

Informal Lunch menu – week of 22 July

1	Meat	Fish	Vegan	Kitchen specials	Dessert
Mon	Thai Red Chicken Curry, Jasmin rice	Fish Finger Sandwich, celeriac remoulade	Butternut Squash, Gnocchi, white beans, tomato sauce	Frittata, cheddar, chive, mixed leaf	Chocolate chip bread and butter pudding
Tues	Slow cooked Brisket, slaw	Baked Cod, brown butter, capers, parsley	Hot and Sour Eggplant, fried rice	Margherita Pizza	Cream Puffs, strawberry
Wed	Mojo Pork shoulder, sweet potato mash	Sea Bream, Broccoli, Pickled Shallot	Jackfruit ragout, chive risotto	Crisp vegetable wrap, 1000 island dressing	Custard Tart, white chocolate
Thurs	Chicken with Zaatar, lemon, Shirazi salad	A Tagine of Pangasius, Couscous	Chilli Tofu Burrito	Cornish Pasty	Banana Eton Mess
Fri	Braised Meatballs, spaghetti	Fried Fish, chips, rough cut Tartare sauce	Banana Blossom in batter, chips, tartare sauce	BLT Panini	Almond Milk Panna Cotta

Informal Supper menu – week of 22 July

1	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Jerk Chicken, rice and peas.	Baked Fish, Nori, Rice Noodle, spring onion	Spinach, lentil, cannelloni	Frittata, cheddar, chive, mixed leaf	Assiette of desserts/puddings
Tues	Marinated Pork Ribeye, Cajun spiced wedges	Seafood Paella, charred lemon	Cauliflower encroute, lentil sauce	Margherita Pizza	Assiette of desserts/puddings
Wed	Lamb Moussaka, mixed leaf	Breaded fish, sauce Vierge	Chilli Tofu Burrito	Crisp vegetable wrap, 1000 island dressing	Assiette of desserts/puddings
Thurs	Sweet and Sour chicken.	Steamed Pollock, fried cabbage	Plant Chicken, charred vegetables, tomato sauce	Cornish Pasty	Assiette of desserts/puddings
Fri	Kitchen Special	Kitchen Special	Kitchen Special	Kitchen Special	Assiette of desserts/puddings

Informal Lunch menu – week of 29 July

2	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Roasted Loin of Pork, new potatoes, mustard dressing	Gilt head bream, pickled tomato, chive	Spinach, red onion, vegan cheese spanakopita	Spring Rolls, chilli sauce	Bread and Butter Pudding Pudding, apricot glaze
Tues	Chicken 65, braised rice, spiced tomato chutney	Baked Haddock, wilted greens, velouté of chervil	Spiced Cauliflower, Okra, Saffron rice	Brie & Chutney Samosa	Assorted Doughnuts
Wed	Beef, black bean sauce, noodles	Salmon Bubble and squeak, parsley sauce	Plant Chicken Burrito, jalapeno	Makhani Dhal, Rice	Churros, dulce de leche
Thurs	Honey glazed Cumberland sausage, parsley mash	Smoked Haddock Tart, Poached Egg	Beluga lentil, chia, Tofu, Phylo, olive dressing	Cheese, spring onion omelette	Berry Pavlova
Fri	Chicken, honey and mustard	Fried Fish, chips, rough cut Tartare sauce	Nasi Goreng	Sausage Roll, pickle	Chocolate Brownie

Informal Supper menu – week 29 July

2	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Roasted Chicken, stuffing, gravy	Cajun Fish Sub, slaw	Grilled tranche of celeriac, curried chick pea	Spring Rolls, chilli sauce	Assiette of desserts/puddings
Tues	Pork Cutlet, Teriyaki sauce	Grilled Fish, black olive tapenade	Jackfruit Moussaka	Brie & Chutney Samosa	Assiette of desserts/puddings
Wed	Beef Lasagne	Lavraki (Pan Fried Seabass, citrus)	Vegetable samosa, chutney, salad	Makhani Dhal, Rice	Assiette of desserts/puddings
Thurs	Cajun glazed chicken leg, red onion slaw	Seafood encroute, aioli	Stir-fried greens, corn, rice, sweet chilli sauce	Cheese, spring onion omelette	Assiette of desserts/puddings
Fri	Kitchen Special	Kitchen Special	Kitchen Special	Kitchen Special	Assiette of desserts/puddings

