

Sausage Casserole

Traditional pork sausages served in a rich onion gravy

Chicken, Bacon & Mushroom Carbonara

Tender Chicken, bacon pieces and mushrooms in a creamy sauce served with tagliatelli pasta.

Vegetarian option; Mushroom CarbonaraServed with Garlic Bread

Vegetables & Potatoes

Creamed & Croquette potatoes

Carrots & Peas

Dessert

Millionaire Chocolate Cheesecake served with Whipped Cream

Millionaire Chocolate Cheesecake with whipped cream

Fruit Compote



Fish Pie

Fish pieces in a creamy sauce

Breaded Turkey Escalope

Tender turkey breast coated with crispy breadcrumbs

Vegetarian Option; Cauliflower Cheese

Vegetables & Potatoes

Roasted & Creamed Potatoes

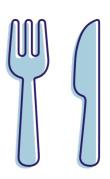
Broccoli & Peas or Coleslaw

Dessert

Artic Roll with Strawberry Sauce

Chocolate Tart

Served with pouring cream







Roasted Honey Glazed Gammon

Oven roasted gammon glazed with sweet honey

Irish Beef Stew

Vegetarian Option; Penne Arrabbiata

Vegetables & Potatoes

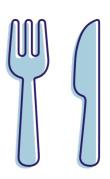
Roast & Creamed Potatoes

Fine Green Beans & Cauliflower

Dessert

Banana Custard

Raspberry Cheesecake





Navarin of Lamb

Diced Lamb served in a rich gravy

Roasted Vegetable Lasagne

Layers of vegetables, pasta and a cheesy sauce

Vegetables & Potatoes

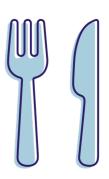
French Fries & Creamed Potatoes & option of a side salad

Carrot and Swede Mash & Peas

Dessert

Chocolate Marble Cake

Fruit Meringue







Home-made Cream of Tomato Soup

Served with a crusty roll

Main

Corned Beef Hash & Yorkshire Pudding

Corned beef, onions and potatoes with rich gravy served alongside a crispy traditional Yorkshire pudding

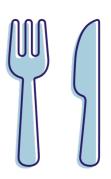
Vegetarian Option; Potato Carrot & Onion Hash

Selection of Sandwiches including Coronation Chicken

Dessert

Cherry Shortbread

Strawberry Mousse





Vegetable Korma served with Naan bread

Tasty vegetables served in a gently spiced sauce

Minced Beef & Onion Pie

Minced beef and onions encased in a rich and crumbly pastry

Vegetables & Potatoes

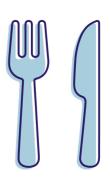
Rice & Creamed Potatoes

Cauliflower & Carrots

Dessert

Bakewell Tart with Cream

Fruit Fool





Home-made Sweet Potato & Red Pepper Soup

Served with a bread roll

Main

Homemade Sausage Roll with pickles

Traditional pork sausage meat surrounded by pastry and served with your choice of Pickle

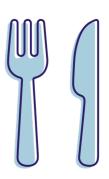
Vegetarian Option; Homemade Cheese & Onion Roll

Selection of Sandwiches including Prawn Mayonnaise

Dessert

Jam & Cream Sponge

Fruit Cocktail with Cream





Shepherd's Pie

Minced beef and onions in a rich gravy topped with creamy mashed potatoes

Carbonnade of Pork with Mushrooms

Diced Pork Stew with mushrooms

Vegetarian Options; Vegetable Stew with Herb dumplings.

Selection of winter vegetables cooked in a rich onion gravy

Vegetables & Potatoes

Creamed Potatoes

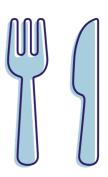
Cabbage & Parsnips

Dessert

Chocolate Sponge cake

Served with Chocolate Custard

Creme Caramel





Beef & Ale Pie

Chunks of beef in a rich and tasty ale gravy encased in a pastry case

Haddock Fish Cakes with Creamy Dill Sauce

Haddock chunks and mashed potatoes with a breaded crumb coat served with a creamy dill sauce

Vegetarian Option; Cheese, Onion & Potato pie

Served with a Cheese & Chive Sauce

Vegetables & Potatoes

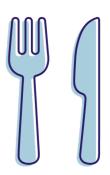
Jacket Wedges & Creamed Potatoes

Sprouts & Carrots

Dessert

Fruit Cake with Cheese

Sticky Toffee puddingServed with Vanilla Custard



Wednesday Evening anch Menu



Main

Roast Chicken with Sage & Onion Stuffing

Tender roast chicken served with a herby stuffing

Breaded Scampi and chips with Lemon Wedge
Scampi deep fried and served with with Chips and a lemon wedge

