

HIGH TABLE MENU WEEK ENDING 26th APRIL 2026



WK17 (NMV4 WK1flip)

MONDAY 20 th April	TUESDAY 21 st April	WEDNESDAY 22 nd April	THURSDAY 23 rd April	FRIDAY 24 th April	SATURDAY 25 th April	SUNDAY 26 th April
<p>LUNCH</p> <p>(V) Cream of Mushroom & Tarragon Soup -</p> <p>Sushi Roll Platter with Soy Sauce, Ginger, Wasabi -</p> <p>Black & White Rice Salad with Cumin Roasted Squash & Toasted Pumpkin Seeds -</p> <p>Salmon Cobb Salad -</p> <p>Battered Prawns & Kung Pao Sauce -</p> <p>Chinese Style Honey Glazed Carrots with Toasted Sesame Seeds -</p> <p>Vegetable Fried Rice Broccoli -</p> <p>(V) Vegetable Nuggets & Kung Pao Sauce -</p> <p>Rocky Road</p> <p>DINNER</p> <p>Venison & Beef Shin Terrine Red Onion Chutney & Micro Leaf Salad or (V) Grilled Vegetable Terrine, Red Onion Chutney, Micro Leaf Salad -</p> <p>Grilled Salmon & Cream Sauce Sage & Butternut Squash Risotto Tenderstem Broccoli -</p> <p>(V) Whipped Feta & Roasted Carrot Tart -</p> <p>Honeyed Mascarpone Tart with Poached Rhubarb</p>	<p>LUNCH</p> <p>(V) Soup of the Day -</p> <p>(V) Grilled Vegetable Tart -</p> <p>Roasted Cauliflower Salad with Chopped Egg & Red Onion -</p> <p>Grilled Tuna & Avocado Salad, Lemon Dressing -</p> <p>Pan-fried Butterfly Chicken Breast with Creamy Smoked Paprika & Mushroom Sauce Whole Wheat Fusilli Pasta Pan-fried Courgettes Green Beans -</p> <p>(V) Chickpea, Spinach & Spring Vegetable Spanish Stew -</p> <p>Seasonal Fruit Brioche Bread & Butter Pudding with Custard</p> <p>DINNER</p> <p>Spiced Monkfish Cheeks & Nopales Tartar Sauce or (v) Spiced Cauliflower & Mexican Mayo -</p> <p>Confit Duck Leg Red Wine Sauce Dauphinoise Potato Pan-fried Wild Mushrooms Green Beans -</p> <p>(V) Courgette & Garlic Mushroom Wellington -</p> <p>Mango Baked Yoghurt Cheesecake</p>	<p>LUNCH</p> <p>(V) Broccoli & White Onion Soup or Wild Boar Pate with Plums & Red Onion Chutney -</p> <p>Beetroot, Grilled Halloumi Salad with Pomegranate & Dill -</p> <p>Pesto Orzo Chicken Salad -</p> <p>Sea Bream with Lemon & Caper Sauce Pan-fried New Potatoes with Spring Onions Pan-fried Garlic Baby Corn Herb Roasted Aubergine -</p> <p>(V) Mixed Bean Stuffed Red Pepper with Halloumi & Mediterranean Sauce -</p> <p>Lemon Meringue Pie</p> <p>DINNER</p> <p>Grilled Goats Cheese, Tomato & Basil Pesto Bruschetta - Rocket & Olive Dressing -</p> <p>Chicken Wrapped in Parma Ham Shallot Sauce Sweet Potato Mash Asparagus Vine Cherry Tomatoes -</p> <p>(V) Stuffed & Roasted Red Peppers -</p> <p>Roasted Coconut Cake -</p> <p>Welsh Rarebit</p>	<p>LUNCH</p> <p>(V) Soup of the Day -</p> <p>Salmon Tartare, Toasted Sourdough Bread -</p> <p>Greek Salad -</p> <p>Coronation Chicken Pasta Salad -</p> <p>Slow Cooked Lamb Ragù Rigatoni Pasta Garlic