Informal Lunch menu – week of 5 August

3	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Escalope of Pork, piquant sauce, fried egg	Baked Fish, white bean, tomato	Chick pea, squash, harissa	Jacket Potato, baked beans	Berry Crumble, cream
Tues	Steak and vegetable pie	Peri Peri Haddock	Greens, chia, white bean cannelloni	Bangers, mash, onions	Coconut and pineapple tart, natural yoghurt, mint
Wed	Chicken Tikka Masala	Roasted Catfish, jalapeno salsa	Vegetables encroute, kale pesto	Grilled Goats Cheese, onion chutney, Croll	Sticky Toffee Pudding, crème fraiche
Thurs	Beef Lasagne	Thai Fish Cakes, chilled noodle salad	Roasted Pepper, plant chicken, couscous	Paneer & Vegetable Shawarma, flat bread, garlic sauce	Blondie
Fri	Baked Chicken, peri peri glaze	Fried Fish, chips, rough cut Tartare sauce	Miso roasted Tofu, sweet potato	Stilton & Leek Quiche	Cheesecake

Informal Supper menu – week of 5 August

3	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Gunpowder Chicken, red chilli, noodles	Spiced Bulgar Pilaf with fish	Quesadilla, bean salsa	Jacket Potato, baked beans	Assiette of desserts/puddings
Tues	Beef Chilli, Taco's, salsa	Fish Mappas	Vegan Burger	Bangers, mash, onions	Assiette of desserts/puddings
Wed	Chicken Shawarma, Khobez flat bread	Pollock, seafood cataplana	Vegetable, bean Lasagne	Grilled Goats Cheese, onion chutney, Croll	Assiette of desserts/puddings
Thurs	Grilled Gammon	Roasted fish, sauce Vierge	Jerk plant chicken, rice and peas	Paneer & Vegetable Shawarma, flat bread, garlic sauce	Assiette of desserts/puddings
Fri	Kitchen Special	Kitchen Special	Kitchen Special	Kitchen Special	Assiette of desserts/puddings

Informal Lunch menu – week of 12 August

4	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Turkey Schnitzel, pickles and potato	Thai Yellow curry	Jackfruit, black bean, noodles	Gnocchi, tomatoes, olives	Eton Mess
Tues	Breast of Chicken, tarragon sauce	Fish Pakora, lime pickle	Hot and sour Broccoli, Tofu, rice	Cheese, pickle, lettuce, tomato Panini	Banana cake, cinnamon
Wed	Pork Loin, five spice, quick fried vegetables	Fish Pie, pea and dill mash	Falafel, Pitta, garlic dressing	Bubble and Squeak, fried egg	Apple and Blackberry Pie, custard
Thurs	Chicken Enchilada	Steamed haddock, potatoes, olives	Aubergine, vegetables, rice	Croissant, Brie, onion chutney	Peach Sponge
Fri	Cumberland Sausage, Mash	Fried Fish, chips, rough cut Tartare sauce	Grilled Polenta, fried greens, broad beans, cheese sauce	Vine leaves, mixed salad	Doughnuts

Informal Supper menu – week of 12 August

4	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Pork shoulder, braised with apples	Fish cakes with a little mozzarella, Tartare sauce	Plant chicken stroganoff	Gnocchi, tomatoes, olives	Assiette of desserts/puddings
Tues	Beef burgers/Vegan burgers	Charred Tuna, pickled cucumber, sesame, soy	Katsu Tofu, sticky rice.	Cheese, pickle, lettuce, tomato Panini	Assiette of desserts/puddings
Wed	Chicken Caesar Salad	Hot and sour fried fish	Vegetable Thai red curry.	Bubble and Squeak, fried egg	Assiette of desserts/puddings
Thurs	Slow cooked beef, chimichurri	Baked Fish, capers, parsley	Green lentil, white bean, savoy hash	Croissant, Brie, onion chutney	Assiette of desserts/puddings
Fri	Kitchen Special	Kitchen Special	Kitchen Special	Kitchen Special	Assiette of desserts/puddings

