



## LUNCH

Monday November 14th

Coq au vin -chicken in a red wine,  
mushroom and bacon sauce  
Lentil leek and cheese bake (V)

\*\*\*\*

New potatoes  
Peas  
Cauliflower  
Assorted Salads

\*\*\*\*

Eton Mess with Mixed Berries  
Fresh fruit and yoghurts



## SUPPER

Monday November 14th

Salmon steaks with a prawn, lemon,  
dill and cream sauce  
Spinach and mushroom Pasta (v)

\*\*\*\*

Buttered Pasta with mushrooms  
Broccoli with sesame seeds  
Sweet corn  
Roast pepper with red onions  
Assorted salads

\*\*\*\*

Bakewell Tart and custard  
Fresh fruit and yoghurts



## LUNCH

Tuesday November 15th

Honey Roasted Gammon with a Tomato and  
White Wine Sauce  
Stir-fried Vegetable and quorn (V)

\*\*\*\*

Olive-oil Mash Potato  
Green beans  
Roast parsnips  
Assorted Salads

\*\*\*\*

Italian styled rice pudding-  
with lemon and cream  
Fruit & Yoghurts



## SUPPER

Tuesday November 15th

Greek styled lamb stew– feta cheese, to-  
mato, garlic and black olives  
Lentil and vegetable stew (v)

\*\*\*\*

Roast new potatoes with thyme  
Fried courgettes  
Baton carrots  
Assorted salads

\*\*\*\*

Raspberry cranakins– honey cream and  
Toasted oats  
Fruit and yoghurts



## LUNCH

Wednesday November 16th

Italian styled pork meat-balls  
Pasta in a leek and cream sauce (V)

\*\*\*\*

Buttered penne  
Peas  
Cauliflower gratin  
Assorted salads

\*\*\*\*

Black cheery and almond slice  
Fruit & Yoghurts



## SUPPER

Wednesday November 16th

Turkey and ham pie– with a cheese and  
mash potato top  
Vegetable pie (v)

\*\*\*\*

Roast potatoes  
Savoy cabbage  
Roast parsnips  
Assorted salads

\*\*\*\*

Chocolate and raspberry torte  
Fruits and yoghurts



## LUNCH

Thursday November 17th

Beef Stroganoff–  
Cream, brandy and parsley sauce  
Vegetable and lentil stew (V)

\*\*\*\*

Savoury rice  
Assorted salads  
Brussell sprouts  
Sweet corn

\*\*\*\*

Lemon and orange mousse  
Fruit & Yoghurts



## SUPPER

Thursday November 17th

Cold roast chicken  
Sliced Ham

\*\*\*\*

Jacket potatoes with cheese  
Assorted salads

\*\*\*\*

**Fresh sherry trifle**  
Fruit & Yoghurts



LUNCH

Friday November 18th

Sole with a Lemon, Dill and Cream sauce  
Mushroom Risotto (v)

\*\*\*\*

Chips

Baked tomatoes with a basil and herb crust

Peas

Assorted Salads

\*\*\*\*

Strawberry and vodka tiramisu  
Fruit & Yoghurts



NO SUPPER

Friday November 18th



LUNCH

Saturday November 19th

Fuseli with a Prawn and Red Sauce-  
Red peppers, red Onions, Chilli and  
Tomatoes  
Vegetable and Quorn Stir-fry (V)

\*\*\*\*

Roasted Squash  
Green Beans with Caramelized onions  
Assorted Salads

\*\*\*\*

Lemon Polenta Cake



SUPPER

Saturday November 19th

Niblett conference dinner



LUNCH

Sunday November 20th

Roast beef- Horse radish sauce  
Baked stuffed tomatoes (V)

\*\*\*\*

Roast potatoes  
Red cabbage  
Roast parsnips  
Carrots and sweet corn

\*\*\*\*

Apple, pear and sultana crumble- custard  
Fruit & Yoghurts



NO SUPPER