Ciabatta Bread Roasted Mediterranean Vegetables -</p> <p>(V) Roasted Vegetable Ragù -</p> <p>Fruit Crumble & Custard</p> <p>DINNER – ST GEORGE DAY</p> <p>Coronation Chicken Salad or (V) Vegetable Coronation Salad -</p> <p>Beef Wellington Buttered Jersey Royals Carrot Puree Green Beans -</p> <p>(V) Vegetable Wellington -</p> <p>Bread & Butter Pudding with Custard</p>	<p>LUNCH</p> <p>(V) Roasted Tomato & Herb Soup -</p> <p>Grilled Teriyaki Chicken Skewers, Japanese Radish & Teriyaki Sauce -</p> <p>Lentil & Smoked Tofu Salad with Soy, Garlic & Ginger Dressing -</p> <p>Cajun Salmon Noodle Salad with Creamy Chilli Lime Dressing -</p> <p>Battered Haddock Chips Mushy Peas Tartare Sauce -</p> <p>(V) Battered Vegetable Sausage -</p> <p>Apple Portuguese Egg Custard Tart</p> <p>DINNER</p> <p>Creamy Mushroom Soup Sourdough Croutons -</p> <p>Lamb Noisettes Rosemary Jus Sauté Potatoes Purple Sprouting Broccoli Baby Leeks -</p> <p>(V) Stuffed Gnocchi with Tomato & Mozzarella Creamy Mushroom Sauce -</p> <p>Spice Sponge Roulade, Mascarpone Filling, Seed Brittle</p>	<p>LUNCH</p> <p>(V) Soup of the Day -</p> <p>Selection of Cold Meats & Fish or Roasted Chicken Legs Hot & Spicy Sauce Sweet Potato Wedges Sautéed Sliced Peppers & Onions Sweetcorn Tomato Salsa -</p> <p>(V) Red Pepper, Spinach & Pesto Tagliatelle -</p> <p>Black Forest Mousse</p> <p>DINNER</p> <p>(V) Spiced Lentil & Butternut Squash Soup -</p> <p>Grilled Lemon Sole Gremolata Buttered Baby Potatoes Baby Rainbow Carrots Crushed Minted Peas -</p> <p>(V) Red Onions, Courgette & Mushrooms Pithivier -</p> <p>Tarte au Citron</p>	<p>LUNCH</p> <p>(V) Spiced Lentil & Butternut Squash Soup -</p> <p>Selection of Cold Meats & Fish or Chicken Fricassee Creamed Mashed Potato Sliced Carrots Peas -</p> <p>(V) Spinach & Mushroom Fricassee -</p> <p>Crème Caramel</p> <p>DINNER</p> <p>(v) Cauliflower & Potato Soup -</p> <p>Roast Beef Rump Cap Roast Potatoes Yorkshire Pudding Cauliflower Cheese Green Beans -</p> <p>(V) Roast Beetroot & Red Onion Tarte Tatin -</p> <p>Apple Steamed Sponge & Vanilla Custard</p>

PLEASE GIVE ADVANCED NOTICE OF SPECIAL DIETARY NEEDS WHEN BOOKING IN FOR DINNER

ALLERGIES NOTICE Some of our menu items may contain ingredients that are listed in the European Directives 2003/89/EC and 2006/142/EC and subsequent Food Information for Consumers Regulation (EU) No. 1169/201. They are: Eggs, Milk, Fish, Crustaceans, Molluscs, Tree Nuts, Sesame Seeds, Cereals containing Gluten, Soya, Celery & Celeriac, Mustard, Lupin, Sulphur Dioxide & Sulphites. There is also a small risk that tiny traces of these allergens may be found in other dishes produced on these premises, and that we understand the dangers to those with severe allergies.