

# HIGH TABLE MENU WEEK ENDING 14<sup>th</sup> APRIL 2024



Wk 15 – NM WK3

MONDAY 8 <sup>th</sup> April	TUESDAY 9 <sup>th</sup> April	WEDNESDAY 10 <sup>th</sup> April	THURSDAY 11 <sup>th</sup> April	FRIDAY 12 <sup>th</sup> April	SATURDAY 13 <sup>th</sup> April	SUNDAY 14 <sup>th</sup> April
<b>LUNCH</b> (V) Broccoli Soup or Grilled Vegetable Anti Pasti - Coronation Tofu Salad - Baja Shrimp & Blackened Corn Salad - Poached Cod & Parsley Sauce Mid Potatoes Carrots & Peas - (V) Tofu Cake & Parsley Sauce - Bread & Butter Pudding & Custard	<b>LUNCH</b> (V) Vegetable & Pearl Barley Soup or Confit of Duck Leg Salad with Orange Dressing - Kohlrabi & Crab Salad - Buddha Bowl Salad (V) Paneer, Chickpea Tikka Masala Steamed Rice Popadom Spring Cabbage - (V) Lentil, Spinach & Mushroom Enchilada - Red Velvet Cake	<b>LUNCH</b> (V) Cream of Cauliflower Soup or Parma Ham Bruschetta - Chargrilled Tuna with Crunchy Lemon Bulgar Salad - Cucumber Kefir & Falafel Salad - Roasted Salmon Pasta in Chive Cream Sauce Green Beans Cauliflower - (V) Brie & Cranberry Tart - Baked Fruit Cheesecake	<b>LUNCH</b> (V) Thai Coconut & Butternut Squash Soup or Smoked Fish - Courgetti Som Tam Salad - Turmeric Roasted Cauliflower Salad - Roast Chicken, Fricassee Sauce Braised Vegetable Rice Broccoli - (V) Vegetable Fricassee - Apple & Rhubarb Crumble & Custard	<b>LUNCH</b> (V) Ribollita Soup or Smoked Duck with Beetroot & Chive dressing - Thai Chicken Noodle Salad - Freekeh & Artichoke Salad with Golden Onions, Sultanas & Herb Labneh - Battered Haddock Chips Mushy Peas - (V) Vegan Sausage & Okra Jambalaya - Chocolate Caramel Brownie	<b>LUNCH</b> (V) Carrot & Leek Soup - Selection of Cold Meats & Fish or Chicken Kiev Skin on Potato Wedges Roasted Courgettes Garlic Bread - (V) Macaroni Cheese - White Chocolate Millionaire Shortbread	<b>LUNCH</b> (V) Cream of Mushroom Soup - Selection of Cold Meats & Fish or Rump of Lamb Peppercorn Sauce Sweet Potato Fries Grilled Mushrooms - (V) Smoked Tofu Cake with Haloumi - Exotic Fresh Fruit Salad & Pulled Cream
<b>DINNER</b> (V) Vegetable & Pearl Barley Soup - Pan Fried Belly Pork Mushroom & Brandy Sauce Anna Potatoes Sautéed Courgettes - (V) Chanterelle Mushrooms with a Poached Egg on Sourdough Toast - Vanilla Bavaois Autumn Fruits	<b>DINNER</b> Deep-fried Tiger Prawns Mango & Chilli Salsa or (V) Cream of Cauliflower Soup - Ossobuco Duchess Potatoes Roast Parsnips - (V) Butternut Squash & Gorgonzola Risotto - Caramelised Banana Tart	<b>DINNER</b> Chicken & Mushroom Terrine or (V) Goats Cheese Salad with Basil Dressing - Pan Fried Seabass Pommes Fondant Garlic Green Beans - (V) Chickpea & Spinach with Honeyed Sweet Potato - Roast Plum Honey Crème Fraîche Short Bread Biscuit	<b>DINNER</b> Melon, Parma Ham & Honeyed Figs or (V) Melon, Bocconcini & Honey Figs - Roast Guinea Fowl Suprême Braised Green Lentils Buttered Spinach - (V) Slow cooked King Oyster Mushrooms & Roasted Button Onion Compote - White Chocolate Tart with Blackcurrant Cream	<b>DINNER</b> (V) Carrot & Leek Soup - Braised Beef Cheeks Dauphinoise Potatoes Savoy Cabbage - (V) Courgette, Red Pepper & Leek Timbale - Rhubarb & Ginger Mousse Langues de Chat	<b>DINNER</b> (V) Cream of Mushroom Soup - Pan-fried John Dory New Potatoes Samphire, Pea & Broad Bean Medley - (V) Tomato Tart Tatin Samphire, Pea & Broad Bean Medley - Duke of Cambridge Tart	<b>DINNER</b> Smoked Salmon, Horseradish Cream, Watercress Salad or (V) Potato & Watercress Soup - Roast Beef Gravy – Horseradish Sauce Roast Potatoes Crushed Carrot & Swede Yorkshire Pudding - (V) Spring Vegetables Stuffed Aubergine Creamed Leek Sauce - Crème Brûlée Dried Fruits

## 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.