Banoffee pie

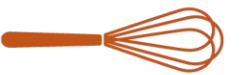
Sunday

Brunch

A selection of hot filled Breakfast paninis

Red pepper and parmesan muffin
Smoked bacon and maple muffin
Croissants and preserves
Cereals
Yoghurt bar with fresh fruit compotes

Selection of cold meats, cheese and salad



Monday

Pressed pork belly with sweet and sour root vegetables

Chalk stream trout with an Asian noodle warm salad flavored with lime and tamari

Sweet potato tikka masala served with basmati rice

**Baked Potato
Pasta dish of the day**

Croquette potato

Individual lemon meringue pie, assorted jellies and fresh fruits

Tuesday

Chicken biryani with mini poppadum's and tomato chutney and mint raita

Thai style beef curry & basmati rice, poppadum's and sambals

Roast squash and potato tagine with lemon and mint cous cous

Peach and mango fool

Assorted jellies

Fresh fruit

Wednesday

Lamb burger in a brioche roll with tzatziki

Penne carbonara with garlic bites and grated Italian hard cheese

Bang bang veggie kebabs roasted in sesame oil and chili

**Baked potatoes
Fine green beans
Herb diced potatoes**

Orange posset with shortbread, assorted jellies and fresh fruits

Thursday

Szechuan style chicken with green peppers and spring onions served with egg fried rice

BBQ pulled pork enchiladas served with guacamole, sour cream, tomato salsa and salad

Thai red vegetable curry served with egg fried rice

**Baked potatoes
Pasta dish of the day**

Rhubarb and bay leaf custard pot, assorted jellies and fresh fruits

Friday

Freshly battered cod fillet

Breaded scampi

Plated fish dish of the week (Chefs Theatre)

Falafel wraps with chilli jam, hummus, spinach and onion pickle

Chips, baked potato, peas, mushy peas and baked beans and curry sauce

Traditional cranachan, assorted jellies and fresh fruits

Saturday

Greek lemon chicken skewers with tzatziki and warm pittas served with a Greek salad

Parmesan Chicken bites with chilli sauce

Vegetable Louisiana gumbo with crusty French loaf

**Lyonnaise new potatoes
Sweetcorn**

Forest fruits cheesecake pot, assorted jellies and fresh fruits

Sunday

Brunch

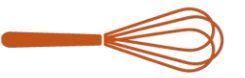
A selection of filled English muffins

A selection of Danish pastries

**Croissants and preserves
Cereals**

Yoghurt bar with fresh fruit compotes

A selection of cold meats and cheeses and salads



Monday

Cajun spiced chicken breast with bean salsa, nachos and sour cream with guacamole and jalapeno

Beef chilli con carne & rice

Mushroom, garlic and stilton tart

Rosemary and garlic wedges with aioli

Tender stem broccoli
Sauté mixed peppers

Blueberry and oatmeal flummery, assorted jellies and fresh fruits

Tuesday

Chipotle bbq pork with roasted sweet potatoes and spring greens

Classic fish pie with a cheese mash topping

Cheddar Cheese and leek cakes
Served with a three cheese sauce

Clementine roasted root vegetables

Sweet Potato and goats cheese mash

Tutti fruity crunch mousse, assorted jellies and fresh fruits

Wednesday

Grill burger night

Lamb and mint/ beef/ vegetable burgers

Goats cheese, leek and tomato tart

Skinny fries
BBQ corn on the cob
Onion Rings
Classic coleslaw
Grilled bacon

Lemon and poppyseed muffins, assorted jellies and fresh fruits

Thursday

Pork balti with basmati rice

Chicken katsu curry with crispy noodles

Aubergine Katsu curry with crispy noodles

Sambals
Poppadums
Nan bread
Chapatti
Basmati rice

Apricot tarts, assorted jellies and fresh fruits

Friday

Pork loin steak, mustard mash and peppercorn sauce

Beef braised steak, mustard mash and peppercorn sauce

Quorn strips and roasted peppers pasta bake with garlic dough balls

Creamy mustard mashed potatoes

Garlic roast green beans

Garlic bites

Orange basbousa traybake, assorted jellies and fresh fruit

Saturday

Chefs Dinner night

Chargrilled salmon fillet served with sauce vierge

Pulled Jackfruit and carrot crackling in a brioche roll with sweet potato fries with zingy slaw