Vegetarian Option; Cauliflower & Broccoli Cheese

Served in a rich cheese sauce

Vegetables & Potatoes

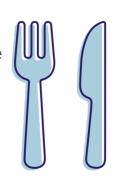
Roast & Creamed Potatoes

Peas & Mash carrot & Swede

Dessert

Raspberry Ripple & White Chocolate Mousse

Home-made Vanilla CheesecakeServed with Whipped Cream and Fruit Compote





Braised Steak and Vegetables Casserole

Tender braised steak and vegetables in a rich gravy

Spinach, Chickpea and Lentil Curry

Lightly Spiced Curry with spinach, chickpeas and lentils

Vegetables & Potatoes

Rice & Creamed Potatoes

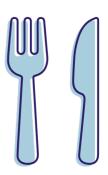
Green Beans & Carrots

Dessert

Home-made Lemon & Lime Posset

Jam roly poly

Served with Vanilla Custard







Home-made Sweet Potato & Carrot Soup

Served with a bread roll

Main

Macaroni Cheese served with garlic bread

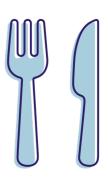
Macaroni tubes surrounded by a creamy and rich cheese sauce

Selection of Sandwiches including Ham & Pickle

Dessert

Homemade cherry cake

Lemon Mousse





Braised Sausages with Carrots & Celery

Pork sausages in gravy with carrots and celery

Turkey & Leek Cottage Pie

Minced turkey with leek topped with creamy mashed potatoes

Vegetarian Option; Vegetable Shepherds Pie

Roasted vegetables in a rich gravy, topped with creamy potatoes

Vegetables & Potatoes

Boiled & Creamed Potatoes

Green Beans & Diced Swede

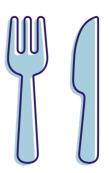
Dessert

Cheese board, biscuits & Grapes

Selection of cheese & biscuits

Key Lime Pie

Served with Pouring Cream





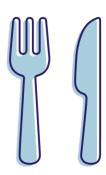
Buffet

Pork pie, sausage rolls, selection of open sandwiches, coleslaw, salad

Dessert

Coffee & Mandarin Gateaux

Home-made Trifle





Chicken Casserole

Chicken pieces and vegetables in a tasty casserole

Chilli Con Carne

Minced beef gently spiced with chilli make this tasty con carne

Vegetarian Option; Cheese & Onion Quiche

Served with a side salad & new potatoes.

Vegetables & Potatoes

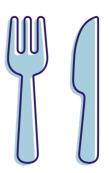
Rice & Creamed Potatoes

Carrots & Green Beans

Dessert

Fresh Raspberry Fool

Fruit Jelly & ice-cream





Beef & Onion Pie

Minced beef and onions baked in a pastry case

Cod Goujons with Lemon with parsley sauce

Cod fingers coated in breadcrumbs and deep fried served with parsley sauce

Vegetarian Option; Tomato & cheese pasta bake

Served with Ciabatta roll

Vegetables & Potatoes

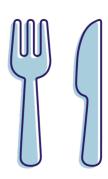
Chipped & Creamed Potatoes

Garden Peas & Carrots

Dessert

Jam & Cream Sponge Cake

Butterscotch Dessert







Roasted Honey Glazed Gammon

Oven roasted gammon glazed with sweet honey

Mushroom & Courgette Stroganoff

Courgettes, mushrooms an a creamy sauce with a hint of paprika

Vegetables & Potatoes

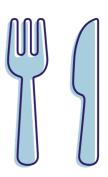
Rice & Creamed Potatoes

Broccoli & Cauliflower

Dessert

Jam Roly Poly & Custard

Mandarin Cheesecake





Vegetable Tikka Curry

Vegetables in a creamy tomato sauce lightly spiced with curry

Beef Stew and Dumpling

Beef & vegetables in a tasty gravy served with dumplings

Vegetables & Potatoes

Rice & Creamed Potatoes

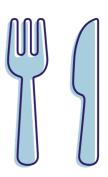
Fine Green Beans Swede

Dessert

Sticky Toffee Pudding & Cream

Autumn Fruit Pudding

Served with pouring cream



Friday Evening Menu anche



Starter

Minestrone Soup

Main

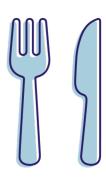
Cauliflower & Bacon in a 3 Cheese sauce

Selection of Sandwiches including Cream Cheese & Chive

Dessert

Apple Crumble served with Vanilla Ice-cream

Creme Caramel





Cottage Pie

Minced beef and onions in gravy topped with creamy mash & Cheddar Cheese

Buttered Chicken

Slightly Spiced Curry

Vegetarian Option; Vegetable Wellington

Beetroot wrapped in Mushrooms & butternut squash & encased in pastry & cooked in the oven

