

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 I A = 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,



Scan the QR
Code to find
out more



A

Very Low
Carbon



B

Low
Carbon



C

Medium
Carbon



D

High
Carbon



E

Very High
Carbon

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

Saturday 22nd November lunch Menu

Starter

Tomato Soup
(VG)

Sides

Braised rice
Mashed potatoes
Steamed carrots
Roasted cauliflower

Mains

Roasted turkey escalopes in herb
gravy
(NGCIA)

Vegetable tikka masala
(NGCIA)

Mushroom stroganoff
(NGCIA)

Desserts

Chocolate fudge cake
Portuguese custard tarts
Fresh Fruit Platter

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Saturday 22nd November dinner Menu

Starter

Broccoli Soup
(VG)

Sides

Braised rice

Seasoned fries

Garden peas

Steamed cabbage

Mains

Battered haddock fillet, tartare
sauce and lemon
(NGCIA)

Mixed bean and vegetable chilli
(NGCIA)

Barbequed chicken fillet
(NGCIA)

Desserts

Chocolate brownie

Lemon meringue pie

Fresh Fruit Platter

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