

Lunch 24th – 30th September

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Main Course					GOURMET BURGER 'Andrews' British beef burger Minted lamb burger Fajita spiced chicken fillet 'Denham' estate venison burger 'Vegan' Pulled Pork Burger Selection of Baps & Rolls Curly fries Seasoned Potato wedges Onion Rings	BRUNCH Sausages Bacon Baked beans Mushrooms Tomatoes Hash browns Fried eggs Scrambled Eggs 'Vegan' sausages Pain au chocolates Croissants Danish Pastries
Creamy Turkey and Mushroom Penne Pasta Gratin	Oven Baked Chicken Supreme with Vine Cherry Tomato, Lemon, & Tarragon Dressing	Cajun Style Pulled Pork, Tomato Tortilla Wrap, Sour Cream & Salsa	Piri Piri Chicken Brochettes, with Honey & Mustard Coleslaw	Chip Shop Style Fried Fish With Homemade Tartare Sauce		
Vegetarian Main Course						
Vegetable Samosa (Vegan) with Minted cucumber yoghurt dip	Leek, Mushroom, & Macaroni Cheese Gratin	Tofu & Cashew Nut Stir Fry, with Hoi Sin & Spring Onion (Vegan)	Butternut Squash & Chickpea Curry (Vegan) Garlic & Coriander Naan Bread	Vegetarian of the day		
Alternative Main Course						
Herb & Garlic Bake Hake With Romesco Sauce & Wilted Spinach	Crispy Filo Wrapped King Prawns with Sweet Chilli Dipping Sauce	Beef & Ale Pie	Roasted Loin of Cod With Teriyaki Vegetables	Chefs Dish of the Day		
Roast New Potatoes Steamed Rice Broccoli Vegetable of the Day	Roasted Potatoes Herby Dice Maple Glazed Carrots Vegetable of the Day	Seasoned Potato Wedges Savoury Rice Green Bean Medley Vegetable of the Day	Twister Fries Fragrant Basmati Rice Baked Cauliflower Gratin Vegetable of the Day	Chips Mushy Peas Vegetable of the Day		
Croissant & White Chocolate Pudding	Sticky Toffee Pudding	Apple & Blackberry Crumble	Chocolate Sponge Pudding with Chocolate	Hot Dessert of the Day		

Dinner 24th – 30th September

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Main Course						
Savoury Meatballs with Vine Tomato & Basil Sauce	Sweet & Sour Chicken with Mange Tout & Beansprouts	Chilli Con Carne with Tacos & Sour Cream	Chicken, Mushroom, & Ham Pasta Gratin	Chip Shop Style Fried Fish with Homemade Tartar Sauce & Lemons		
Vegetarian Main Course						
Roasted Vegetable & Lentil Tagine With Spiced Apricots (Vegan)	Mushroom Stroganoff	Wild Mushroom & Chestnut Cottage Pie (Vegan)	Crispy Vegetable Spring Roll with Sweet Chilli Dressing (Vegan)	Vegetarian of the day		
Alternative Main Course						
Admirals Pie	Breaded Lemon Sole Goujons with Homemade Tartare Sauce	Roasted Breast of Chicken with Chorizo Cream Sauce	Beef & Broccoli Stir Fry with Ginger.	Chefs Dish of the Day		
Jacket Wedges Spaghetti Roasted Carrots Seasonal Vegetables	Chipped potato Savoury Rice Broccoli Seasonal Vegetables	Sauteed Potato Steamed Rice Cauliflower Cheese Seasonal Vegetables	Croquette Potato Steamed Rice Green Bean Medley Seasonal Vegetables	Chipped Potatoes Peas Mushy Peas		
Apple & Sultana Pie	Autumn Fruit Crumble	Pineapple Upside Down Pudding	Belgium Waffles	'Hot Dessert' of the day		

