

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Soups Creamed Cabbage and Caraway	Pumpkin	Broccoli and Blue Cheese	Beetroot with Horseradish Cream	Pistou	Asparagus	Gazpacho
<u>Lunch and Dinner</u> Turkey Olives	Hungarian Beef Goulash	Coq au Vin	Wild Boar and Apple Sausages with Crushed New Potatoes	T- Bone Pork Chops with a Cider Apple Sauce	////////////////////	////////////////////
<u>Lunch</u> Chilli con Carne	Pork Steaks in a BBQ Sauce	Gammon Steaks with Fried Eggs and Tomatoes	Shepherds Pie	Beef and Ale Pie	Brunch	Brunch
<u>Fish</u> Poached Smoked Haddock, Grain Mustard Sauce	Moules Mariniere	Seared Red Fish with Spanish Potato Salad	Lunch Vongole Themed Night	Deep Fried Salmon in a Polenta Crumb	Brochettes of Fish	Chefs Choice
<u>Dinner Meat</u> Lasagna	Chicken a la King	Beef Stroganoff	Themed Night	Chicken Stir Fry	Roast Horseshoe of Gammon	Roast Leg of Lamb, Mint Sauce and Redcurrant Jus
<u>Vegetarian Lunch</u> Roast Stuffed Aubergine, Parmesan Crust	Pea and Ricotta Risotto	Mediterranean Vegetable Lasagne	Spaghetti with Roasted Squash	Four Cheese Ravioli	////////////////////	////////////////////
<u>Vegetarian Dinner</u> Tian of Butternut Squash and Goats Cheese with a Apple and Honey Salsa	Provencale Vegetable Pithiviers	Gorgonzola Polenta with Spiced Lentil Salsa	Themed Night	Vegetable Frittata	Nut Roast with Honey Roast Parsnips	Courgette and Rosemary Risotto

<u>Desserts</u>						
Cinnamon Pain Perdu	Pecan Tart	Steamed Lemon Sponge Pudding	Gooseberry Crumble	Sweet Polenta	Pear Tarte Tatin	Chocolate Clafoutis
Peach and Almond Slice	Rice Pudding Brulee with Mango	Plum and Frangipane Tart	Orange Bread and Butter Pudding	Steamed Chocolate and Orange Sponge	Rhubarb Cobbler	Apple Charlotte
Blackcurrant and Apple Crumble	Pear and Crème Patisserie Pancakes	Apple Fine Tart	Themed Night	Banana Fritters		