## LUNCH

### MONDAY
- Leek and potato soup
- Chinese style chicken thighs (GLUTEN)
- Seabass fillet with sweet chilli stir fried vegetables (FISH)
- Spinach & blue cheese risotto (MILK)
- Chickpea and butternut squash tagine
- Roasted new potatoes / coriander couscous (Gluten)
- Green beans / Mange tout & leeks

### TUESDAY
- Vegetable soup
- Southern fried chicken goujons (MILK, GLUTEN)
- Cod Supreme with bean cassoulet (Celery)
- Vegetable and nut roast with goats cheese (NUTS, GLUTEN, EGG)
- Lentil & Vegetable hotpot (CELERY)
- Chips / parsley parisienne potatoes
- Kale / Sweetcorn

### WEDNESDAY
- Broccoli and stilton soup (MILK)
- Roasted Glazed Bacon loin (Celery)
- Salmon en croute with a herb cream sauce (FISH, MILK, GLUTEN, EGG)
- Mediterranean vegetable pasta bake (GULTEN, Milk)
- Spinach and lentil curry with turmeric rice (Mustard)
- Roast potatoes / Mash potato (Vegan)
- Baton carrots / cauliflower cheese (MILK, GLUTEN, MUSTARD)

### THURSDAY
- Sweet potato and leek soup (MILK)
- Lamb moussaka (GLUTEN, MILK)
- Fish pie (GLUTEN, MILK, FISH)
- 5 bean chilli with rice/ Sour Cream (MILK)
- Quinoa with roasted vegetables and basil (GLUTEN)
- Spicy wedges (GLUTEN) / new potatoes
- Mixed vegetables / broccoli

### FRIDAY
- Carrot and cumin soup
- Chicken Coq au vin (SULPHITES)
- Battered fish of the day (FISH, GLUTEN)
- Gnocchi and mozzarella bake (MILK, GLUTEN)
- Thai vegetable curry with rice
- Chips / Thyme roasted parmentier potatoes
- Peas / mushy peas
<table>
<thead>
<tr>
<th>DINNER</th>
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<tbody>
<tr>
<td>Leek and potato soup</td>
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<tr>
<td>Garlic and rosemary lamb chops (GLUTEN)</td>
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<td>Tuna steak with sautéed green beans a sesame seeds (FISH,SESAME)</td>
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<td>Ratatouille stuffed aubergine</td>
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<td>Herby diced Potatoes / Carrots</td>
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<td>Vegetable soup</td>
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<tr>
<td>Chef Special</td>
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<tr>
<td>Broccoli and stilton soup (MILK)</td>
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<td>Chicken chasseur (SULPHITES)</td>
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<td>Smoked haddock with a spinach sauce (FISH,MILK)</td>
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<td>Grilled marinated spiced haloumi on a Portobello mushroom (MILK)</td>
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<td>Vegan option available please ask</td>
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<td>Steamed new potatoes</td>
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<td>Roasted vegetables</td>
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<td>Sweet potato and leek soup</td>
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<td>Chef Special</td>
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<td>Braised steak with silver skin onions (SULPHITES)</td>
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<td>Seabass with garlic roasted vegetables (FISH)</td>
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<td>Butternut squash, pinenut &amp; red pesto linguine (Gluten)</td>
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<td>Parsley potatoes</td>
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<td>Sautéed cabbage</td>
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<tr>
<td>Carrot and cumin soup</td>
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<tr>
<td>Chefs Special</td>
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</tbody>
</table>
MENU

LGBT FORMAL HALL | 19TH FEBRUARY 2019

STARTER
Spinach and blue cheese risotto
(milk, sulphites)

MAINS
Pork tenderloin
With potato rosti, savoy cabbage & bacon, roasted carrots & cream mustard sauce
(milk, sulphites, mustard)
Leek fondue tart
With savoy cabbage, roasted carrots, steamed new potatoes
With mustard sauce
(Gruten, Milk, Mustard, Sulphites)

DESSERT
Rainbow cake
With berry compote, and raspberry coulis
(Egg, Gluten, Milk)

Tea and Coffee

MENU

FORMAL HALL | 22ND FEBRUARY 2019

STARTER
Smoked salmon with celeriac remoulade, rocket, rye bread and lemon dressing
(Gruten, Fish, Egg, Mustard, Celery)

Avocado salad with celeriac remoulade, rye bread and lemon dressing
(Mustard, Sulphites)

MAINS
Roasted chicken supreme
With crusted herby potatoes, green beans, roasted vine cherry tomatoes and Basil pesto
(Milk)

Herby polenta vegetable stack
With basil pesto, vine cherry tomato and rocket

DESSERT
Chocolate and orange Cambridge brunt cream
With shortbread
(Milk, Eggs, Gluten, Sulphites)

Tea and Coffee