

Day		Service	Numbers	Course	Dish
Tuesday	7th Oct	Lunch	28	Starters	Leek & Potato Soup
					Smooth Chicken Liver Parfait with Thyme and a Salad Garnish
				Mains	Beef Lasagne with Parmesan Salad
					Pan Fried Chicken Breast with Herb & Creme Fraiche Sauce, New Potatoes Carrots & Green Beans
					Breaded Fish Goujons with Fries, Salad and Tartare Sauce
				Desserts	Treacle Tart
	Chocolate Fudge Cake				
	Dinner	16	Starters	Tomato & Roasted Red Pepper Soup	
				Smoked Mackerel with Horseradish Cream and Watercress	
			Mains	Chicken en Croute, Sauteed Potatoes , Carrots & Mange Tout	
				Oriental Beef Stir Fry with Water Chestnuts, Egg Noodles & Crispy Vegetables	
				Filo Wrapped Salmon Fillet with Oriental Vegetables	
Desserts			Lemon Meringue Pie		
	Strawberry Cheesecake				
Wednesday	8th Oct	Lunch	32	Starters	Minestrone
					Tomato, Basil & Mozzarella Salad
				Mains	Steak Ale & Mushroom Pie with New Potatoes, Carrots & Broccoli
					Chicken Chasseur with New Potatoes and Vegetables
					Monkfish & Pancetta Kebabs with Salad on a Bed of Herby Cous Cous
				Desserts	Tart au Citron
	Fresh Fruit Flan				
	Dinner	24	Starters	Pea & Spinach Soup	
				Smoked Haddock Fish Cake with Wild Rocket & Balsamic Dressing	
			Mains	Thai Chicken Curry with Basmati Rice	
				Chilli Con Carne with Rice & Garlic Bread	
				Luxury Fish Pie au Gratin with Peas & Broad Beans	
Desserts			Cherry Bakewell		
	Lemon & Blueberry Crisp				
Thursday	9th Oct	Lunch	52	Starters	Curried Parsnip Soup
					Smoked Trout Pate with Watercress
				Mains	Shepherds Pie with Cheesy Crust, Carrots & Peas
					Sweet & Sour Pork with Special Fried Rice
					Caribbean Coconut Prawns with Tropical Rice Salad
				Desserts	Apple Pie
	Strawberry Torte				
	Dinner	42	Starters	Persian Onion Soup	
				Crayfish Tails with Wild Rocket and a Sweet Chilli Dressing	
			Mains	Steak & Red Wine Casserole, New Potatoes, Carrots & Leeks	
				Lamb & Spinach Curry, Rice & Naan Bread	
				Salmon Fillet with Roasted Vegetables on a Bed of lightly spiced Cous Cous	
Desserts			Banoffi Pie		
	Strawberry & Cointreau Pavlova				
Friday	10th Oct	Lunch	85	Starters	Roast Carrot & Cumin Soup
					Melon Wrapped in Prosciutto
				Mains	Spaghetti alla Bolognese with Parmesan and Garlic Bread
					Chicken with Orange & Tarragon Sauce, New Potatoes Carrots & Green Beans
					Goan Fish Curry with Rice
				Desserts	Apple Pear & Cinnamon Lattice
	Woodland Fruit Cheesecake				
	Dinner	48	Starters	Roast Butternut Squash & Rosemary Soup	
				Mixed Antipasti with Cured Meats, Soft Cheese, Olives & Marinated Vegetables	
			Mains	Mozarella filled Bacon Wrapped Chicken Breasts, Creamed Potatoes & Braised Leeks	
				Moroccan Lamb Tagine with Lemon Cous Cous	
				Salmon & Broccoli Fish Cakes, Sauteed Potatoes & Salad	
Desserts			Raspberry & Passion fruit Roulade		

					Apple & Blackberry Pie
<b>Saturday</b>	11th Oct	<b>Lunch</b>	<b>67</b> <b>39V</b>	<b>Starters</b>	Thai Sweet Potato & Spinach Soup Egg Mayonaise with salad garnish Duck & Orange Pate with Salad Garnish & Onion Relish
		<b>67 Standard</b> <b>39 Shinnyo-en</b>	<b>106</b>	<b>Mains</b>	Chicken, Leek & Bacon Pie with Fries & Salad Cumberland Sausages, Mashed Potatoes, Baked Beans & Onion Gravy Prawn Curry with Rice Stir Fried Squid with Noodles Marinated Mushrooms
				<b>Desserts</b>	Raspberry Cheesecake Chocolate Cointreau & Mandarin Roulade
		<b>Dinner</b>	<b>15</b> <b>39V</b>	<b>Starters</b>	Wild Mushroom & Fresh Herb Soup Thai Crab Cakes with Chilli Sauce on a Bed of Shredded Lettuce Mixed Olives with peppers and pumpkins suffed with feta cheese
		<b>15 Standard</b> <b>39 Shinnyo-en</b>	<b>54</b>	<b>Mains</b>	Roast Beef Dinner with Yorkshire Puddings, Roast Potatoes & Vegetables Pork Steak in a Creamy Apple & Cider Sauce with Roast Potatoes & Vegetables Squid & Mange Tout with Fresh Mint Sauce & Rice Thai Crab Cakes with Chilli Sauce Stilton and Brocoli Quiche with potatoes and salad
				<b>Desserts</b>	Raspberry & Lemon Curd Pavlova Toffee Shortbread Torte
<b>Sunday</b>	12th Oct	<b>Lunch</b>	<b>86</b> <b>49V</b>	<b>Starters</b>	Roasted Red Pepper & Tomato Soup Smoked Salmon with Lemon & Salad Garnish
		<b>86 Standard</b> <b>49 Shinnyo-en</b>		<b>Mains</b>	Chicken Marengo with Rice Fusilli with Ham and Wild Mushrooms in a Cream Sauce, with Salad Stir Fried Squid with Broccoli & Rice Asparagus Risotto Deep Fried Tempura Battered Tiger Prawns and Squid
				<b>Desserts</b>	Belgian Chocolate Truffle Torte Woodland Fruit Pavlova
		<b>Dinner</b>	<b>21</b>	<b>Starters</b>	Leek & Potato Soup Avocado with Prawns and Marie Rose Sauce
				<b>Mains</b>	Boef Bourguignon Chicken Schnizel with Blue Cheese Sauce and Boulanger Potatoes Beer Battered Fish & Chips with Garden Peas
				<b>Desserts</b>	Spiced Cherry Lattice Mandarin Cheesecake
<b>Monday</b>	13th	<b>Lunch</b>	<b>45</b>	<b>Starters</b>	Curried Parsnip Soup Coarse Pork Liver Pate with Salad Garnish
				<b>Mains</b>	Beef Lasagne with Salad Pan Fried Chicken Breast with Herb & Creme Fraiche Sauce, New Potatoes Carrots & Green Beans Luxury Fish Pie with Peas & Broad Beans
				<b>Desserts</b>	Lemon Meringue Pie Strawberry Cheesecake
		<b>Dinner</b>	<b>22</b>	<b>Starters</b>	Butternut Squash & Rosemary Soup Smoked Mackerel with Horseradish Cream and Watercress
				<b>Mains</b>	Chicken en Croute, Sauted Potatoes , Carrots & Mange Tout Oriental Beef Stir Fry with Water Chestnuts, Egg Noodles & Crispy Vegetables Filo Wrapped Salmon Fillet with Oriental Vegetables
				<b>Desserts</b>	Treacle Tart Banoffee Pie