

HIGH TABLE MENU WEEK ENDING 12th MAY 2024



Wk19 – (NMV2 WK3)

MONDAY 6 th May	TUESDAY 7 th May	WEDNESDAY 8 th May	THURSDAY 9 th May	FRIDAY 10 th May	SATURDAY 11 th May	SUNDAY 12 th May
LUNCH	LUNCH	LUNCH	LUNCH	LUNCH	LUNCH	LUNCH
(V) Vegetable & Lentil Soup or Tuna Carpaccio - Coronation Tofu Salad - Baja Shrimp & Blackened Corn Salad - Pork Loin Steak Creamy Mushroom Sauce Sauté Potatoes Spring Cabbage Yellow Carrot, Romano Beans & Broccoli Medley - (V) Aubergine & Sesame Dan-Dan Style Noodles - Coffee Crumble Cake	(V) Smoked Paprika & Sweet Potato Soup or Gravadlax with Dill Dressing - Chargrilled Tuna with Crunchy Lemon Bulgar Salad - Buddha Bowl Salad - Thai Red Chicken Curry Lemon & Coriander Rice Sesame Green Beans Garlic Naan - (V) Thai Red Vegetable Curry - Biscoff Brownie	(V) Thai Coconut & Butternut Squash Soup or Wild Boar Terrine, Sweet Tomato Chutney - Kohlrabi & Crab Salad - Cucumber Kefir & Falafel Salad - Teriyaki Baked Salmon Spring Onion Rice Green Bean Soy & Sesame Roasted Sliced Peppers - (V) Mapo Tofu - Carrot Cake Cheesecake	(V) Tomato & Basil Soup or Coconut Prawn Skewers - Courgetti Som Tam Salad - Turmeric Roasted Cauliflower Salad - Italian Sausage Tortellini Roast Herb & Garlic Aubergine Flat Bread Broccoli or (V) Asparagus & Ricotta Tortellini - Roast Red Pepper Sauce - Caramel Banana Fool	(V) Cream of Mushroom Soup or Grilled Sardines with Lemon, Garlic & Chicory Salad - Thai Chicken Noodle Salad - Freekeh & Artichoke Salad with Golden Onions, Sultanas & Herb Labneh - Scampi Chips Mushy Peas - (V) Spinach & Potato Cake Deep Fried - Red Velvet Brownie	(V) French Onion Soup - Selection of Cold Meats & Fish or Chicken Kiev Potato Wedges Peas Sliced Carrots - (V) Vegetable Kiev - White Chocolate Shortcake	(V) Asparagus Soup - Selection of Cold Meats & Fish or Beef Lasagne Garlic Bread Green Beans - (V) Spinach & Mushroom Fricassee Braised Rice – Garlic Bread - Fruit Salad
DINNER	DINNER	DINNER	DINNER – Ascension Feast	DINNER	DINNER	DINNER
(V) Grilled Goats Cheese Salad - Cornfed Chicken Masala Sauce Cauliflower Runner Beans Macaire Potatoes - (V) Red Onion, Potato & Asparagus Roulade - Rhubarb Cheesecake	Venison & Parmesan Carpaccio or (V) Caper & Mozzarella Salad - Grilled Lemon Sole Prawn Sauce Jersey Royal Potatoes Green Beans Tender stem Broccoli - (V) Baked Gnocchi with Red Onions & Butternut Squash - Apple Tatin Crème Anglaise	Cromer Crab Salad Or (V) Greek Salad - Duck Breast Red Wine Jus Fondant Potatoes Roasted Aubergine Savoy Cabbage - (V) Stuffed Yellow Courgettes Cherry Tomato Compote - Chocolate Marquise Cream - Devils on Horseback		Anglesey Eggs or (v) French Onion Soup - Sirloin Steak Green Peppercorn Sauce Anna Potatoes Grilled Wild Mushrooms Braised Carrots or (V) Roasted Cauliflower Steak Peppercorn Sauce - Ecclefechan Tart	(V) Asparagus Soup - Grilled Halibut Saffron Chive Sauce Oyster Mushroom Risotto Baby Carrots & Leeks - (V) Spiced Chickpea Cake Saffron Chive Sauce Oyster Mushroom Risotto - Strawberry Flan Vanilla Ice Cream	(V) Courgette & Leek Soup - Roast Pork – Gravy Apple Sauce Crushed Carrots Broccoli Roast Potatoes Yorkshire Pudding - (V) Sweet Onion & Cottage Cheese Filo Tart Red Pepper Sauce - Treacle Tart with Custard

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 & Celериac, 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.