

LUNCH

Cream of Tomato Soup with Chives **v gf**  
Cold Salad Bar  
Chilled Fruit Juice

*All Meals are served to the table*

Corn fed supreme of chicken with Crispy Bacon and Mushroom sauce  
Salmon & watercress Fish Pie  
Cauliflower & Cumin Fritters with Lime yogurt **v**

Sautéed Potatoes **v**  
Seasonal Mixed Vegetables **v gf**  
Purred Peas **v gf**

*Choice of plated Salad with seasonal salads, cold meats  
vegetarian or seafood*

Grilled Minted Lamb steak with Mixed pea shoot salad & watercress, Tomato & Mozzarella,  
Mustard & dill Coleslaw & Sliced Beetroot

Crab fish cake with Mixed pea shoot salad & watercress, Tomato & Mozzarella, Mustard &  
dill Coleslaw & Sliced Beetroot

Homemade deep Caramelised Red Onion Quiche with Mixed pea shoot salad & watercress,  
Tomato & Mozzarella, Mustard & dill Coleslaw & Sliced Beetroot **v**

*Dessert*

Bread & Butter Pudding with Cream  
Fresh Fruit Salad  
Yoghurts  
Selection of Cheeses & Biscuits, Grapes & Celery

Thursday 22<sup>nd</sup> July 2020

Head Chef: Lee Springett

*We use locally sourced produce wherever possible to support our environmental credentials,  
ISO 14001. Customers who have food allergy please consult the restaurant manager regarding  
the contents of dishes or dietary requirement*

**v** *Vegetarian dish approved by Vegetarian Society,*  
*Contents symbols gf Gluten free and n Contains nut*

DINNER

Cauliflower Soup **v gf**  
Chinese Five Spiced Duck Breast with an Oriental Salad & Hoisin Dressing

*All Meals are served to the table*

Sirloin Steak with Deep-fried Onion Rings,  
a Watercress Salad & Peppercorn Jus

Seafood Linguine with Red Mullet

Yorkshire pudding filled with Ratatouille **v**

New Potatoes **v gf**

Roasted Carrots in Honey **v gf**

Chargrilled Broccoli with Chilli & garlic **v gf**

*Choice of plated Salad with seasonal salads, cold meats  
vegetarian or seafood*

Grilled BBQ Loin of Pork steak with Mixed salad, Cherry Tomato & Basil Salad, Coleslaw &  
Cous Cous, Mint & Feta

Warm Poached Salmon with Mixed salad, Cherry Tomato & Basil Salad, Coleslaw & Cous  
Cous, Mint & Feta

Poached Egg & Asparagus Salad with Mixed salad, Cherry Tomato & Basil Salad, Coleslaw &  
Cous Cous, Mint & Feta **v**

*Self-Selection from the Dessert Counter*

Baked Lemon & Vanilla Cheesecake  
Chocolate, Strawberry & Vanilla Ice Cream on Request  
Fresh Fruit Salad  
Selection of Cheeses & Biscuits

Thursday 22<sup>nd</sup> July 2020

Duty Chef: Roland Kemble

*We use locally sourced produce wherever possible to support our environmental credentials,  
ISO 14001. Customers who have food allergy please consult the restaurant manager regarding  
the contents of dishes or dietary requirement*

**v** Vegetarian dish approved by Vegetarian Society,  
Contents symbols **gf** Gluten free and **n** Contains nut