

HIGH TABLE MENU WEEK ENDING 19th MAY 2024



Wk20- (NMv2 WK 4)

MONDAY 13 th May	TUESDAY 14 th May	WEDNESDAY 15 th May	THURSDAY 16 th May	FRIDAY 17 th May	SATURDAY 18 th May	SUNDAY 19 th May
LUNCH (V) Courgette & Leek Soup or Smoked Halibut with Pickled Ginger - Super Grain Salmon Salad with Chilli & Mint Dressing - Gochujang Cabbage, Coriander & Apple Salad - Cumberland Sausages Onion Gravy Mash Potato Hispi Cabbage Cut Sliced Green Beans - (V) Glamorgan Sausages - Rhubarb Crumble Muffins DINNER Tuna Carpaccio or (V) Stilton & Chicory Salad - Loin of Veal Steak Sherry Sauce Sweet Potato Fondant Wild Mushrooms Grilled Piccolo Vine Tomatoes (V) Spiced Lentil & Red Pepper Strudel - Raita - Sticky Toffee Pudding Salted Caramel Ice Cream	LUNCH (V) Cream of Mushroom Soup or Avocado & Crayfish Tails Lemon Vinaigrette - Kale Waldorf Salad with Buttermilk Dressing - Prawn Aguachile Salad - Rump Steak Creamy Mushroom Sauce Chips Grilled Tomatoes Peas (V) Pan Fried Viverra Steak - Lemon Meringue Pie DINNER Chicken Liver Parfait Sauterne Soaked Sultanas Sourdough Toast or (V) Cream Cheese & Red Pepper Tian - Grilled Turbot Anchovy Butter Sauce Buttered Jersey Royals Purple Sprouting Broccoli - (V) Roasted Squash with Cardamon & Nigella Seeds - Profiterole & Chocolate Sauce	LUNCH (V) Spring Vegetable Soup or Duck Salad, with Pomegranate & Chicory - Quick Japanese Style Rice Salad - Herb, Watermelon & Rice Noodle Salad - Herb Crusted Salmon Lemon & Chive Sauce Parsley New Potatoes Broccoli Sliced Carrot - (V) Mediterranean Vegetable Polenta Cake Lemon & Chive Sauce - Fruit Crumble & Custard DINNER Lobster Chive & Gruyere Tart Mixed Leaf Salad Or (V) Chive & Courgette Tart Mixed Leaf Salad - Confit Duck Leg with Shallot & Sage Braised Puy Lentils Baby Carrots Sugar Snap Peas - (V) Stuffed Mushroom with Mozzarella, Pesto & Sundried Tomato - Glazed Lemon Tart with Raspberries - Welsh Rarebit	LUNCH (V) Thai Red Curry Spiced Butternut Squash Soup or Parma Ham with Rocket & Parmesan - Spelt & Apple Salad with Crispy Seeds - Griddled Chicken with Mustard Lentil Salad - Beef Ragù Rigatoni Pasta Garlic Bread Roasted Herbed Peppers (V) Vegetarian Bolognese - Victoria Sponge DINNER (v) Tomato & Basil Soup - Pan Fried Cod Prawn & Parsley Sauce Sauté New Potatoes Asparagus Hispi Cabbage - (v) Stuffed Grilled Spiced Aubergine – Tomato Sauce - Rhubarb Crumble Cake Vanilla Cream	LUNCH (V) Tomato & Basil Soup or (V) Avocado Vinaigrette - Roasted Cauliflower & Couscous with Zhoug & Crispy Shallots - Pitta & Bacon Panzanella - Battered Haddock Chips Mushy Peas - (V) Jambalaya - Eton Mess DINNER (V) Sweet Potato & Red Pepper Soup - Pot-Roast Chicken Breast Sauce Bois Boudran Mashed Potatoes French Beans Roasted Butternut Squash - (V) Butternut Squash & Cherry Tomato Crumble - Blackberry Cheesecake	LUNCH (V) Sweet Potato & Red Pepper Soup - Selection of Cold Meats & Fish or BBQ Chicken Breast Potato Wedges BBQ Beans Pan Fried Baby Corn - (V) Slow Baked BBQ Aubergine - Toffee & Honeycomb Cheesecake DINNER (V) Pea & Watercress Soup - Pan Fried Bream Cockle & Clam Vinaigrette Anna Potatoes Tender Stem Broccoli Garlic Green Beans - (V) Courgette, Pepper & Mozzarella Galette Tomato & Shallot Dressing - Blueberry Compote Meringues	LUNCH (V) Pea & Watercress Soup - Selection of Cold Meats & Fish or Chili con Carne Basmati Rice Sour Cream & Chive Peas - (V) Vegetable Chilli Con Carne - Fresh Fruit Salad with Pouring Cream DINNER (v) French Onion Soup - Roast Leg of Lamb Gravy - Mint Sauce Redcurrant Jelly Roast Potatoes Cabbage – Carrots Yorkshire Pudding - (V) Vegetable Roast Sliced with Red Wine Sauce - Glazed Orange Tart

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 & 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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