Informal Lunch menu – week of 19 August

1	Meat	Fish	Vegan	Kitchen specials	Dessert
Mon	Thai Red Chicken Curry, Jasmin rice	Fish Finger Sandwich, celeriac remoulade	Butternut Squash, Gnocchi, white beans, tomato sauce	Frittata, cheddar, chive, mixed leaf	Chocolate chip bread and butter pudding
Tues	Slow cooked Brisket, slaw	Baked Cod, brown butter, capers, parsley	Hot and Sour Eggplant, fried rice	Margherita Pizza	Cream Puffs, strawberry
Wed	Mojo Pork shoulder, sweet potato mash	Sea Bream, Broccoli, Pickled Shallot	Jackfruit ragout, chive risotto	Crisp vegetable wrap, 1000 island dressing	Custard Tart, white chocolate
Thurs	Chicken with Zaatar, lemon, Shirazi salad	A Tagine of Pangasius, Couscous	Chilli Tofu Burrito	Cornish Pasty	Banana Eton Mess
Fri	Braised Meatballs, spaghetti	Fried Fish, chips, rough cut Tartare sauce	Banana Blossom in batter, chips, tartare sauce	BLT Panini	Almond Milk Panna Cotta

Informal Supper menu – week of 19 August

1	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Jerk Chicken, rice and peas.	Baked Fish, Nori, Rice Noodle, spring onion	Spinach, lentil, cannelloni	Frittata, cheddar, chive, mixed leaf	Assiette of desserts/puddings
Tues	Marinated Pork Ribeye, Cajun spiced wedges	Seafood Paella, charred lemon	Cauliflower encroute, lentil sauce	Margherita Pizza	Assiette of desserts/puddings
Wed	Lamb Moussaka, mixed leaf	Breaded fish, sauce Vierge	Chilli Tofu Burrito	Crisp vegetable wrap, 1000 island dressing	Assiette of desserts/puddings
Thurs	Sweet and Sour chicken.	Steamed Pollock, fried cabbage	Plant Chicken, charred vegetables, tomato sauce	Cornish Pasty	Assiette of desserts/puddings
Fri	Kitchen Special	Kitchen Special	Kitchen Special	Kitchen Special	Assiette of desserts/puddings

Informal Lunch menu – week of 26 August

2	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Roasted Loin of Pork, new potatoes, mustard dressing	Gilt head bream, pickled tomato, chive	Spinach, red onion, vegan cheese spanakopita	Spring Rolls, chilli sauce	Bread and Butter Pudding Pudding, apricot glaze
Tues	Chicken 65, braised rice, spiced tomato chutney	Baked Haddock, wilted greens, velouté of chervil	Spiced Cauliflower, Okra, Saffron rice	Brie & Chutney Samosa	Assorted Doughnuts
Wed	Beef, black bean sauce, noodles	Salmon Bubble and squeak, parsley sauce	Plant Chicken Burrito, jalapeno	Makhani Dhal, Rice	Churros, dulce de leche
Thurs	Honey glazed Cumberland sausage, parsley mash	Smoked Haddock Tart, Poached Egg	Beluga lentil, chia, Tofu, Phylo, olive dressing	Cheese, spring onion omelette	Berry Pavlova
Fri	Chicken, honey and mustard	Fried Fish, chips, rough cut Tartare sauce	Nasi Goreng	Sausage Roll, pickle	Chocolate Brownie

Informal Supper menu – week of 26 August

2	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Roasted Chicken, stuffing, gravy	Cajun Fish Sub, slaw	Grilled tranche of celeriac, curried chick pea	Spring Rolls, chilli sauce	Assiette of desserts/puddings
Tues	Pork Cutlet, Teriyaki sauce	Grilled Fish, black olive tapenade	Jackfruit Moussaka	Brie & Chutney Samosa	Assiette of desserts/puddings
Wed	Beef Lasagne	Lavraki (Pan Fried Seabass, citrus)	Vegetable samosa, chutney, salad	Makhani Dhal, Rice	Assiette of desserts/puddings
Thurs	Cajun glazed chicken leg, red onion slaw	Seafood encroute, aioli	Stir-fried greens, corn, rice, sweet chilli sauce	Cheese, spring onion omelette	Assiette of desserts/puddings
Fri	Kitchen Special	Kitchen Special	Kitchen Special	Kitchen Special	Assiette of desserts/puddings