Dauphinoise potatoes

Tender stem broccoli
Honey buttered carrots

Hot sticky toffee pudding with caramel sauce assorted jellies and fruits

Sunday

Roast lamb & homemade Yorkshire puddings

Spaghetti carbonara

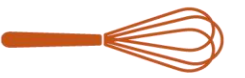
Cauliflower cheese

Broccoli

Roast potatoes

Mint sauce
Gravy

Chocolate and banana muffins, assorted jellies and fresh fruits



Monday

Yakinuki Pork Donburi
marinated roast pork loin
served with steamed greens,
plum sauce and rice

Breaded Hake fillet with
lemon and tartare

Cajun vegetable and bean
burritos

Sauté potatoes with spinach
Garden Peas
Pickled Cauliflower

Blueberry muffins, assorted

Tuesday

Chargrilled chicken breast with
peppercorn sauce

Pork Schnitzel with creamy dill
sauce and a warm potato salad

Spicy sweet potato and spinach
biryani with mini poppadum's
and coriander chutney

Warm new potato salad
Sauté green cabbage
Baton carrots

Eton mess , assorted jellies and
fresh fruits

Wednesday

Thai beef and coconut curry
with jasmine rice and
sambal oelek

Oriental lamb stir fry

Broccoli and stilton tarts,
new potatoes and peas

Prawn crackers
Jasmine rice
Sambal oelek

Chocolate orange mousse ,
assorted jellies and fresh
fruit

Thursday

Honey and sesame chicken
breast with tenderstem
broccoli and pepper stir fry

Braised beef steaks with
mustard mashed potatoes

Loaded potato nachos with
sour cream, guacamole and
tomato salsa

Citrus carrots
Mustard mash

Lemon curd and yoghurt fool

Friday

charred fresh pineapple

Homemade Moroccan
lamb meatballs with
harissa and cous cous

Moroccan freekeh bake

Herb new potatoes
Sweetcorn
Flatbreads

Orange and poppyseed
muffin

Saturday

Chefs Dinner Night

Individual Salmon Wellington
with cream cheese and spinach

Tempura vegetables with sweet
chili sauce and cauliflower
buffalo wings served with
pepper stir fry

Fondant potatoes
Tenderstem broccoli
White wine sauce

Chocolate fudge cake

Sunday

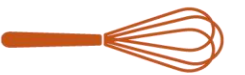
Roast topside of beef and
homemade Yorkshire puddings
with horseradish sauce

Chargrilled vegetables with
penne pasta in a tomato sauce

Roasted root vegetables
Fine green beans
Roast and mashed potatoes

Gravy

Crème brûlée, assorted jellies
and fresh fruits



Monday

Breaded Chicken parmigiana with mozzarella, tomato sauce and spaghetti

Traditional Irish stew with soda bread served in a bowl with potato and carrot

Panko breaded poached egg Katsu curry

Cherry and chocolate dessert pot

Tuesday

Chargrilled chicken breast with Breaded cod goujons with lemon, tartare sauce and chips

Pork stroganoff with cream, lemon and parsley served with rice

Vegetable quesadillas with sour cream, guacamole and salsa

Chips, Peas, Rice

Coffee and Chocolate mousse pot

Wednesday

Cumberland, Lincolnshire or bratwurst sausage

Harissa chicken breast with olives, cherry tomatoes and oregano

Sri Lankan style sweet potato curry with rice

Creamed potato, onion gravy, fine green beans, gravy

Strawberry cheesecake dessert pot

Thursday

Italian style braised beef steaks with a tomato and mushroom sauce

Roast smoked paprika turkey breast

Provençal vegetable stew

Roast potatoes
Peas
Sweetcorn

Mango trifle

Friday

Korean crispy chicken with a sticky honey glaze served with stir fried greens and egg fried rice

Steak & mushroom pie

Homemade giant falafel with onion & carrot salad served with pitta and spicy tomato sauce

Chateau potato
Roast carrots in honey and orange flavoured with star anise

Hot sticky toffee pudding served with custard sauce

Saturday

Chefs Theatre Dinner night

Watercress and cream cheese stuffed chicken breast wrapped in pancetta

Roast vegetable and stilton wellington
Wilted greens
Dauphinoise potatoes
Chicken jus

Warm chocolate fondant with crème anglaise

Sunday

Roast Dinner evening

Roast chicken with stuffing and chipolatas
Homemade Yorkshire pudding

Roast quorn with vegan stuffing

Honey glazed roast gammon

Roast potatoes
Savoy cabbage
Roast parsnip

Chocolate bread & butter pudding with an orange custard sauce