

Friday 21st November dinner Menu

<u>Starter</u>	<u>Mains</u>	<u>Desserts</u>
Mushroom Soup (VG)	Turkey chilli con carne (NGCIA)	Chocolate sponge pudding and custard
<u>Sides</u>	Hake fillet in lemon and herb oil (NGCIA)	Vanilla cheesecake
Braised rice	Penne pasta in a tomato and herb sauce (NGCIA)	Fresh Fruit Platter
Broccoli		
Roasted courgettes		
Seasoned fries		

"Plant Based alternative to Dairy Cream"

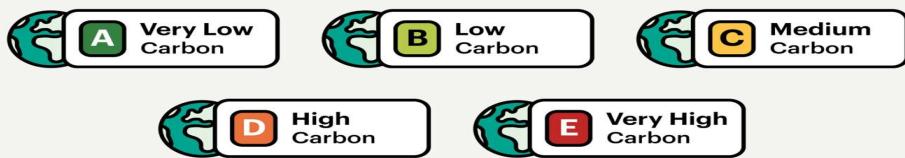
G = Suitable for Vegans V G A = Vegan available on request

V = Suitable for Vegetarians

NGCI = Non gluten containing ingredient NGC IA = Non gluten containing ingredient available on request

KCAL and KJ are based on an average serving.

Adults need 2000 kcal per day. For all allergies and dietary requirements please see our allergen tablet or speak to a member of our restaurant team,



we are happy to guide you through your choices to suit your requirement

Saturday 22nd November lunch Menu

<u>Starter</u>	<u>Mains</u>	<u>Desserts</u>
Tomato Soup (VG)	Roasted turkey escalopes in herb gravy (NGCIA)	Chocolate fudge cake
<u>Sides</u>	Vegetable tikka masala (NGCIA)	Portuguese custard tarts
Braised rice	Mushroom stroganoff (NGCIA)	Fresh Fruit Platter
Mashed potatoes		
Steamed carrots		
Roasted cauliflower		

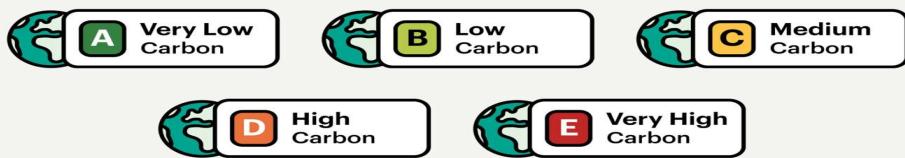
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<u>Starter</u>	<u>Mains</u>	<u>Desserts</u>
Broccoli Soup (VG)	Battered haddock fillet, tartare sauce and lemon (NGCIA)	Chocolate brownie
<u>Sides</u>	Mixed bean and vegetable chilli (NGCIA)	Lemon meringue pie
Braised rice	Barbequed chicken fillet (NGCIA)	Fresh Fruit Platter
Seasoned fries		
Garden peas		
Steamed cabbage		

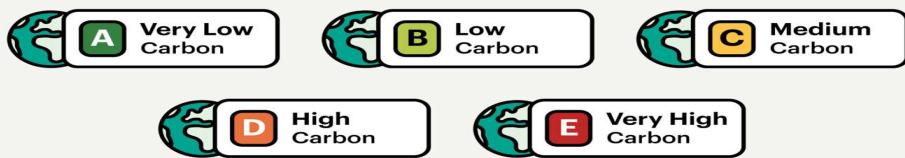
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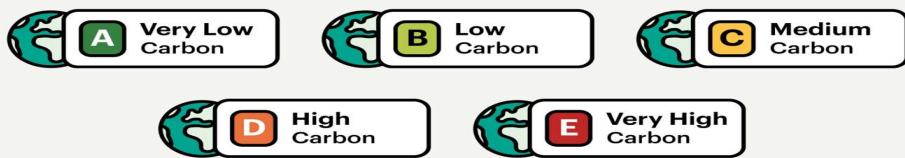
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