Lunch 1st – 7th October

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Meat Main Course					<u>Traditional 'Pub' Lunch</u> Cumberland Sausage Ring served in a Giant Yorkshire Pudding 'Glamorgan Sausages' served in a Giant Yorkshire Pudding BBQ Marinated ¼ Chicken Fish Finger Ciabatta Bap Skinny Fries Cajun Potato Wedges Chive Mash Minted Peas	<u>BRUNCH</u> Sausages Bacon Baked beans Mushrooms Tomatoes Hash browns Fried eggs Scrambled Eggs 'Vegan' sausages Pain au chocolates Croissants Danish Pastries
Lamb Moussaka	Chicken Stir Fry with Toasted Sesame Seeds	Turkey schnitzel, rocket and parmesan salad	Beef Madras with Mango Chutney	Chip Shop Style Fried Fish with Homemade Tartare Sauce		
Vegetarian Main Course						
Spinach & Ricotta Cannelloni	Mexican Taco Shells with Smokey Vegetable chilli, (Vegan) Sour Cream and guacamole	Char Grilled Vegetable Ravioli With Tomato & Basil Sauce	Falafel Wraps with Humous, & Mixed Leaves (Vegan)	Vegetarian of the day		
Alternative Main Course						
Salmon & Asparagus Fishcakes with lemon & Dill Mayonnaise	Baked Fillet of Pollock with Lemon, Caper, & Parsley Dressing	Black Bean Pork with Toasted Cashews	Grilled Trout Fillet with Pinenut Crust Spicy Tomato Sauce	Chefs Dish of the Day		
Parsley Potato Chipped Potatoes Broccoli Vegetable Of The Day	Steamed New Potato Pilaf rice Honey Roasted Carrots Vegetable Of The Day	Sautéed Potatoes Steamed Rice Peas Vegetable Of The Day	Fragrant Basmati Rice Spiced Wedges Bean Medley Vegetable Of The Day	Chips Smashed Potatoes Mushy Peas Vegetable Of The Day		
Pineapple Upside Down Pudding	Apple & Cinnamon Pie	Brioche & White Chocolate Pudding	Chocolate Sponge Pudding & Chocolate Sauce	Hot Dessert of the Day		

Dinner 1st – 7th October

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Main Course						
Meat Free Monday	Hunters Chicken	Beef burgers with cheese & streaky bacon served in Sesame Seed Bun	Caribbean Jerk Chicken	Chip Shop Style Fried Fish with Homemade Tartare Sauce		
Vegetarian Main Course						
	Four Cheese Tortellini with Parmesan Cream Sauce	Mixed Vegetable Burrito Served with Sour Cream, Salsa. (Vegan Option Available)	Gnocchi With Roasted Squash & Goats Cheese	Vegetarian of the day		
Alternative Main Course						
	Coconut, Ginger & Coriander Marinated Coley Supreme	Devilled Mackerel Fillets with Potatoes & Spinach	Vegan Cottage Pie (vegan)	Chefs Dish of the Day		
Savoury Couscous Sautéed Potatoes Carrots Vegetable Medley Of The Day	Savoury Rice Chipped Potatoes Green Beans Vegetable Medley Of The Day	Steamed Rice Seasoned Wedges Shredded Cabbage Vegetable Medley Of The Day	Steamed Rice Curly Fries Broccoli Vegetable Medley Of The Day	Chips Mushy peas Selection Of Seasonal Vegetables		
Apricot & White Chocolate Bread & Butter Pudding	Sticky Toffee Pudding	Cherry Pie	Pineapple Upside Down Pudding	Hot Dessert Of The Day		

Lunch 8th – 14th October

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Meat Main Course					<u>Pie day</u> Steak & Ale Pie Chicken & Mushroom Flaky Pastry Pie 'Vegan' Mushroom & Leek Pie Mustard Mash Sweet Potato Mash Chips Mushy Peas	<u>BRUNCH</u> Sausages Bacon Baked beans Mushrooms Tomatoes Hash browns Fried eggs Scrambled Eggs 'Vegan' sausages Pain au chocolates Croissants Danish Pastries
Beef Lasagne	Minted Lamb & Stilton and Rocket Burger served in a Brioche Bun	Pork Stroganoff	Grilled Chicken Breast With Mushroom & Chive Cream Sauce	Chip Shop Style Fried Fish with Homemade Tartar Sauce & Lemons		
Vegetarian Main Course						
Spinach & Cauliflower Korma Served with a Chota Naan	Red Onion & Rosemary Vegetable Sausages (Vegan) with Yorkshire Pudding & Veggie Gravy	Red Lentil & Aubergine Moussaka	Vegetable Goulash with chive dumpling (Vegan)	Vegetarian of the day		
Alternative Main Course						
Deep Fried Whole tail Scampi with Homemade Tartare sauce	Smoked Haddock & leek gratin	Chicken Fajita Wrap with Cheese, Salsa & Sour Cream	Griddled Lamb Kofta Pitta Bread, & Humous	Chefs Special of the day		
Roast New Potatoes Basmati Rice Broccoli Vegetable of the Day	Herby Dice Potato Honey Roasted Carrots Vegetable of the Day	Sautéed Potato Fragrant Basmati Rice Cauliflower Cheese Vegetable of the Day	Baked New Potato Mustard Mash Sautéed Green Beans Vegetable of the Day	Chips Peas Vegetable of the Day		
Golden Sponge Pudding	Apricot & white chocolate Bread & Butter Pudding	Apple & Blackberry Crumble	Pineapple Upside Down Pudding	Hot Dessert of the Day		