Vegetables & Potatoes

Rice & Creamed Potatoes

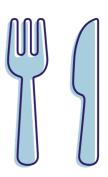
Cauliflower & Mixed Vegetables

Dessert

Fruit Scone

Served with Strawberry Jam & Whipped Cream

Rice Fruit Conde



Chunky home-made Vegetable Soup

Served with a bread roll

Main

Home made Sausage Slice

Served with a selection of Pickles

Selection of Sandwiches including Chicken Tikka

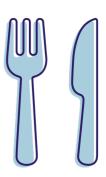
With a side salad option

Dessert

Home-made Victoria Sandwich with fresh Strawberries & Whipped Cream

Fresh Fruit Salad

With Vanilla Ice-cream





Coq Au Vin

Chicken with Bacon, Mushrooms cooked in Red Wine

Meat & Potato Pie

Diced beef and potatoes encased in pastry

Vegetarian Option; Goats Cheese & Red Onion Tarlet
Served with A Green Salad

Vegetables & Potatoes

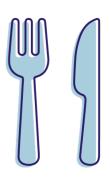
Savoury & Creamed Potatoes

Carrots & Cauliflower

Dessert

Apple Pie & Whipped Cream

Home-made Chocolate mousse





Sea Food Pie

Assorted Fish pieces in Cheese Sauce topped with Mashed Potato

Braised Pork Steaks

Pork & Winter Vegetables in a Cider Sauce

Vegetarian Option; Roasted Vegetable Terrine

Selection of vegetables served as a slice of pie

Vegetables & Potatoes

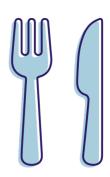
Boiled & Creamed Potatoes

Diced Swede & Green Beans

Dessert

Lemon Cheesecake

Steamed Jam Sponge & Custard



Wednesday Evening ancho



Main

Roast Turkey with Sage & Onion Stuffing

Spinach & Salmon Tagliatelle

Spinach & salmon in a Creamy White Wine Sauce with Tagliatelle

Vegetables & Potatoes

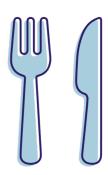
Roast & Creamed Potatoes

Carrots & Peas

Dessert

Sticky Ginger Sponge Cake

Chocolate Mousse





Chicken Korma with a garlic naan bread Chicken pieces in a lightly spiced korma sauce

Pork Faggotts in a rich tomato saucePork faggots in a rich and tangy tomato sauce

Vegetarian Option; Sweet Potato Korma

Vegetables & Potatoes

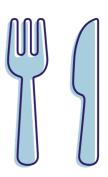
Pilau Rice and creamed potatoes

Carrots & Savoy Cabbage

Dessert

Millionaires Cheesecake

Lemon & Lime Possett







Home-made Mushroom Soup

Main

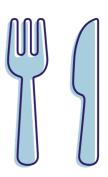
Selection of Quiche Served with a Side Salad Cheese & Onion, Tomato & Broccoli or Lorraine Quiche

Selection of Sandwiches including Cheese & Onion

Dessert

Carrot Cake

Fruit Cocktail & Cream





Toad in the Hole

Pork sausages in a yorkshire pudding batter and baked in the oven

Sweet & Sour Chicken

Diced chicken pieces cooked in a sweet and sour sauce

Vegetarian Option; Veggie Sausage Toad in the Hole

Veggie sausages ni a Yorkshire pudding batter & baked in the oven

Vegetables & Potatoes

Rice & Creamed Potatoes

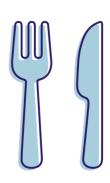
Carrots & Broccoli

Dessert

Banoffee Pie

CreamServed with Whipped

Chocolate Semolina Milk Pudding





Autumn Vegetable Soup

Main

Buffet

Pork Pie, Sausage Rolls, Coleslaw, Sandwiches, Cheese & Onion rolls.

Dessert

Lemon Drizzle cake

Fruit Trifle

