

# HIGH TABLE MENU WEEK ENDING 8<sup>th</sup> FEBRUARY 2026



Wk6 (NMv4 WK5)

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

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