Dinner 8th – 14th October

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Main Course						
Slow Roasted Greek Style Lamb served with Tzatziki & Warm Pitta Bread	Beef Cannelloni	Chicken & Mushroom Flaky Pastry Pie	Grilled Gammon Steak with Roasted Maple Pineapple	Chip Shop Style Fried Fish with Homemade Tartar Sauce & Lemons		
Vegetarian Main Course						
Huevos rancheros (Vegan without Fried egg)	Roasted Mediterranean Vegetable Enchilada	Tofu and vegetable Thai green curry (Vegan)	Mushroom, Sautéed Leek & Cheese Pasta Gratin	Vegetarian of the day		
Alternative Main Course						
Smoked Haddock & Spring Onion Fish Cake with Lemon Mayonnaise	Honey and sesame Pork Loin Steak with pak choi	Pan Fried Fillet of Pollock, Chive Sauce, served on a bed of Champ	Lamb Rogan Josh, Cucumber Raita.	Chefs Special of the Day		
Herb Roasted Potatoes French Fries Carrots Vegetable Medley of the Day	Chips Pilaf Rice Broccoli Vegetable Medley of the Day	Seasoned Wedges Basmati Rice Green Beans Vegetable Medley of the Day	Sautéed Potatoes Steamed Rice Spring Greens Vegetable Medley of the Day	Chipped potatoes Creamy Mashed Potato Selection of Seasonal Vegetables		
Bread & Butter Pudding	Sticky Toffee Pudding	Chocolate Sponge Pudding with Chocolate	Autumn Fruit Crumble	'Hot Dessert' of the Day		

Lunch 15th – 21st October

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Main Course					GOURMET BURGER 'Andrews' British beef burger Minted lamb burger Fajita spiced chicken fillet 'Denham' estate venison burger 'Vegan' Pulled Pork Burger Selection of Baps & Rolls Curly fries Seasoned Potato wedges Onion Rings	BRUNCH Sausages Bacon Baked beans Mushrooms Tomatoes Hash browns Fried eggs Scrambled Eggs 'Vegan' sausages Pain au chocolates Croissants Danish Pastries
Savoury Meatballs with Vine Tomato & Basil Sauce	Sweet & Sour Chicken with Mange Tout & Beansprouts	Chilli Con Carne with Tacos & Sour Cream	Chicken, Mushroom, & Ham Pasta Gratin	Chip Shop Style Fried Fish with Homemade Tartar Sauce & Lemons		
Vegetarian Main Course						
Roasted Vegetable & Lentil Tagine With Spiced Apricots (Vegan)	Mushroom Stroganoff	Wild Mushroom & Chestnut Cottage Pie (Vegan)	Crispy Vegetable Spring Roll with Sweet Chilli Dressing (Vegan)	Vegetarian of the day		
Alternative Main Course						
Admirals Pie	Breaded Lemon Sole Goujons with Homemade Tartare Sauce	Roasted Breast of Chicken with Chorizo Cream Sauce	Beef & Broccoli Stir Fry with Ginger.	Chefs Dish of the Day		
Jacket Wedges Spaghetti Roasted Carrots Seasonal Vegetables	Chipped potato Savoury Rice Broccoli Seasonal Vegetables	Sauteed Potato Steamed Rice Cauliflower Cheese Seasonal Vegetables	Croquette Potato Steamed Rice Green Bean Medley Seasonal Vegetables	Chipped Potatoes Peas Mushy Peas		
Apple & Sultana Pie	Autumn Fruit Crumble	Pineapple Upside Down Pudding	Belgium Waffles	'Hot Dessert' of the day		

Dinner 15th – 21st October

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Main Course						
Creamy Turkey and Mushroom Penne Pasta Gratin	Oven Baked Chicken Supreme with Vine Cherry Tomato, Lemon, & Tarragon Dressing	Cajun Style Pulled Pork, Tomato Tortilla Wrap, Sour Cream & Salsa	Piri Piri Chicken Brochettes, with Honey & Mustard Coleslaw	Chip Shop Style Fried Fish With Homemade Tartare Sauce		
Vegetarian Main Course						
Vegetable Samosa (Vegan) with Minted cucumber yoghurt dip	Leek, Mushroom, & Macaroni Cheese Gratin	Tofu & Cashew Nut Stir Fry, with Hoi Sin & Spring Onion (Vegan)	Butternut Squash & Chickpea Curry (Vegan) Garlic & Coriander Naan Bread	Vegetarian of the day		
Alternative Main Course						
Herb & Garlic Bake Hake With Romesco Sauce & Wilted Spinach	Crispy Filo Wrapped King Prawns with Sweet Chilli Dipping Sauce	Beef & Ale Pie	Roasted Loin of Cod With Teriyaki Vegetables	Chefs Dish of the Day		
Roast New Potatoes Steamed Rice Broccoli Vegetable of the Day	Roasted Potatoes Herby Dice Maple Glazed Carrots Vegetable of the Day	Seasoned Potato Wedges Savoury Rice Green Bean Medley Vegetable of the Day	Twister Fries Fragrant Basmati Rice Baked Cauliflower Gratin Vegetable of the Day	Chips Mushy Peas Vegetable of the Day		
Croissant & White Chocolate Pudding	Sticky Toffee Pudding	Apple & Blackberry Crumble	Chocolate Sponge Pudding with Chocolate	Hot Dessert of the Day		

