

HIGH TABLE MENU WEEK ENDING 20th SEPTEMBER 2026



Wk38- (Easter/summer Term) WK5

MONDAY 14 th September	TUESDAY 15 th September	WEDNESDAY 16 th September	THURSDAY 17 th September	FRIDAY 18 th September	SATURDAY 19 th September	SUNDAY 20 th September
LUNCH (v) Carrot, Tarragon & White Bean Soup - Sushi Roll Platter with Soy Sauce, Ginger, Wasabi - Quinoa Salad with Halloumi - Tuna & White Bean Salad - Sticky Lemon Chicken Special Fried Rice Sesame Broccoli Spring Rolls - (v) Tempeh Green Jungle Curry - White Chocolate & Cranberry Tiffin DINNER Chicken Pate & Red Onion Chutney Melba Toast Or (v) Potted Aubergine Pate Red Onion Chutney Melba Toast - Gilt Head Bream Hasselback Potatoes Creamed Samphire Carrot Roundels - (v) Puy Lentil & Sweet Potato Stuffed Marrow - Brown Betty & Custard	LUNCH (v) Thai Spiced Lentil Soup - Baked Feta with Sesame & Honey - Mango Salad With Avocado & Black Beans - Chorizo & Chickpea Salad - Pan-Fried Pork Loin Steak Honey & Garlic Sauce Roasted New Potatoes Crushed Pesto Peas Herb Roasted Carrots - (v) Mediterranean Vegetable Quiche - Strawberry Cream Cake Slice DINNER (v) Gruyère Cheese Balls & Quince Jelly Baby Leaf Salad - Lamb Rump Red Wine Jus Sautéed Kale Macaire Potatoes Roasted Aubergine - (v) Vegetable Nut Free Roast - Lemon Panna Cotta	LUNCH (v) Soup of the Day - Mackerel Pate with Toasted Sourdough - Sweet Potato Tex-Mex Salad - Salmon Nicoise Salad - Sesame Grilled Salmon Miso Sauce Vegetable Fried Ginger Noodles Sautéed Pak Choi with Garlic & Bean Sprouts Garlic Roasted Cauliflower (v) Sesame Grilled Cauliflower Steak - Fruit Crumble with Custard DINNER Little Gem, Smoked Chicken Ceasar Salad or (v) Little Gem, Smoked Tofu Ceasar Salad - Ossobuco Herby Polenta Hispi Cabbage (v) Chestnut & Shiitake Mushroom Fricassee - Honey Cake, Caramelised Apples & Crème Anglaise - Welsh Rarebit	LUNCH (v) Mushroom Soup - Soavegel Croquette with Mozzarella - Lentils with Soy, Ginger & Tofu Salad - Crunchy Prawn Noodle Salad - Moroccan Braised Lamb Harissa Couscous Mixed Peppers Herb Roasted Butternut Squash - (v) Moroccan Braised Vegetable Ragu - Lemon Meringue Pie DINNER Heritage Tomato Bruschetta, Parma Ham & Balsamic Dressing Or (v) Heritage Tomato Bruschetta with Bocconcini & Balsamic Dressing - Grilled Tuna Steak Mango, Red Onion & Coriander Salsa Lemon & Herb Baby Potatoes Soya & Sesame Green Beans Pak Choi - (v) Honey, Ginger & Soy Tofu Steak - Glazed Lemon Tart & Raspberry Sorbet	LUNCH (v) Soup of the Day or Chicken, Apricot & Pancetta Terrine, Tomato Chutney - Summer Couscous Salad - Chicken Ceasar Salad - Battered Haddock Chips Mushy Peas Homemade Tartare Sauce (V) Herb Crusted Cauliflower Steak - Berry Eton Mess Cheesecake NO DINNER – MASTER LEAVING PARTY	LUNCH (v) Broccoli & Spinach Soup - Selection of Cold Meats & Fish - Chicken Breast – Cajun Sauce Sautéed Potatoes Pan-Fried Cabbage & Kale Peas - (v) Herb Polenta Steak with Mediterranean Vegetables Garlic Sauce - Salted Caramel Mille-Feuille DINNER (v) Carrot & Ginger Soup - Pan-Fried Pollock Gremolata Buttered Spinach Tenderstem Broccoli Pomme Fondant - (v) Herb Crusted Vegetable Stuffed Courgette - Baked Vanilla Cheesecake	LUNCH (v) Carrot & Ginger Soup - Selection of Cold Meats & Fish - Beef Stroganoff Basmati Rice Peas Pan-Fried Baby Corn - (v) Mushroom Stroganoff - Mint Gateau & Cream DINNER (v) Creamy Broccoli & Zucchini Soup - Rolled Pork Porchetta Apple Sauce Gravy Roast Potatoes Sautéed Cabbage Green Beans - (v) Roast Beetroot & Red Onion Tarte Tatin - Fruit Crumble Vanilla 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. 1169/201. 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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