

LUNCH



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY (Fryday)
<p>Main Course SHEPHERD'S PIE (GF) Slow cooked minced lamb in a rich mint gravy topped with mashed potato glazed with cheese CHEF'S SPECIAL OF THE DAY</p>	<p>Main Course ITALIAN CHICKEN (GF) Roast chicken in a tomato and basil passata with mozzarella glaze & roast vine cherry tomatoes CHEF'S SPECIAL OF THE DAY</p>	<p>Main Course BEEF BOURGUIGNON (GF) A traditional French dish of slow cooked beef with silver skin onions & button mushrooms CHEF'S SPECIAL OF THE DAY</p>	<p>Main Course CHICKEN MADRAS (GF) Indian curry consisting of pieces of chicken in a spicy tomato sauce with traditional accompaniments CHEF'S SPECIAL OF THE DAY</p>	<p>Main Course LEMON BATTERED COD FILLET Crispy battered fish fillet garnished with lemon & parsley CHEF'S SPECIAL OF THE DAY</p>
<p>Lighter Choice BAKED MEDITERRANEAN QUICHE (V) A medley of vegetables baked in a savoury egg custard</p>	<p>Lighter Choice FRANKFURTER STYLE HOG DOG SAUSAGE With fried red onions served in a brioche finger roll</p>	<p>Lighter Choice PANINIS Ham & cheese Cheese & red onion chutney (v)</p>	<p>Lighter Choice BAKED PEPPERED STEAK SLICE With potato and onion in a peppercorn sauce</p>	<p>Lighter Choice HOT BEEF CIABATTA Pan fried flat iron steak with caramelized red onion chutney</p>
<p>Vegetarian Option PENNE PASTA ARRABIATA (V) Tomato sauce topped with a mozzarella glaze</p>	<p>Vegetarian Option MARGHERITA PIZZA (V) Baked with tomato, mozzarella & basil</p>	<p>Vegetarian Option GRILLED HALLOUMI (V) With sweet chilli & coriander</p>	<p>Vegetarian Option MUSHROOM & PIMENTO STROGANOFF (V) Peppers & mushrooms cooked with paprika & sour cream</p>	<p>Vegetarian Option PASTA BAKE (V) Penne pasta cooked with broccoli in a cheese sauce</p>
<p>Oven Baked Jacket Potatoes Served with a selection of toppings coronation chicken/ grated cheese (v) /tuna /beans (v)</p>	<p>Oven Baked Jacket Potatoes Served with a selection of toppings coronation chicken/ grated cheese (v) /tuna /beans (v)</p>	<p>Oven Baked Jacket Potatoes Served with a selection of toppings coronation chicken/ grated cheese (v) /tuna /beans (v)</p>	<p>Oven Baked Jacket Potatoes Served with a selection of toppings coronation chicken/ grated cheese (v) /tuna /beans (v)</p>	<p>Oven Baked Jacket Potatoes Served with a selection of toppings coronation chicken/ grated cheese (v) /tuna /beans (v)</p>
<p>Vegetables (GF) Minted & buttered new potatoes Garden peas Baton carrots Chef's rice dish</p>	<p>Vegetables (GF) Sautee potatoes Green beans Cauliflower cheese Chef's rice dish</p>	<p>Vegetables (GF) Creamed mash potatoes Honey glazed parsnips Broccoli Chef's rice dish</p>	<p>Vegetables (GF) Paprika Roast baby potatoes Petit Pois Carrots cooked in orange & honey Chef's rice dish</p>	<p>Vegetables (GF) Chipped potatoes Minted mushy peas Baked beans Chef's rice dish</p>
<p>Chef's Soup of the Day (GF)(V) Served with freshly baked baguette</p>	<p>Chef's Soup of the Day (GF)(V) Served with freshly baked baguette</p>	<p>Chef's Soup of the Day (GF)(V) Served with freshly baked baguette</p>	<p>Chef's Soup of the Day (GF)(V) Served with freshly baked baguette</p>	<p>Chef's Soup of the Day (GF)(V) Served with freshly baked baguette</p>
<p>Salad Bar (GF) A selection of mixed salads with cheese (v) tuna/mackerel/ meats</p>	<p>Salad Bar (GF) A selection of mixed salads with cheese (v) tuna/mackerel/meats</p>	<p>Salad Bar (GF) A selection of mixed salads with cheese (v) tuna/mackerel/meats</p>	<p>Salad Bar (GF) A selection of mixed salads with cheese (v) tuna/mackerel/meats</p>	<p>Salad Bar (GF) A selection of mixed salads with cheese (v) tuna/mackerel/meats</p>
<p>Variety of Fruits & Yoghurts</p>	<p>Variety of Fruits & Yoghurts</p>	<p>Variety of Fruits & Yoghurts</p>	<p>Variety of Fruits & Yoghurts</p>	<p>Variety of Fruits & Yoghurts</p>

(V) = Vegetarian (GF) Gluten Free

The Chicken and Lamb dishes are created with certified Halal meat.

If you have any dietary requirements, questions or suggestions, please ask to speak to Lee or a member of the kitchen team.

