

HIGH TABLE MENU WEEK ENDING 8th FEBRUARY 2026



Wk6 (NMv4 WK5)

MONDAY 2 nd February	TUESDAY 3 rd February	WEDNESDAY 4 th February	THURSDAY 5 th February	FRIDAY 6 th February	SATURDAY 7 th February	SUNDAY 8 th February
LUNCH (V) Lentil & Vegetable Soup or Sushi Roll Platter with Soy Sauce, Ginger, Wasabi Italian Pasta Salad Crunchy Prawn Salad with Soy & Ginger Breaded Chicken Escalope Creamy Parmesan Sauce Herb Oil Tagliatelle Pan-fried Courgettes Broccoli (V) Quorn Escalope - Creamy Sauce Steamed Marble Sponge & Custard	LUNCH (V) Soup of the Day or Breaded Camembert & Cranberry Sauce Garlic Mushroom & Roasted Squash Salad Sticky Lemon Chicken Rice Noodle Salad Chargrilled Pork Rib-eye Steak Peppercorn Sauce Garlic & Rosemary Roast Potatoes Grilled Tomato Broccoli (V) Grilled Mushroom Steak & Peppercorn Sauce Pear & Date Cake Caramel Frosting	LUNCH (V) Mediterranean Vegetable with Toasted Chickpea or Pinneys Smoked Mackerel Horseradish & Chive Cream Roasted Vegetable Salad with Saffron & Chive Dressing Hoisin Salmon & Cucumber Salad Grilled Salmon Creamy Herb Prawn Sauce Herby Diced Potatoes Peas Rosemary Roasted Carrots (V) Pumpkin & Ricotta Tortellini - Creamy Herb Sauce Toffee Apple Bread & Butter Pudding with Custard	LUNCH (V) Soup of the Day or Ham Hock Terrine with Piccalilli Miso Crunch Salad Creamy BBQ Chicken Salad Slow cooked Lamb Ragu Rigatoni Pasta Garlic Ciabatta Bread Roasted Mediterranean Vegetables (V) Roasted Vegetable Ragu Black Forest Gateau	LUNCH (V) Spicy Pea & Coconut Soup or Ploughman's Platter Moroccan Vegetable Couscous Salad Smoked Duck Caesar Salad Scampi Kaufmanns Chips Mushy Peas (V) Cauliflower Steak Spiced Apple & Plum Crumble with Vanilla Custard	LUNCH (V) Vegetable & Butterbean Soup Selection of Cold Meats & Fish Chicken & Pepper Kebab Sesame Korean Dressing Ziggy Fries Peas Roasted Sliced Mixed Peppers (V) Southern Fried Plant Based Tenders Chocolate & Orange Roulade	LUNCH (V) Leek & Potato Soup Selection of Cold Meats & Fish Braised Beef with Root Vegetables Bubble & Squeak Mash Roasted Red Onions Green Beans (V) Tomato, Garlic & Olive Moving Mountains Meatballs Eclairs
NO DINNER – CANDLEMAS FEAST	DINNER Coppa with Pear Chutney Watercress Salad & Sweet Mustard Dressing Or (v) Mediterranean Vegetable Soup with Toasted Chickpeas Grilled Sea Bass Mango & Red Onion Salsa Tenderstem Broccoli Buttered New Potatoes Vine Tomatoes (V) Quinoa, Red Pepper & Wild Mushroom Kofta, Onion Sauce Roasted Fruits with Cinnamon Ice Cream, Shortbread Biscuits	DINNER Monkfish Morat Or (v) Vegetable Morat Pan-fried Belly Pork Vegetable Puy Lentil Salad Sautéed Spring Greens Crispy Leeks (V) Aubergine Parmigiana Tiramisu Scotch Woodcock	DINNER Smoked Halibut, Horseradish Cream Or (v) Spicy Pea & Coconut Soup - Rib-eye Steak Game Chips Grilled Mushrooms Baby Carrots (v) Root Vegetable Hot Pot Winter Fruits Fool	DINNER- New Zealand Waitangi Day (v) Thai Spiced Green Tipped Mussels – Coconut Broth & Rewena Bread Pan-fried Rump of Lamb Sweet Potato Mash Wilted Spinach & Baby Carrots (V) Courgette-Halloumi Fritters Kiwi & Passion Fruit Pavlova	DINNER (V) Leek & Potato Soup Pan-fried Salmon Butter Sauce Parmesan Crisp Pea & Spinach Risotto Samphire Sliced Courgettes (V) Mushroom & Ricotta Roulade Baked Vanilla & Cinnamon Cheesecake & Fruit Compote	DINNER (v) Cream of Mushroom & Tarragon Roasted Cotswold Chicken Cranberry Sauce Gravy Yorkshire Pudding Roast Potatoes Sautéed Carrots & Swede Cauliflower Cheese or (V) Stuffed Courgettes Creamed Leek Sauce Meringue Roulade with Seasonal Fruit

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.

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