

Lunch menu

TUESDAY 29TH APRIL

SOUP OF THE DAY

Butter Bean & Truffle (VE) £5.30

SALAD BAR

Small Salad £6.90 Large Salad £12.50 Soup and Small Salad £9.50

CARVERY

Greek Style Lamb, Gravy £14.00

MAIN COURSE

Middlesbrough Parmo

Breaded Norfolk Chicken with Cheese Sauce and Glazed Cheese £14.00

VEGAN COURSE

Herb Polenta Cake with Roasted Mediterranean Vegetable,
Rocket Salad (VE) £10.00

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

COLD DESSERT

Selection of Cakes and Pouring Cream £6.00

HOT DESSERT

Rice Pudding with Strawberry Jam £6.00



Lunch menu

WEDNESDAY 30TH APRIL

SOUP OF THE DAY

Watercress & Potato (VE) £5.30

SALAD BAR

Small Salad £6.90 Large Salad £12.50 Soup and Small Salad £9.50

CARVERY

Garlic & Herb Roast Chicken, Pan Gravy £14.00

MAIN COURSE

Orchard Farm Pork Chop, Caper Butter Dressing £14.00

VEGETARIAN COURSE

Summer Minted Pea, Feta, Spinach Frittata, Onion Jam and Charred Capsicum (V) £10.00

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

COLD DESSERT

Selection of Cakes and Pouring Cream £6.00

HOT DESSERT

Treacle Tart with Clotted Cream £6.00



Lunch menu

THURSDAY 1ST MAY

SOUP OF THE DAY

Summer Garden Pea & Mint (VE) £5.30

SALAD BAR

Small Salad £6.90 Large Salad £12.50 Soup and Small Salad £9.50

CARVERY

Honey Roast Gammon, Pineapple Compote, Gravy £14.00

MAIN COURSE

Chilli Con Carne Chipotle Chilli, Braised Dexter Beef, Kidney
Beans £14.00

VEGAN COURSE

Quorn and Mixed Bean Chilli Con Carne (VE) £10.00

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

COLD DESSERT

Selection of Cakes and Pouring Cream £6.00

HOT DESSERT

Apple Pie with Vanilla Sauce £6.00



Lunch menu

FRIDAY 2ND MAY

SOUP OF THE DAY

Minestrone (VE) £5.30

SALAD BAR

Small Salad £6.90 Large Salad £12.50 Soup and Small Salad £9.50

CARVERY

Roast Sirloin of Beef, Yorkshire Pudding, Horseradish Sauce, Red Wine Jus £14.00

MAIN COURSE

Battered Fillet of Cod, Tartare Sauce and Lemon Wedge £14.00

VEGETARIAN COURSE

Roast Gnocchi, Summer Squash, Smoked Cheese Sauce (V) £10.00

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

COLD DESSERT

Selection of Cakes and Pouring Cream £6.00

HOT DESSERT

Pineapple Upside Down Cake with Custard £6.00