

Lunch menu

TUESDAY 4TH MARCH

SOUP OF THE DAY

Mulligatawny (VE) £5.30

SALAD BAR

Small Salad £6.90 Large Salad £12.50 Soup and Small salad £9.50

CARVERY

Orange & Mint Lamb, Grain Mustard Gravy £14.00

MAIN COURSE

Jerk Chicken, Roast Plantain Salsa, Jerk Sauce £14.00

VEGAN COURSE

Okra & Coconut Stew (VE) £10.00

All buffet dishes are served with a selection of seasonal vegetables & potato of the day.

COLD DESSERT

Selection of Cakes and Pouring Cream £6.00 HOT DESSERT

Pancakes
Fruit Compote, Lemon Wedge,
Cinnamon Sugar ,Maple Syrup
£6.00

Fresh Fruit Salad £4.30 | Whole Fresh Fruit £1.20 Cheese Selection £8.00 | Tea/Coffee £2.80



Lunch menu

WEDNESDAY 5TH MARCH

SOUP OF THE DAY

Cream of Tomato (VE) £5.30

SALAD BAR

Small Salad £6.90 Large Salad £12.50 Soup and Small Salad _ £9.50

CARVERY

Tarragon Rubbed Roast Chicken, Onion Gravy £14.00

MAIN COURSE

Cottage Pie £14.00

VEGETARIAN COURSE

Root Vegetable Pie (V) £10.00

All buffet dishes are served with a selection of seasonal vegetables & potato of the day.

COLD DESSERT

Selection of Cakes and Pouring Cream £6.00

HOT DESSERT

Jam & Coconut Sponge with Custard £6.00

Fresh Fruit Salad £4.30 | Whole Fresh Fruit £1.20 Cheese Selection £8.00 | Tea/Coffee £2.80



Lunch menu

THURSDAY 6TH MARCH

SOUP OF THE DAY

Corn Chowder (VE) £5.30

SALAD BAR

Small Salad £6.90 Large Salad £12.50 Soup and Small Salad £9.50

CARVERY

Maple Glazed Gammon, Onion Jam, Gravy £14.00

MAIN COURSE

Soy Glazed Ginger & Garlic Salmon, Spring Onion & Sesame

Dressing £14.00

VEGETARIAN COURSE

Fried Cauliflower, Orange Sauce (V) £10.00

All buffet dishes are served with a selection of seasonal vegetables & potato of the day.

COLD DESSERT

Selection of Cakes and Pouring Cream £6.00

HOT DESSERT

Apple Tart Tatin with Chantilly Cream £6.00

Fresh Fruit Salad £4.30 | Whole Fresh Fruit £1.20 Cheese Selection £8.00 | Tea/Coffee £2.80



Lunch menu

FRIDAY 7TH MARCH

SOUP OF THE DAY

Honey Parsnip & Chive (V) £5.30

SALAD BAR

Small Salad £6.90 Large Salad £12.50 Soup and Small Salad £9.50

CARVERY

Roast Sirloin Beef, Yorkshire Pudding, Horseradish Sauce, Red Wine Jus £14.00

MAIN COURSE

Battered Fillet of Haddock, Tartare Sauce and Lemon Wedge £14.00

VEGETARIAN COURSE

Aubergine Thermidor with Feta Crumb (V) £10.00

All buffet dishes are served with a selection of seasonal vegetables & potato of the day.

COLD DESSERT

Selection of Cakes and Pouring Cream £6.00

HOT DESSERT

Chocolate Bread
Butter Pudding with
Chocolate Sauce
£6.00

Fresh Fruit Salad £4.30 | Whole Fresh Fruit £1.20 Cheese Selection £8.00 | Tea/Coffee £2.80