

# HIGH TABLE MENU WEEK ENDING 5<sup>th</sup> MAY 2024



Wk18 – NMV2 WK2

MONDAY 29 <sup>th</sup> April	TUESDAY 30 <sup>th</sup> April	WEDNESDAY 1 <sup>st</sup> May	THURSDAY 2 <sup>nd</sup> May	FRIDAY 3 <sup>rd</sup> May	SATURDAY 4 <sup>th</sup> May	SUNDAY 5 <sup>th</sup> May
<b>LUNCH</b>	<b>LUNCH</b>	<b>LUNCH</b>	<b>LUNCH</b>	<b>LUNCH</b>	<b>LUNCH</b>	<b>LUNCH</b>
(V) Carrot & Coriander Soup or Crispy Calamari Garlic Mayonnaise - Super Grain Salmon Salad with Chilli & Mint Dressing - Gochujang Cabbage, Coriander & Apple Salad - Grilled Chicken Fricassee Parsley Potatoes Roasted Carrots Cauliflower - (V) Vegetable Fricassee - Carrot Cake & Cream Cheese Frosting	(V) Sweet Potato & Red Pepper Soup or Smoked Chicken with Celeriac Rave - Kale Waldorf Salad with Buttermilk Dressing - Prawn Aguachile Salad - Rump Steak Peppercorn Sauce Fries Peas Button Mushrooms (V) Harissa Cauliflower Steak - Oaty Apple Crumble & Custard	(V) Thai Noodle Soup or Scotch Egg Red Onion Chutney - Quick Japanese Style Rice Salad - Herb, Watermelon & Rice Noodle Salad - Hoi Sin Salmon Hoi Sin Sauce Prawn Crackers Sweet Chilli Noodles Pan Fried Chinese Cabbage with 5 Spice (V) Hoi Sin Tofu Steak Hoi Sin Sauce - Oreo Brownie	(V) French Onion Soup or Crayfish Cocktail - Spelt & Apple Salad with Crispy Seeds - Griddled Chicken with Mustardy Lentil Salad - Beef Lasagne Herb Diced Potatoes Broccoli Green Beans - (V) Mediterranean Vegetable Lasagne - Banana & Chocolate Chip Sponge	(V) Tomato Soup or Parma Ham, Roasted Figs & Rocket - Roasted Cauliflower & Couscous with Zhoug & Crispy Shallots - Pitta & Bacon Panzanella - Battered Haddock Tartare Sauce Chips Mushy Peas (V) Deep Fried Plantains - Lemon Curd Cake	(V) Cream of Mushroom Soup - Selection of Cold Meats - or Pork Meatballs Red Pepper Sauce Penne Pasta Mixed Broccoli & Cauliflower Baby Carrots (V) Veggie Meatballs - Millionaires Shortbread	(V) Butternut Squash & Cumin Soup - Selection of Cold Meats - or Chicken & Mushroom Stroganoff Pilau Rice Peas (V) Mushroom Stroganoff Pilau Rice Peas - Cherry Pie with Custard
<b>DINNER</b>	<b>DINNER</b>	<b>DINNER</b>	<b>DINNER</b>	<b>DINNER</b>	<b>DINNER</b>	<b>DINNER</b>
Peppered Beef Carpaccio Pecorino & Herb Salad or (V) Marinated & Char-grilled Pepper, Pecorino & Herb Salad - Parsley Crusted Venison Juniper Jus Fondant Potato Mange Tout Roasted Cauliflower Florets - (V) Vegetable Wellington Saffron & Chive Sauce - Chocolate Roulade & Vanilla Cream	Ardennes Pate & Tomato Chutney Melba Toast Or (v) Aubergine Pate & Tomato Chutney Melba Toast - Pan-fried Stone Bass Lime & Chive Butter Sauce Saffron Risotto Buttered Leeks - (V) Vegetable & Mushroom Ragout with a Poached Duck Egg Fondant Potato Buttered Leeks - Coconut Pannacotta Tropical Fruits	Baked Tiger Prawns Provençale Sauce Or (v) French Onion Soup Gruyere Crouton - Rump of Lamb Mint Vinaigrette Pan Fried Baby Potatoes Buttered Hispi Cabbage & Carrots - (V) Shallot Tart-Tatin - Lemon Ricotta Cheesecake	(V) Twice Baked Souffle - Pan-Fried Sea Bream Leek, Bacon & Parmesan Sauce Parmentier Potatoes Sauté Courgettes Tender stem Broccoli - (V) Potato Gnocchi Butternut Squash & Mushrooms Gratin - Chocolate Mousse	(V) Cream of Mushroom Soup - Confit Duck Leg Orange Sauce Fried New Potatoes Sauté Green Beans Sauté Roast Aubergine - (V) Smoked Tofu Cake Roasted Cherry Tomatoes - White Chocolate Cheesecake with Blackberry Cream	Gravadlax, Honey & Dill Dressing or (v) Burrata Mozzarella Balsamic Tomatoes, Red Onion & Basil Salad - Sirloin Steak Red Wine & Shallot Sauce Anna Potato Savoy Cabbage Roasted Butternut Squash - (V) Wild Mushroom Stuffed Globe Artichoke with Lattice Pastry - Berry Polenta Bakewell with Cream	(V) Vegetable & Lentil Soup - Roast Beef Gravy – Horseradish Sauce Yorkshire Puddings Roast Potatoes Cauliflower Cheese Baton Carrots - (V) Root Vegetable Hotpot - Lemon Brioche Bread Pudding

**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. 1169/2011. 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.

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