

16th November – 22nd November 2020

Lunch option	Veggie Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Meat	Wild mushroom, spinach and stilton lasagne	Braised beef cottage pie	haddock fillet topped with curried leek, egg and mash potato	GIANT MOROCCAN LAMB MEATBALL WITH TAGINE SAUCE	BATTERED FISH, LEMON WEDGE AND TARTARE SAUCE	Brunch	
Vegan	Courgette, pea, mint and vegan cheese risotto	Roasted vegetable casserole and dumplings	BBQ oomph and mixed bean filo parcel	Garlic roasted cauliflower mac n cheese	Celeriac & Horseradish Arancini	Brunch	
Starch	Oregano potato wedges	Roasted potatoes	Steamed new potatoes with lemon zest and dill	Herb buttered Tagliatelle with black olives and preserved lemon	Chips	Brunch	
Vegetables	Roasted cherry tomato, aubergines and courgettes	Minted buttered peas	Buttered savoy with capers and lemon	Sprouting broccoli with toasted crushed pine kernel's	Peas	Brunch	
Salads	Smoked duck, fig, pumpkin seed, goats cheese salad	Smoked salmon, avocado, boiled egg salad, wasabi dressing	Israeli couscous with pea, mint and feta, cured egg yolk	Pesto pasta salad, roasted vegetables, fresh basil, pine nuts	Herbed new potato and coronation chicken salad, pickled raisins, rocket		
Dessert	Spiced pumpkin panna cotta	Winter spiced berry bread pudding	Tarte au citron	Clementine cheesecake	Warm Treacle tart	Brunch	
Evening option							
Meat		TURKEY STEAK, LEMON THYME AND ROCKET PESTO	Themed night	Braised duck, spring onion and hoisin parcels	Pizza night	BEEF GOULASH, sour cream	Roast lamb shoulder and gravy
Vegan	Mushroom, pine nut and tofu stroganoff	Fine herb and bean cassoulet with marinated pan fried tofu	Themed night	QUINOA, SWEET POTATO & BLACK BEAN Pattie, pickled carrot	Pizza night	Mediterranean lentil stew	Vegan sausage plait
Starch	Fine herb rice	Roasted thyme new potatoes	Themed night	Sautéed Pak Choi, roasted broccoli	Garlic bread, chips	Nokedli,	Garlic and rosemary roasted potatoes
Vegetables		French beans and mage tout			Corn on the cob	Braised carrots and turnips	Buttered carrots
Dessert	Spiced pumpkin panna cotta	Winter spiced berry bread pudding	Themed night	Clementine cheesecake	Chocolate brownie fudge Eton mess	Chefs choice	Chefs choice