Lunch 22nd – 28th October

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Main Course					<u>Breakfast in the buttery, no lunch.</u>	<u>BRUNCH</u> Sausages Bacon Baked beans Mushrooms Tomatoes Hash browns Fried eggs Scrambled Eggs 'Vegan' sausages Pain au chocolates Croissants Danish Pastries
Moroccan Spiced Lamb With Minted Yogurt	Hunters Chicken	Beef burgers with cheese & streaky bacon served in Sesame Seed Bun	Caribbean Jerk Chicken	Chip Shop Style Fried Fish with Homemade Tartare Sauce		
Vegetarian Main Course						
Baked Potato Skins filled with Vegetable Chilli (Vegan) & topped with Sour Cream & Chives	Four Cheese Tortellini with Parmesan Cream Sauce	Mixed Vegetable Burrito Served with Sour Cream, Salsa. (Vegan Option Available)	Gnocchi With Roasted Squash & Goats Cheese	Vegetarian of the day		
Alternative Main Course						
Fish Finger Bap with Watercress & Herb Mayonnaise	Coconut, Ginger & Coriander Marinated Coley Supreme	Deville Mackerel Fillets with Potatoes & Spinach	Vegan Cottage Pie (vegan)	Chefs Dish of the Day		
Savoury Couscous Sautéed Potatoes Carrots Vegetable Medley Of The Day	Savoury Rice Chipped Potatoes Green Beans Vegetable Medley Of The Day	Steamed Rice Seasoned Wedges Shredded Cabbage Vegetable Medley Of The Day	Steamed Rice Curly Fries Broccoli Vegetable Medley Of The Day	Chips Mushy peas Selection Of Seasonal Vegetables		
Apricot & White Chocolate Bread & Butter Pudding	Sticky Toffee Pudding	Cherry Pie	Pineapple Upside Down Pudding	Hot Dessert Of The Day		

Dinner 22nd – 28th October

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Meat Main Course						
Lamb Moussaka	Chicken Stir Fry with Toasted Sesame Seeds	Turkey schnitzel, rocket and parmesan salad	Beef Madras with Mango Chutney	Chip Shop Style Fried Fish with Homemade Tartare Sauce		
Vegetarian Main Course						
Spinach & Ricotta Cannelloni	Mexican Taco Shells with Smokey Vegetable chilli, (Vegan) Sour Cream and guacamole	Char Grilled Vegetable Ravioli With Tomato & Basil Sauce	Falafel Wraps with Humous, & Mixed Leaves (Vegan)	Vegetarian of the day		
Alternative Main Course						
Salmon & Asparagus Fishcakes with lemon & Dill Mayonnaise	Baked Fillet of Pollock with Lemon, Caper, & Parsley Dressing	Black Bean Pork with Toasted Cashews	Grilled Trout Fillet with Pinenut Crust Spicy Tomato Sauce	Chefs Dish of the Day		
Parsley Potato Chipped Potatoes Broccoli Vegetable Of The Day	Steamed New Potato Pilaf rice Honey Roasted Carrots Vegetable Of The Day	Sautéed Potatoes Steamed Rice Peas Vegetable Of The Day	Fragrant Basmati Rice Spiced Wedges Bean Medley Vegetable Of The Day	Chips Smashed Potatoes Mushy Peas Vegetable Of The Day		
Pineapple Upside Down Pudding	Apple & Cinnamon Pie	Brioche & White Chocolate Pudding	Chocolate Sponge Pudding & Chocolate Sauce	Hot Dessert of the Day		

Dietary key

-  food item contains: **gluten**
-  food item contains: **dairy**
-  food item contains: **eggs**
-  food item contains: **peanuts**
-  food item contains: **tree nuts**
-  food item contains: **shellfish**
-  suitable for : **vegetarians**

