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TUESDAY 10 SEPTEMBER

SOUP OF THE DAY

Indian Spiced Green Lentil (VE) £5

SALAD BUFFET

Small salad £6.50 Large salad £12 Soup and small salad £9

CARVERY

Pepper crusted beef rump, watercress, red wine jus £13

BUFFET MAIN COURSE

Seared sea bass, rich tomato and fennel stew £13

VEGETARIAN COURSE

Spinach, feta and filo pie £9.50

All buffet dishes are served with a selection of seasonal vegetables & potato of the day.

COLD DESSERT BUFFET

Selection of cakes, tarts, gateaux, Greek style yoghurt and pouring cream £5.50

HOT DESSERT BUFFET

Sticky Toffee pudding with toffee sauce £5.50



WEDNESDAY 11 SEPTEMBER

SOUP OF THE DAY

Spinach, watercress and potato (VE) £5

SALAD BAR

Small salad £6.50 Large salad £12 Soup and small salad £9

CARVERY

Lemon and Rosemary roasted chicken £13

MAIN COURSE

Lamb korma, toasted almonds and Pilau rice £13

VEGETARIAN COURSE

Miso glased celeriac steak, spicy aubergine relish (VE) £9.50

All buffet dishes are served with a selection of seasonal vegetables & potato of the day.

COLD DESSERT

Selection of cakes, tarts, gateaux, Greek style yoghurt and pouring cream £5.50

HOT DESSERT

Toffee and apple crumble, crème anglaise £5.50



THURSDAY 12 SEPTEMBER

SOUP OF THE DAY

White onion and parmesan soup £5

SALAD BAR

Small salad £6.50 Large salad £12 Soup and small salad £9

CARVERY

Slow cooked barbecue beef brisket £13

MAIN COURSE

Roast guinea fowl, creamy chicken stock sauce with shallots and lardons

£13

VEGETARIAN COURSE

Butternut squash, ricotta and gnocchi's bake £9.50

All buffet dishes are served with a selection of seasonal vegetables & potato of the day.

COLD DESSERT

Selection of cakes, tarts, gateaux, Greek style yoghurt and pouring cream £5.50

HOT DESSERT

Warm pecan and chocolate brownies with vanilla cream £5.50



FRIDAY 13 SEPTEMBER

SOUP OF THE DAY Pea & mint (VE) £5

SALAD BAR

Small salad £6.50 Large salad £12 Soup and small salad £9

CARVERY

Roast loin of Pork, Yorkshire pudding apple sauce, grain mustard jus £13

MAIN COURSE

Battered fillet of cod, tartare sauce and lemon wedge £13

VEGETARIAN COURSE

Spinach, goat cheese and walnut strudel, red pepper coulis £9.50

All buffet dishes are served with a selection of seasonal vegetables & potato of the day.

COLD DESSERT

Selection of cakes, tarts, gateaux, Greek style yoghurt and pouring cream £5.50 HOT DESSERT

Apple and sultanas strudel with Chantilly £5.50