Informal Lunch menu – week of 2 September

3	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Escalope of Pork, piquant sauce, fried egg	Baked Fish, white bean, tomato	Chick pea, squash, harissa	Jacket Potato, baked beans	Berry Crumble, cream
Tues	Steak and vegetable pie	Peri Peri Haddock	Greens, chia, white bean cannelloni	Bangers, mash, onions	Coconut and pineapple tart, natural yoghurt, mint
Wed	Chicken Tikka Masala	Roasted Catfish, jalapeno salsa	Vegetables encroute, kale pesto	Grilled Goats Cheese, onion chutney, Croll	Sticky Toffee Pudding, crème fraiche
Thurs	Beef Lasagne	Thai Fish Cakes, chilled noodle salad	Roasted Pepper, plant chicken, couscous	Paneer & Vegetable Shawarma, flat bread, garlic sauce	Blondie
Fri	Baked Chicken, peri peri glaze	Fried Fish, chips, rough cut Tartare sauce	Miso roasted Tofu, sweet potato	Stilton & Leek Quiche	Cheesecake

Informal Supper menu – week of 2 September

3	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Gunpowder Chicken, red chilli, noodles	Spiced Bulgar Pilaf with fish	Quesadilla, bean salsa	Jacket Potato, baked beans	Assiette of desserts/puddings
Tues	Beef Chilli, Taco's, salsa	Fish Mappas	Vegan Burger	Bangers, mash, onions	Assiette of desserts/puddings
Wed	Chicken Shawarma, Khobez flat bread	Pollock, seafood cataplana	Vegetable, bean Lasagne	Grilled Goats Cheese, onion chutney, Croll	Assiette of desserts/puddings
Thurs	Grilled Gammon	Roasted fish, sauce Vierge	Jerk plant chicken, rice and peas	Paneer & Vegetable Shawarma, flat bread, garlic sauce	Assiette of desserts/puddings
Fri	Kitchen Special	Kitchen Special	Kitchen Special	Kitchen Special	Assiette of desserts/puddings

Informal Lunch menu – week of 9 September

4	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Turkey Schnitzel, pickles and potato	Thai Yellow curry	Jackfruit, black bean, noodles	Gnocchi, tomatoes, olives	Eton Mess
Tues	Breast of Chicken, tarragon sauce	Fish Pakora, lime pickle	Hot and sour Broccoli, Tofu, rice	Cheese, pickle, lettuce, tomato Panini	Banana cake, cinnamon
Wed	Pork Loin, five spice, quick fried vegetables	Fish Pie, pea and dill mash	Falafel, Pitta, garlic dressing	Bubble and Squeak, fried egg	Apple and Blackberry Pie, custard
Thurs	Chicken Enchilada	Steamed haddock, potatoes, olives	Aubergine, vegetables, rice	Croissant, Brie, onion chutney	Peach Sponge
Fri	Cumberland Sausage, Mash	Fried Fish, chips, rough cut Tartare sauce	Grilled Polenta, fried greens, broad beans, cheese sauce	Vine leaves, mixed salad	Doughnuts

Informal Supper menu – week of 9 September

4	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Pork shoulder, braised with apples	Fish cakes with a little mozzarella, Tartare sauce	Plant chicken stroganoff	Gnocchi, tomatoes, olives	Assiette of desserts/puddings
Tues	Beef burgers/Vegan burgers	Charred Tuna, pickled cucumber, sesame, soy	Katsu Tofu, sticky rice.	Cheese, pickle, lettuce, tomato Panini	Assiette of desserts/puddings
Wed	Chicken Caesar Salad	Hot and sour fried fish	Vegetable Thai red curry.	Bubble and Squeak, fried egg	Assiette of desserts/puddings
Thurs	Slow cooked beef, chimichurri	Baked Fish, capers, parsley	Green lentil, white bean, savoy hash	Croissant, Brie, onion chutney	Assiette of desserts/puddings
Fri	Kitchen Special	Kitchen Special	Kitchen Special	Kitchen Special	Assiette of desserts/puddings

