



## Fellows weekly menus

Date	Lunch	Dinner
<p>MON 01/12/14</p>	<p>CARROT AND CORIANDER SOUP</p> <p>LAMB MOUSSAKA</p> <p>DAUPHINOUS POTATO PEAS</p> <p>TOFFEE AND APPLE CRUMBLE WITH TOFFEE CUSTARD</p>	<p>Creamy pumpkin &amp; lentil soup</p> <p>Breast of Norfolk Turkey, Lincolnshire Ham, Pigs in Blankets, Sage &amp; Onion Stuffing, Chateau Potatoes, Turned Carrots &amp; Swede, Turkey Jus</p> <p>Xmas pudding with brandy sauce</p>
<p>TUES 01/12/14</p>	<p>MOROCCAN LENTIL SOUP</p> <p>CHICKEN SCHNITZEL WITH A PESTO MAYONNAISE</p> <p>ANNA POTATO CAULIFLOWER</p> <p>CHOCOLATE BLONDIE WITH FRUIT COMPOTE</p>	<p>Creamy pumpkin &amp; lentil soup</p> <p>Roasted Salmon supreme pea shoots with butter and spring onion sauce New potatoes , peas , carrots</p> <p>Chef choice</p>
<p>WED 03/12/14</p>	<p>MEXICAN SPICY BEAN SOUP</p> <p>HONEY AND MUSTARD BAKED HAM WITH A FRIED EGG</p> <p>MASH POTATO CAULIFLOWER</p> <p>BANANA STICKY TOFFEE PUDDING WITH TOFFEE SAUCE</p>	<p>Whipped goat's cheese , watercress, red currant, pickled sultanas and cranberry dressing</p> <p>Pan fried sea trout , white bean puree, caramelised garlic sauce, gremolata</p> <p>Sous-vide lamb fillet, lamb breast and curly kale faggot, browned baby carrots, sautéed mage tout, potatoes and whine poached red onion compression , lamb jus</p> <p>Chestnut and chocolate pudding , pistachio ice cream with sautéed pineapple and raspberry coulis</p>

<p>THURS 04/12/14</p>	<p>FRENCH ONION SOUP</p> <p>CHICKEN BAKED IN TOMATO SAUCE TOPPED WITH MOZZELLELLA AND BASIL</p> <p>STEAMED POTATO CABBAGE</p> <p>WHITE CHOCOLATE RICE PUDDING WITH CHERRY COMPOTE</p>	<p>PANZANELLA SALAD ~ COLEY WRAPPED WITH PARMA HAM, RATATOUILLE AND FONDANT POTATO <i>ARTICHOKE QUICHE, RATATOUILLE AND FONDANT POTATO (V)</i> ~ TIRAMISU</p>
<p>FRI 05/12/14</p>	<p>LEEK AND POTATO SOUP</p> <p>BATTERED FRESH FILLET HADDOCK</p> <p>CHIPS PEAS</p> <p>APPLE PIE WITH VANILLA CUSTARD</p>	<p>Blythe Feast</p> <p>Ham hock &amp; foie gras terrine, pickled vegetables, sultana purée *****</p> <p>Dover sole and salmon mousse, poulley fume reduction, baby fennel *****</p> <p>Honeyed duck breast, confit leg and fig bon bon, vanilla mashed potato, celeriac purée, baby carrots, Swiss chard, five spice jus *****</p> <p>Mango and white chocolate crema, yoghurt ice, mango gel, pineapple salsa, granola *****</p> <p>Goats cheese in beetroot jelly, toasted walnut, beetroot coulis, apple vinaigrette</p>