Lunch 29th October – 4th November

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Main Course					<u>Traditional 'Pub' Lunch</u> Cumberland Sausage Ring served in a Giant Yorkshire Pudding 'Glamorgan Sausages' served in a Giant Yorkshire Pudding BBQ Marinated ¼ Chicken Fish Finger Ciabatta Bap Skinny Fries Cajun Potato Wedges Chive Mash Minted Peas	<u>BRUNCH</u> Sausages Bacon Baked beans Mushrooms Tomatoes Hash browns Fried eggs Scrambled Eggs 'Vegan' sausages Pain au chocolates Croissants Danish Pastries
Slow Roasted Greek Style Lamb served with Tzatziki & Warm Pitta Bread	Beef Cannelloni	Chicken & Mushroom Flaky Pastry Pie	Grilled Gammon Steak with Roasted Maple Pineapple	Chip Shop Style Fried Fish with Homemade Tartar Sauce & Lemons		
Vegetarian Main Course						
Huevos rancheros (Vegan without Fried egg)	Roasted Mediterranean Vegetable Enchilada	Tofu and vegetable Thai green curry (Vegan)	Mushroom, Sautéed Leek & Cheese Pasta Gratin	Vegetarian of the day		
Alternative Main Course						
Smoked Haddock & Spring Onion Fish Cake with Lemon Mayonnaise	Honey and sesame Pork Loin Steak with pak choi	Pan Fried Fillet of Pollock, Chive Sauce, served on a bed of Champ	Lamb Rogan Josh, Cucumber Raita.	Chefs Special of the Day		
Herb Roasted Potatoes French Fries Carrots Vegetable Medley of the Day	Chips Pilaf Rice Broccoli Vegetable Medley of the Day	Seasoned Wedges Basmati Rice Green Beans Vegetable Medley of the Day	Sautéed Potatoes Steamed Rice Spring Greens Vegetable Medley of the Day	Chipped potatoes Creamy Mashed Potato Selection of Seasonal Vegetables		
Bread & Butter Pudding	Sticky Toffee Pudding	Chocolate Sponge Pudding with Chocolate	Autumn Fruit Crumble	'Hot Dessert' of the Day		

Dinner 29th October – 4th November

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Meat Main Course						
Meat free Monday	Minted Lamb & Stilton and Rocket Burger served in a Brioche Bun	Pork Stroganoff	Grilled Chicken Breast With Mushroom & Chive Cream Sauce	Chip Shop Style Fried Fish with Homemade Tartar Sauce & Lemons		
Vegetarian Main Course						
	Red Onion & Rosemary Vegetable Sausages (Vegan) with Yorkshire Pudding & Veggie Gravy	Red Lentil & Aubergine Moussaka	Vegetable Goulash with chive dumpling (Vegan)	Vegetarian of the day		
Alternative Main Course						
	Smoked Haddock & leek gratin	Chicken Fajita Wrap with Cheese, Salsa & Sour Cream	Griddled Lamb Kofta Pitta Bread, & Humous	Chefs Special of the day		
Roast New Potatoes Basmati Rice Broccoli Vegetable of the Day	Herby Dice Potato Honey Roasted Carrots Vegetable of the Day	Sautéed Potato Fragrant Basmati Rice Cauliflower Cheese Vegetable of the Day	Baked New Potato Mustard Mash Sautéed Green Beans Vegetable of the Day	Chips Peas Vegetable of the Day		
Golden Sponge Pudding	Apricot & white chocolate Bread & Butter Pudding	Apple & Blackberry Crumble	Pineapple Upside Down Pudding	Hot Dessert of the Day		