Informal Lunch menu – week of 16 September

1	Meat	Fish	Vegan	Kitchen specials	Dessert
Mon	Thai Red Chicken Curry, Jasmin rice	Fish Finger Sandwich, celeriac remoulade	Butternut Squash, Gnocchi, white beans, tomato sauce	Frittata, cheddar, chive, mixed leaf	Chocolate chip bread and butter pudding
Tues	Slow cooked Brisket, slaw	Baked Cod, brown butter, capers, parsley	Hot and Sour Eggplant, fried rice	Margherita Pizza	Cream Puffs, strawberry
Wed	Mojo Pork shoulder, sweet potato mash	Sea Bream, Broccoli, Pickled Shallot	Jackfruit ragout, chive risotto	Crisp vegetable wrap, 1000 island dressing	Custard Tart, white chocolate
Thurs	Chicken with Zaatar, lemon, Shirazi salad	A Tagine of Pangasius, Couscous	Chilli Tofu Burrito	Cornish Pasty	Banana Eton Mess
Fri	Braised Meatballs, spaghetti	Fried Fish, chips, rough cut Tartare sauce	Banana Blossom in batter, chips, tartare sauce	BLT Panini	Almond Milk Panna Cotta

Informal Supper menu – week of 16 September

1	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Jerk Chicken, rice and peas.	Baked Fish, Nori, Rice Noodle, spring onion	Spinach, lentil, cannelloni	Frittata, cheddar, chive, mixed leaf	Assiette of desserts/puddings
Tues	Marinated Pork Ribeye, Cajun spiced wedges	Seafood Paella, charred lemon	Cauliflower encroute, lentil sauce	Margherita Pizza	Assiette of desserts/puddings
Wed	Lamb Moussaka, mixed leaf	Breaded fish, sauce Vierge	Chilli Tofu Burrito	Crisp vegetable wrap, 1000 island dressing	Assiette of desserts/puddings
Thurs	Sweet and Sour chicken.	Steamed Pollock, fried cabbage	Plant Chicken, charred vegetables, tomato sauce	Cornish Pasty	Assiette of desserts/puddings
Fri	Kitchen Special	Kitchen Special	Kitchen Special	Kitchen Special	Assiette of desserts/puddings

Informal Lunch menu – week of 23 September

2	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Roasted Loin of Pork, new potatoes, mustard dressing	Gilt head bream, pickled tomato, chive	Spinach, red onion, vegan cheese spanakopita	Spring Rolls, chilli sauce	Bread and Butter Pudding Pudding, apricot glaze
Tues	Chicken 65, braised rice, spiced tomato chutney	Baked Haddock, wilted greens, velouté of chervil	Spiced Cauliflower, Okra, Saffron rice	Brie & Chutney Samosa	Assorted Doughnuts
Wed	Beef, black bean sauce, noodles	Salmon Bubble and squeak, parsley sauce	Plant Chicken Burrito, jalapeno	Makhani Dhal, Rice	Churros, dulce de leche
Thurs	Honey glazed Cumberland sausage, parsley mash	Smoked Haddock Tart, Poached Egg	Beluga lentil, chia, Tofu, Phylo, olive dressing	Cheese, spring onion omelette	Berry Pavlova
Fri	Chicken, honey and mustard	Fried Fish, chips, rough cut Tartare sauce	Nasi Goreng	Sausage Roll, pickle	Chocolate Brownie

Informal Supper menu – week 23 September

2	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Roasted Chicken, stuffing, gravy	Cajun Fish Sub, slaw	Grilled tranche of celeriac, curried chick pea	Spring Rolls, chilli sauce	Assiette of desserts/puddings
Tues	Pork Cutlet, Teriyaki sauce	Grilled Fish, black olive tapenade	Jackfruit Moussaka	Brie & Chutney Samosa	Assiette of desserts/puddings
Wed	Beef Lasagne	Lavraki (Pan Fried Seabass, citrus)	Vegetable samosa, chutney, salad	Makhani Dhal, Rice	Assiette of desserts/puddings
Thurs	Cajun glazed chicken leg, red onion slaw	Seafood encroute, aioli	Stir-fried greens, corn, rice, sweet chilli sauce	Cheese, spring onion omelette	Assiette of desserts/puddings
Fri	Kitchen Special	Kitchen Special	Kitchen Special	Kitchen Special	Assiette of desserts/puddings

