

# HIGH TABLE MENU WEEK ENDING 28<sup>th</sup> APRIL 2024



Wk17 (NMV2 WK1)

MONDAY 22 <sup>nd</sup> April	TUESDAY 23 <sup>rd</sup> April	WEDNESDAY 24 <sup>th</sup> April	THURSDAY 25 <sup>th</sup> April	FRIDAY 26 <sup>th</sup> April	SATURDAY 27 <sup>th</sup> April	SUNDAY 28 <sup>th</sup> April
<b>LUNCH</b>	<b>LUNCH</b>	<b>LUNCH</b>	<b>LUNCH</b>	<b>LUNCH</b>	<b>LUNCH</b>	<b>LUNCH</b>
(V) Creamy Sweet Potato Soup - Figs with Pecorino & Honey - Coronation Tofu Salad - Baja Shrimp & Blackened Corn Salad - - Newmarket Sausages Shallot Sauce Creamy Mash Potato Sautéed Green Cabbage Sliced Carrots - (V) Veggie Sausages - Banoffee Tart	(V) Vegetable & Lentil Soup - Smoked Trout, Belgian Chicory & Horseradish Cream - Kohlrabi & Crab Salad - Buddha Bowl Salad - Coconut Chilli Marinade Chicken Breast Coconut Chilli Sauce Roast Sweet Potato Basmati Rice Pan Fried Courgettes - (V) Korean Sesame Nuggets - Apple & Cinnamon Cake Pulled Cream	(V) Thai Coconut & Butternut Squash Soup - or Ardennes Pâté with Pear Chutney - Chargrilled Tuna with Crunchy Lemon Bulgar Salad - Cucumber Kefir & Falafel Salad - Grilled Salmon Prawn Sauce Chive Baby Potatoes Broccoli Baton Carrots - (V) Stuffed Red Pepper with Couscous & Tomato Sauce - Chocolate Brownie	(V) Tomato & Basil Soup - - Fennel & Feta Salad with Pomegranates - Courgetti Som Tam Salad - Turmeric Roasted Cauliflower Salad - Braised Beef Ravioli Red Pesto Creamy Sauce Roasted Butternut Squash Green Beans Garlic Bread - (V) Pumpkin & Ricotta Ravioli - Carrot & Caramel Seeded Muffins	(V) Carrot Soup - - Cucumber & Poppy Seed Salad - Thai Chicken Noodle Salad - Freekeh & Artichoke Salad with Golden Onions, Sultanas & Herb Labneh - Battered Haddock Chips Mushy Peas Tartare Sauce - (V) Breaded Vegetable Cutlets - Portuguese Egg Custard Tart	(V) Minestrone Soup - - Selection of Cold Meats & Fish or Lamb Ragout Vegetable Couscous - (V) Red Pepper, Spinach & Pesto Tagliatelle - - Mille-Feuille	(V) Vegetable Soup - - Selection of Cold Meats & Fish or Veal Fricassee Braised Rice Garlic Bread - (V) Spinach & Mushroom Fricassee - Apple Pie with Cream
<b>DINNER</b>	<b>DINNER for St George's Day</b>	<b>DINNER</b>	<b>DINNER</b>	<b>DINNER</b>	<b>DINNER</b>	<b>DINNER</b>
(V) Vegetable & Lentil Soup - Roast Supreme of Salmon Cucumber Ribbons Lemon Sauce Crushed Minted Potatoes Sugar Snap Peas Buttered Spinach - (V) Courgette & Garlic Mushroom Pithivier - Bread & Butter Pudding with Vanilla Cream	Prawn Cocktail or (v) Melon Lawrence - - Steak & Kidney Pudding Mash Potatoes Crushed Swede Broccoli - or (v) Red Onion & Vegetable Suet Pudding - Eton Mess	Smoked Haddock, Spinach & Emmental Tart - or (V) Spinach, Mushroom & Emmental Tart - Pan-Fried Guinea Fowl Garlic Roasted Baby Potatoes Vichy Carrots & Creamed Leeks - (V) Red Onion & Blue Cheese Tart - - Strawberry Pierogi & Warm Vanilla Cream	Moules Mariniere or (V) Carrot Soup - - Blanquette of Pork Fillet Mousseline Potatoes Green Beans Cauliflower - (V) Mediterranean Vegetable Polenta Cake Green Beans Cherry Tomato Compote - Apple & Blackberry Crumble Custard	(V) Minestrone Soup - Roast Chicken Breast Wild Mushrooms & Madeira Sauce Dauphinoise Potatoes Roast Butternut Squash Sugar Snap Peas - - (V) Stuffed Aubergine Wild Mushrooms & Madeira Sauce - White Chocolate Tart Poached Rhubarb	(V) Anglesey Eggs - - Pan-fried Hake Butternut Squash & Parmesan Risotto Lemon & Herb Butter Sauce Purple Sprouting Broccoli - - (V) Baked Gnocchi with Red Onions, Tomatoes & Mushrooms - Bitter Chocolate & Pear Tart	Traditional Smoked Salmon or (V) Carrot & Coriander Soup - - Roast Lamb Rosemary Jus Mint Sauce – Redcurrant Jelly Yorkshire Pudding Boulangerie Potatoes Garlic Green Beans Baby Carrots - (V) Curry Parsnip & Butternut Squash Wellington - Soupe de Fruit with Chantilly Cream

## 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.