Lunch 5th – 11th November

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Main Course					<u>Pie day</u> Steak & Ale Pie Chicken & Mushroom Flaky Pastry Pie 'Vegan' Mushroom & Leek Pie Mustard Mash Sweet Potato Mash Chips Mushy Peas	<u>BRUNCH</u> Sausages Bacon Baked beans Mushrooms Tomatoes Hash browns Fried eggs Scrambled Eggs 'Vegan' sausages Pain au chocolates Croissants Danish Pastries
Creamy Turkey and Mushroom Penne Pasta Gratin	Oven Baked Chicken Supreme with Vine Cherry Tomato, Lemon, & Tarragon Dressing	Cajun Style Pulled Pork, Tomato Tortilla Wrap, Sour Cream & Salsa	Piri Piri Chicken Brochettes, with Honey & Mustard Coleslaw	Chip Shop Style Fried Fish With Homemade Tartare Sauce		
Vegetarian Main Course						
Vegetable Samosa (Vegan) with Minted cucumber yoghurt dip	Leek, Mushroom, & Macaroni Cheese Gratin	Tofu & Cashew Nut Stir Fry, with Hoi Sin & Spring Onion (Vegan)	Butternut Squash & Chickpea Curry (Vegan) Garlic & Coriander Naan Bread	Vegetarian of the day		
Alternative Main Course						
Herb & Garlic Bake Hake With Romesco Sauce & Wilted Spinach	Crispy Filo Wrapped King Prawns with Sweet Chilli Dipping Sauce	Beef & Ale Pie	Roasted Loin of Cod With Teriyaki Vegetables	Chefs Dish of the Day		
Roast New Potatoes Steamed Rice Broccoli Vegetable of the Day	Roasted Potatoes Herby Dice Maple Glazed Carrots Vegetable of the Day	Seasoned Potato Wedges Savoury Rice Green Bean Medley Vegetable of the Day	Twister Fries Fragrant Basmati Rice Baked Cauliflower Gratin Vegetable of the Day	Chips Mushy Peas Vegetable of the Day		
Croissant & White Chocolate Pudding	Sticky Toffee Pudding	Apple & Blackberry Crumble	Chocolate Sponge Pudding with Chocolate	Hot Dessert of the Day		

Dinner 5th – 11th November

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Main Course						
Savoury Meatballs with Vine Tomato & Basil Sauce	Sweet & Sour Chicken with Mange Tout & Beansprouts	Chilli Con Carne with Tacos & Sour Cream	Chicken, Mushroom, & Ham Pasta Gratin	Chip Shop Style Fried Fish with Homemade Tartar Sauce & Lemons		
Vegetarian Main Course						
Roasted Vegetable & Lentil Tagine With Spiced Apricots (Vegan)	Mushroom Stroganoff	Wild Mushroom & Chestnut Cottage Pie (Vegan)	Crispy Vegetable Spring Roll with Sweet Chilli Dressing (Vegan)	Vegetarian of the day		
Alternative Main Course						
Admirals Pie	Breaded Lemon Sole Goujons with Homemade Tartare Sauce	Roasted Breast of Chicken with Chorizo Cream Sauce	Beef & Broccoli Stir Fry with Ginger.	Chefs Dish of the Day		
Jacket Wedges Spaghetti Roasted Carrots Seasonal Vegetables	Chipped potato Savoury Rice Broccoli Seasonal Vegetables	Sauteed Potato Steamed Rice Cauliflower Cheese Seasonal Vegetables	Croquette Potato Steamed Rice Green Bean Medley Seasonal Vegetables	Chipped Potatoes Peas Mushy Peas		
Apple & Sultana Pie	Autumn Fruit Crumble	Pineapple Upside Down Pudding	Belgium Waffles	'Hot Dessert' of the day		

Lunch 12th – 18th November

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Main Course					GOURMET BURGER 'Andrews' British beef burger Minted lamb burger Fajita spiced chicken fillet 'Denham' estate venison burger 'Vegan' Pulled Pork Burger Selection of Baps & Rolls Curly fries Seasoned Potato wedges Onion Rings	BRUNCH Sausages Bacon Baked beans Mushrooms Tomatoes Hash browns Fried eggs Scrambled Eggs 'Vegan' sausages Pain au chocolates Croissants Danish Pastries
Moroccan Spiced Lamb With Minted Yogurt	Hunters Chicken	Beef burgers with cheese & streaky bacon served in Sesame Seed Bun	Caribbean Jerk Chicken	Chip Shop Style Fried Fish with Homemade Tartare Sauce		
Vegetarian Main Course						
Baked Potato Skins filled with Vegetable Chilli (Vegan) & topped with Sour Cream & Chives	Four Cheese Tortellini with Parmesan Cream Sauce	Mixed Vegetable Burrito Served with Sour Cream, Salsa. (Vegan Option Available)	Gnocchi With Roasted Squash & Goats Cheese	Vegetarian of the day		
Alternative Main Course						
Fish Finger Bap with Watercress & Herb Mayonnaise	Coconut, Ginger & Coriander Marinated Coley Supreme	Devilled Mackerel Fillets with Potatoes & Spinach	Vegan Cottage Pie (vegan)	Chefs Dish of the Day		
Savoury Couscous Sautéed Potatoes Carrots Vegetable Medley Of The Day	Savoury Rice Chipped Potatoes Green Beans Vegetable Medley Of The Day	Steamed Rice Seasoned Wedges Shredded Cabbage Vegetable Medley Of The Day	Steamed Rice Curly Fries Broccoli Vegetable Medley Of The Day	Chips Mushy peas Selection Of Seasonal Vegetables		
Apricot & White Chocolate Bread & Butter Pudding	Sticky Toffee Pudding	Cherry Pie	Pineapple Upside Down Pudding	Hot Dessert Of The Day		