Informal Lunch menu – week of 30 September

3	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Escalope of Pork, piquant sauce, fried egg	Baked Fish, white bean, tomato	Chick pea, squash, harissa	Jacket Potato, baked beans	Berry Crumble, cream
Tues	Steak and vegetable pie	Peri Peri Haddock	Greens, chia, white bean cannelloni	Bangers, mash, onions	Coconut and pineapple tart, natural yoghurt, mint
Wed	Chicken Tikka Masala	Roasted Catfish, jalapeno salsa	Vegetables encroute, kale pesto	Grilled Goats Cheese, onion chutney, Croll	Sticky Toffee Pudding, crème fraiche
Thurs	Beef Lasagne	Thai Fish Cakes, chilled noodle salad	Roasted Pepper, plant chicken, couscous	Paneer & Vegetable Shawarma, flat bread, garlic sauce	Blondie
Fri	Baked Chicken, peri peri glaze	Fried Fish, chips, rough cut Tartare sauce	Miso roasted Tofu, sweet potato	Stilton & Leek Quiche	Cheesecake

Informal Supper menu – week of 30 September

3	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Gunpowder Chicken, red chilli, noodles	Spiced Bulgar Pilaf with fish	Quesadilla, bean salsa	Jacket Potato, baked beans	Assiette of desserts/puddings
Tues	Beef Chilli, Taco's, salsa	Fish Mappas	Vegan Burger	Bangers, mash, onions	Assiette of desserts/puddings
Wed	Chicken Shawarma, Khobez flat bread	Pollock, seafood cataplana	Vegetable, bean Lasagne	Grilled Goats Cheese, onion chutney, Croll	Assiette of desserts/puddings
Thurs	Grilled Gammon	Roasted fish, sauce Vierge	Jerk plant chicken, rice and peas	Paneer & Vegetable Shawarma, flat bread, garlic sauce	Assiette of desserts/puddings
Fri	Kitchen Special	Kitchen Special	Kitchen Special	Kitchen Special	Assiette of desserts/puddings

Informal Lunch menu – week of 7 October

4	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Turkey Schnitzel, pickles and potato	Thai Yellow curry	Jackfruit, black bean, noodles	Gnocchi, tomatoes, olives	Eton Mess
Tues	Breast of Chicken, tarragon sauce	Fish Pakora, lime pickle	Hot and sour Broccoli, Tofu, rice	Cheese, pickle, lettuce, tomato Panini	Banana cake, cinnamon
Wed	Pork Loin, five spice, quick fried vegetables	Fish Pie, pea and dill mash	Falafel, Pitta, garlic dressing	Bubble and Squeak, fried egg	Apple and Blackberry Pie, custard
Thurs	Chicken Enchilada	Steamed haddock, potatoes, olives	Aubergine, vegetables, rice	Croissant, Brie, onion chutney	Peach Sponge
Fri	Cumberland Sausage, Mash	Fried Fish, chips, rough cut Tartare sauce	Grilled Polenta, fried greens, broad beans, cheese sauce	Vine leaves, mixed salad	Doughnuts

Informal Supper menu – week of 7 October

4	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Pork shoulder, braised with apples	Fish cakes with a little mozzarella, Tartare sauce	Plant chicken stroganoff	Gnocchi, tomatoes, olives	Assiette of desserts/puddings
Tues	Beef burgers/Vegan burgers	Charred Tuna, pickled cucumber, sesame, soy	Katsu Tofu, sticky rice.	Cheese, pickle, lettuce, tomato Panini	Assiette of desserts/puddings
Wed	Chicken Caesar Salad	Hot and sour fried fish	Vegetable Thai red curry.	Bubble and Squeak, fried egg	Assiette of desserts/puddings
Thurs	Slow cooked beef, chimichurri	Baked Fish, capers, parsley	Green lentil, white bean, savoy hash	Croissant, Brie, onion chutney	Assiette of desserts/puddings
Fri	Kitchen Special	Kitchen Special	Kitchen Special	Kitchen Special	Assiette of desserts/puddings

