



Monday

Thai Chicken Pizza

Thai green and red chicken pizza creating a taste explosion

Turkey escalope

A juicy turkey escalope, marinated in a sweet chilli sauce

Pasta Sauces – served with Penne Pasta

Bolognaise

Sautéed minced beef with onions and garlic, in a rich tomato sauce infused with fresh basil and oregano.

Spinach, Mushroom & Tarragon (V)

A creamy white sauce with sautéed mushrooms, spinach and a hint of tarragon

Vegetable Stroganoff (V)

Diced fresh vegetables stir fried and finished with paprika, brandy and cream for a rich flavour.

Please note:-

- All items are subject to availability/change
- Our food is prepared in an area where it may have come in to contact with nuts.
- As part of our food labelling policy, we do not label items with allergy information.
- If you have any dietary / allergy requirements (including wheat, dairy and nuts) please ensure you speak to our staff or the Chef on duty at meal times, who will be happy to help should you have any queries regarding the content of any dishes



Tuesday

Pasta Carbonara

An Italian dish combining penne pasta with smoked bacon and sautéed button mushrooms, in a creamy sauce, enriched with parmesan cheese, fresh parsley and chives.

Leg of Lamb steak

Slow cooked leg of lamb with red wine & redcurrant jus

Herby Mushroom Pasta Bake (V)

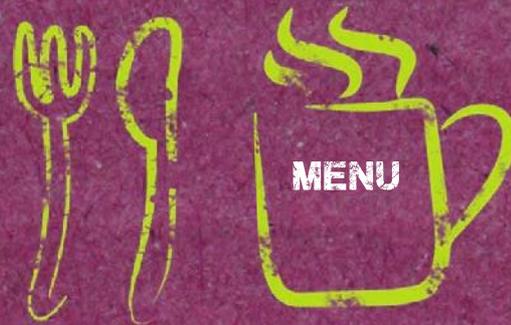
A combination of mushrooms, tomato and herbs bound together with pasta topped with tasty local cheese finished under the grill

Stuffed Whole Bell Pepper (V)

A stuffed pepper filled with vegetables, lentils & topped with tomato sauce

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Wednesday

Chicken Tikka Masala

Tender pieces of chicken, in a mild spicy tomato sauce finished with fresh yoghurt and coriander, served with onion bhaji and mango chutney

Tuna Pasta Bake

Pasta shells with flakes of tuna in a tomato sauce and finished under the grill with grated local cheese

Chick pea and Green lentil curry (V)

A warming curry incorporating plump chick peas & lentils, served with onion bhaji and mango chutney

Mushroom Ravioli (V)

Mushroom ravioli pasta cooked in a basil sauce and baked until golden brown

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Thursday

Chicken cordon bleu

Chicken supreme filled with ham and local cheese & coated in golden breadcrumb.

Cottage Pie

Minced Beef in rich gravy, topped with mashed potato and baked until golden and crisp.

Slow roasted tomato, courgette and Gruyere tart (V)

A short crust pastry tart filled with slices of roasted courgette, in a tomato and basil sauce, topped with Gruyere cheese, and baked until golden

Vegetarian Cottage pie (V)

Meat free Cottage pie with lentils & fresh vegetables topped with cheesy mash potatoes

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Friday

Battered Fillet of Haddock

A battered fillet of haddock, served with tartar sauce and a wedge of lemon.

Moroccan Lamb Tagine

Pieces of lamb slowly cooked with apricots in north African spices

Leek and mushroom Tagliatelle (V)

Tagliatelle pasta in a creamy white sauce, with sautéed leeks, button mushrooms, and fresh Oregano

Chickpea & Apricot Tagine (V)

A mild spiced North African dish, with chickpeas, butternut squash and apricots, slowly cooked until tender.

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Saturday

Cheeseburger

A freshly made beef burger topped with melted cheese and served in a warm floured bap.

Pork in a plum sauce

Pan fried marinated pork strips with sautéed vegetables glazed with a rich plum sauce and enhanced with fresh pineapple

Brie, Courgette and Spinach Crumble (V)

Garlic roasted diced courgettes & red onion combined with basil infused rich tomato sauce with wilted spinach & brie and baked until golden in the oven.

Spicy Mongolian Tofu (V)

A spicy stir fry dish with tofu, ginger, chili and shiitake mushrooms

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Sunday

Roast leg of Pork

Slices of tender pork, served with gravy, crackling and spiced apple sauce

Venison Sausages

Locally handmade sausages with fried onions and mushrooms

Mixed bean casserole with herb dumplings (V)

A tasty stew with kidney and butter beans, in a rich tomato sauce, served with fresh plump thyme dumplings

Asparagus & Butter nut Squash Risotto (v)

Italian Arborio Rice, with oven roasted sweet-fleshed butternut squash, finished with asparagus

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