Dinner 12th – 18th November

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Meat Main Course						
Lamb Moussaka	Chicken Stir Fry with Toasted Sesame Seeds	Turkey schnitzel, rocket and parmesan salad	Beef Madras with Mango Chutney	Chip Shop Style Fried Fish with Homemade Tartare Sauce		
Vegetarian Main Course						
Spinach & Ricotta Cannelloni	Mexican Taco Shells with Smokey Vegetable chilli, (Vegan) Sour Cream and guacamole	Char Grilled Vegetable Ravioli With Tomato & Basil Sauce	Falafel Wraps with Humous, & Mixed Leaves (Vegan)	Vegetarian of the day		
Alternative Main Course						
Salmon & Asparagus Fishcakes with lemon & Dill Mayonnaise	Baked Fillet of Pollock with Lemon, Caper, & Parsley Dressing	Black Bean Pork with Toasted Cashews	Grilled Trout Fillet with Pinenut Crust Spicy Tomato Sauce	Chefs Dish of the Day		
Parsley Potato Chipped Potatoes Broccoli Vegetable Of The Day	Steamed New Potato Pilaf rice Honey Roasted Carrots Vegetable Of The Day	Sautéed Potatoes Steamed Rice Peas Vegetable Of The Day	Fragrant Basmati Rice Spiced Wedges Bean Medley Vegetable Of The Day	Chips Smashed Potatoes Mushy Peas Vegetable Of The Day		
Pineapple Upside Down Pudding	Apple & Cinnamon Pie	Brioche & White Chocolate Pudding	Chocolate Sponge Pudding & Chocolate Sauce	Hot Dessert of the Day		

Lunch 19th – 25th November

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Meat Main Course					<u>Traditional 'Pub' Lunch</u> Cumberland Sausage Ring served in a Giant Yorkshire Pudding 'Glamorgan Sausages' served in a Giant Yorkshire Pudding BBQ Marinated 1/4 Chicken Fish Finger Ciabatta Bap Skinny Fries Cajun Potato Wedges Chive Mash Minted Peas	<u>BRUNCH</u> Sausages Bacon Baked beans Mushrooms Tomatoes Hash browns Fried eggs Scrambled Eggs 'Vegan' sausages Pain au chocolates Croissants Danish Pastries
Beef Lasagne	Minted Lamb & Stilton and Rocket Burger served in a Brioche Bun	Pork Stroganoff	Grilled Chicken Breast With Mushroom & Chive Cream Sauce	Chip Shop Style Fried Fish with Homemade Tartar Sauce & Lemons		
Vegetarian Main Course						
Spinach & Cauliflower Korma Served with a Chota Naan	Red Onion & Rosemary Vegetable Sausages (Vegan) with Yorkshire Pudding & Veggie Gravy	Red Lentil & Aubergine Moussaka	Vegetable Goulash with chive dumpling (Vegan)	Vegetarian of the day		
Alternative Main Course						
Deep Fried Whole tail Scampi with Homemade Tartare sauce	Smoked Haddock & leek gratin	Chicken Fajita Wrap with Cheese, Salsa & Sour Cream	Griddled Lamb Kofta Pitta Bread, & Humous	Chefs Special of the day		
Roast New Potatoes Basmati Rice Broccoli Vegetable of the Day	Herby Dice Potato Honey Roasted Carrots Vegetable of the Day	Sautéed Potato Fragrant Basmati Rice Cauliflower Cheese Vegetable of the Day	Baked New Potato Mustard Mash Sautéed Green Beans Vegetable of the Day	Chips Peas Vegetable of the Day		
Golden Sponge Pudding	Apricot & white chocolate Bread & Butter Pudding	Apple & Blackberry Crumble	Pineapple Upside Down Pudding	Hot Dessert of the Day		