Informal Lunch menu – week of 14 October

1	Meat	Fish	Vegan	Kitchen specials	Dessert
Mon	Thai Red Chicken Curry, Jasmin rice	Fish Finger Sandwich, celeriac remoulade	Butternut Squash, Gnocchi, white beans, tomato sauce	Frittata, cheddar, chive, mixed leaf	Chocolate chip bread and butter pudding
Tues	Slow cooked Brisket, slaw	Baked Cod, brown butter, capers, parsley	Hot and Sour Eggplant, fried rice	Margherita Pizza	Cream Puffs, strawberry
Wed	Mojo Pork shoulder, sweet potato mash	Sea Bream, Broccoli, Pickled Shallot	Jackfruit ragout, chive risotto	Crisp vegetable wrap, 1000 island dressing	Custard Tart, white chocolate
Thurs	Chicken with Zaatar, lemon, Shirazi salad	A Tagine of Pangasius, Couscous	Chilli Tofu Burrito	Cornish Pasty	Banana Eton Mess
Fri	Braised Meatballs, spaghetti	Fried Fish, chips, rough cut Tartare sauce	Banana Blossom in batter, chips, tartare sauce	BLT Panini	Almond Milk Panna Cotta

Informal Supper menu – week of 14 October

1	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Jerk Chicken, rice and peas.	Baked Fish, Nori, Rice Noodle, spring onion	Spinach, lentil, cannelloni	Frittata, cheddar, chive, mixed leaf	Assiette of desserts/puddings
Tues	Marinated Pork Ribeye, Cajun spiced wedges	Seafood Paella, charred lemon	Cauliflower encroute, lentil sauce	Margherita Pizza	Assiette of desserts/puddings
Wed	Lamb Moussaka, mixed leaf	Breaded fish, sauce Vierge	Chilli Tofu Burrito	Crisp vegetable wrap, 1000 island dressing	Assiette of desserts/puddings
Thurs	Sweet and Sour chicken.	Steamed Pollock, fried cabbage	Plant Chicken, charred vegetables, tomato sauce	Cornish Pasty	Assiette of desserts/puddings
Fri	Kitchen Special	Kitchen Special	Kitchen Special	Kitchen Special	Assiette of desserts/puddings

Informal Lunch menu – week of 21 October

2	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Roasted Loin of Pork, new potatoes, mustard dressing	Gilt head bream, pickled tomato, chive	Spinach, red onion, vegan cheese spanakopita	Spring Rolls, chilli sauce	Bread and Butter Pudding Pudding, apricot glaze
Tues	Chicken 65, braised rice, spiced tomato chutney	Baked Haddock, wilted greens, velouté of chervil	Spiced Cauliflower, Okra, Saffron rice	Brie & Chutney Samosa	Assorted Doughnuts
Wed	Beef, black bean sauce, noodles	Salmon Bubble and squeak, parsley sauce	Plant Chicken Burrito, jalapeno	Makhani Dhal, Rice	Churros, dulce de leche
Thurs	Honey glazed Cumberland sausage, parsley mash	Smoked Haddock Tart, Poached Egg	Beluga lentil, chia, Tofu, Phylo, olive dressing	Cheese, spring onion omelette	Berry Pavlova
Fri	Chicken, honey and mustard	Fried Fish, chips, rough cut Tartare sauce	Nasi Goreng	Sausage Roll, pickle	Chocolate Brownie

Informal Supper menu – week of 21 October

2	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Roasted Chicken, stuffing, gravy	Cajun Fish Sub, slaw	Grilled tranche of celeriac, curried chick pea	Spring Rolls, chilli sauce	Assiette of desserts/puddings
Tues	Pork Cutlet, Teriyaki sauce	Grilled Fish, black olive tapenade	Jackfruit Moussaka	Brie & Chutney Samosa	Assiette of desserts/puddings
Wed	Beef Lasagne	Lavraki (Pan Fried Seabass, citrus)	Vegetable samosa, chutney, salad	Makhani Dhal, Rice	Assiette of desserts/puddings
Thurs	Cajun glazed chicken leg, red onion slaw	Seafood encroute, aioli	Stir-fried greens, corn, rice, sweet chilli sauce	Cheese, spring onion omelette	Assiette of desserts/puddings
Fri	Kitchen Special	Kitchen Special	Kitchen Special	Kitchen Special	Assiette of desserts/puddings