

HALL DINNER – MENU w/c 14th December

DINNER – (6.00PM) – HALL [Sign-in please]

SPECIAL DIETS

Monday	Celeriac & Apple Soup		
	Breaded Turkey Escalope with Tomato Salsa Dauphinoise Potatoes Kale with Garlic & Lemon	GF: Turkey Escalope	VGN,ND: Spinach and Mushroom Pasta Bake
	Sticky Toffee Pudding and Custard		VGN,ND,GF: Sticky Toffee Pudding with Soya Cream
Tuesday	Tomato & Fennel Soup		
	Pan Fried Sea Bass with Salsa Verdi Risotto Broccoli		V: Risotto Verde (large portion) VGN: Risotto Verde (large portion)
	Lemon Tart		ND,GF,VGN: Lemon Curd Tart
Wednesday	Celery & Stilton Soup		
	Cottage Pie Green Beans Glaze Carrots	H: Cottage Pie	V, VGN: Vegetable Cottage Pie
	Peanut & Caramel Tart: !!!		VGN,ND,GF: Cherry and Coconut Cake
Thursday	Spiced Vegetable Soup		
	Chicken New Yorker Curly Fries Sweetcorn	ND: Bacon wrapped Chicken in Barbecue sauce H: Chicken in Barbecue Sauce	V: Aubergine & Halloumi Stack, BBQ Sauce VGN: Aubergine & Vegan Halloumi Stack, BBQ Sauce
	Chocolate Fudge Cake		VGN,GF,ND: Chocolate Brownie
Friday	Pea Soup		
	Smoked Salmon & Crab Fishcakes with Pear and Celeriac Remoulade New Potatoes Courgettes	ND, GF: Smoked Salmon & Crab Hash	V,VGN: Sothern Fried Quorn Pattie with Pear and Celeriac Remoulade
	Buttermilk Cheese Cake		VGN,ND,GF: Goji Bar !!! ***
Saturday	Soup of the Day		
	Beef & Peanut Curry !!! Yellow Rice Mange Tout & Baby Corn	GF: Beef & Peanut Stew !!!	V,VGN,H : Peanut, Vegetable & Tempeh Stew !!!
	Banoffee Gateaux		VGN,ND,GF: Banoffee Cake
Sunday	Soup of the Day		
	Roast Pork Chop with Mustard Cream Sauce Roast Potato, Sauerkraut	H: Pan Fried Chicken with Mustard Cream Sauce	V, VGN,H: Chestnut Leek and Pear Roast with Cranberry Sauce
	Black Forest Gateaux		VGN: Chocolate and Cherry, Aqua flava Mousse

Sunflower spread is available instead of butter

KEY:!!! Contains Peanut or Ground Nuts, *** Contains Tree Nuts V: Vegetarian, VGN: Vegan, GF: Gluten Free, ND: No dairy, H: Halal

Please note that this menu is for guidance only. Please read the daily allergen information sheet posted outside the Hall for more details. Dietary alternatives are provided for those who have requested them in advance and produce their dietary card at dinner. Cheeses may be unpasteurised. Genetically modified food is excluded. Some menu items contain allergenic ingredients, please see the daily detailed allergen sheet for more information. There is a small risk that traces of allergens may be in other dishes or foods. If you have such an allergy, or other dietary needs, IT IS YOUR RESPONSIBILITY to bring your dietary requirements to

LUNCH MENU w/c 14th December

Monday Roast Parsnip Soup	Spicy Meatballs Linguine Sweetcorn	V,VGN: Soya Bolognaise
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Tuesday Cauliflower Soup	Chicken Kiev Parmentier Potatoes Leek and Cheese Bake	V,VGN: Butterbean Kiev
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Wednesday Spiced Lentil Soup	Moroccan Lamb Couscous Mange Tout	V,VGN: Tempeh & Butternut Tagine
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Thursday Butternut Squash Soup	Pulled Pork & Barbecue Sauce in a Beer Bun Spicy Spirals Caesar Salad	V, VGN: Pulled Jack Fruit in Barbecue Sauce in a Beer Bun
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Friday Vegetable Soup	Breaded Scampi with Tartar Sauce Chips Peas	V, VGN: Fishless Goujons with Vegan Tartar Sauce
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Tray Bakes: Brownie, Flap Jack, Millionaire Shortbread etc.
Available Daily: Pasta Dish of the Day, Jacket Potato with Beans and Cheese
Filled Baguettes or Sandwiches with Meat and Vegetarian Choices

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