Dinner 19th – 25th November

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Main Course						
Slow Roasted Greek Style Lamb served with Tzatziki & Warm Pitta Bread	Beef Cannelloni	Chicken & Mushroom Flaky Pastry Pie	Grilled Gammon Steak with Roasted Maple Pineapple	Chip Shop Style Fried Fish with Homemade Tartar Sauce & Lemons		
Vegetarian Main Course						
Huevos rancheros (Vegan without Fried egg)	Roasted Mediterranean Vegetable Enchilada	Tofu and vegetable Thai green curry (Vegan)	Mushroom, Sautéed Leek & Cheese Pasta Gratin	Vegetarian of the day		
Alternative Main Course						
Smoked Haddock & Spring Onion Fish Cake with Lemon Mayonnaise	Honey and sesame Pork Loin Steak with pak choi	Pan Fried Fillet of Pollock, Chive Sauce, served on a bed of Champ	Lamb Rogan Josh, Cucumber Raita.	Chefs Special of the Day		
Herb Roasted Potatoes French Fries Carrots Vegetable Medley of the Day	Chips Pilaf Rice Broccoli Vegetable Medley of the Day	Seasoned Wedges Basmati Rice Green Beans Vegetable Medley of the Day	Sautéed Potatoes Steamed Rice Spring Greens Vegetable Medley of the Day	Chipped potatoes Creamy Mashed Potato Selection of Seasonal Vegetables		
Bread & Butter Pudding	Sticky Toffee Pudding	Chocolate Sponge Pudding with Chocolate	Autumn Fruit Crumble	'Hot Dessert' of the Day		

Lunch 26th November – 2nd December

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Main Course					BRUNCH Sausages Bacon Baked beans Mushrooms Tomatoes Hash browns Fried eggs Scrambled Eggs 'Vegan' sausages Pain au chocolates Croissants Danish Pastries	BRUNCH Sausages Bacon Baked beans Mushrooms Tomatoes Hash browns Fried eggs Scrambled Eggs 'Vegan' sausages Pain au chocolates Croissants Danish Pastries
Savoury Meatballs with Vine Tomato & Basil Sauce	Sweet & Sour Chicken with Mange Tout & Beansprouts	Chilli Con Carne with Tacos & Sour Cream	Chicken, Mushroom, & Ham Pasta Gratin	Chip Shop Style Fried Fish with Homemade Tartar Sauce & Lemons		
Vegetarian Main Course						
Roasted Vegetable & Lentil Tagine With Spiced Apricots (Vegan)	Mushroom Stroganoff	Wild Mushroom & Chestnut Cottage Pie (Vegan)	Crispy Vegetable Spring Roll with Sweet Chilli Dressing (Vegan)	Vegetarian of the day		
Alternative Main Course						
Admirals Pie	Breaded Lemon Sole Goujons with Homemade Tartare Sauce	Roasted Breast of Chicken with Chorizo Cream Sauce	Beef & Broccoli Stir Fry with Ginger.	Chefs Dish of the Day		
Jacket Wedges Spaghetti Roasted Carrots Seasonal Vegetables	Chipped potato Savoury Rice Broccoli Seasonal Vegetables	Sauteed Potato Steamed Rice Cauliflower Cheese Seasonal Vegetables	Croquette Potato Steamed Rice Green Bean Medley Seasonal Vegetables	Chipped Potatoes Peas Mushy Peas		
Apple & Sultana Pie	Autumn Fruit Crumble	Pineapple Upside Down Pudding	Belgium Waffles	'Hot Dessert' of the day		

Dinner 26th November – 2nd December

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Main Course						
Creamy Turkey and Mushroom Penne Pasta Gratin	Oven Baked Chicken Supreme with Vine Cherry Tomato, Lemon, & Tarragon Dressing	Cajun Style Pulled Pork, Tomato Tortilla Wrap, Sour Cream & Salsa	Piri Piri Chicken Brochettes, with Honey & Mustard Coleslaw	Chip Shop Style Fried Fish With Homemade Tartare Sauce		
Vegetarian Main Course						
Vegetable Samosa (Vegan) with Minted cucumber yoghurt dip	Leek, Mushroom, & Macaroni Cheese Gratin	Tofu & Cashew Nut Stir Fry, with Hoi Sin & Spring Onion (Vegan)	Butternut Squash & Chickpea Curry (Vegan) Garlic & Coriander Naan Bread	Vegetarian of the day		
Alternative Main Course						
Herb & Garlic Bake Hake With Romesco Sauce & Wilted Spinach	Crispy Filo Wrapped King Prawns with Sweet Chilli Dipping Sauce	Beef & Ale Pie	Roasted Loin of Cod With Teriyaki Vegetables	Chefs Dish of the Day		
Roast New Potatoes Steamed Rice Broccoli Vegetable of the Day	Roasted Potatoes Herby Dice Maple Glazed Carrots Vegetable of the Day	Seasoned Potato Wedges Savoury Rice Green Bean Medley Vegetable of the Day	Twister Fries Fragrant Basmati Rice Baked Cauliflower Gratin Vegetable of the Day	Chips Mushy Peas Vegetable of the Day		
Croissant & White Chocolate Pudding	Sticky Toffee Pudding	Apple & Blackberry Crumble	Chocolate Sponge Pudding with Chocolate	Hot Dessert of the Day		