## Lunch menu for the week commencing 2 April 2018

<table>
<thead>
<tr>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
<th>Friday</th>
<th>Saturday</th>
<th>Sunday</th>
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<tbody>
<tr>
<td>Beef Burger</td>
<td>Cottage Pie</td>
<td>Rice Noodle Miso Fish Broth Sriracha Squirt</td>
<td>Hawaiian Pizza Chilli Oil Squirt</td>
<td>Beef Lasagne Garlic Bread Vegetarian \ Brunch</td>
<td>Chicken Jambonette with Gravy</td>
<td>Fish of the Day</td>
<td>Fish of the Day</td>
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<tr>
<td>Fish of the Day</td>
<td>Fish of the Day</td>
<td>Meatball &amp; Mushroom Pasta Bake</td>
<td>Battered or Steamed Fish</td>
<td>Red Pesto Zhoug Dip Miso Herb Tofu Dip</td>
<td>Baked Potato</td>
<td>Baked Potato</td>
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<tr>
<td>Fish Sauce</td>
<td>Fish Sauce</td>
<td>Pesto</td>
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<tr>
<td>Vegetarian Wellington with Sauce</td>
<td>Quinoa, Vegetables &amp; Griddled Halloumi</td>
<td>Moussaka</td>
<td>Lentil &amp; Pumpkin Sweet Potato Hot Pot</td>
<td></td>
<td>Baked Potato</td>
<td>Baked Beans</td>
<td>Baked Potato</td>
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<td></td>
<td>Red Pesto</td>
<td>Zhoug Dip</td>
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<td>Baked Potato</td>
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<tr>
<td>Guacamole Baked Beans</td>
<td>Vege 🌶 Chilli, Sour Cream + Chives</td>
<td>Cottage Cheese Baked Beans</td>
<td>Hummus, BBQ 5 Beans</td>
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<tr>
<td>Sweet Potato Fries</td>
<td>New Potatoes</td>
<td>Hot Mixed Beans + Chives</td>
<td>Chips</td>
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<td>Couscous</td>
<td>Kaniwa</td>
<td>Roast Diced Sweet Potato</td>
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<tr>
<td>Broccoli</td>
<td>California Mix</td>
<td>White Cabbage, Onion &amp; Parsley</td>
<td>Mushy Peas</td>
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<tr>
<td>Peppers</td>
<td>Fruit Pie with Custard</td>
<td>Cheese &amp; Onion Pasty</td>
<td>Carrots</td>
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<td>Panini</td>
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<td>Cornish Pasty</td>
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| Tue | Soup (v) & Bread  
Cold Buffet, Salads, Yoghurts, Fruit  
Free Range Gammon with Egg & Parsley Sauce  
Vegetarian Wellington with Sauce (v)  
Amenity + Fruit, Berries, Cheese & Biscuits |
| Wed | Soup (v) & Bread  
Cold Buffet, Salads, Yoghurts, Fruit  
Mushroom Risotto with Plancha Fish  
Quinoa Vegetables with Halloumi (v)  
Amenity + Fruit, Berries, Cheese & Biscuits |
| Thu | Soup (v) & Bread  
Cold Buffet, Salads, Yoghurts, Fruit  
Griddled Cotswold Chicken with Pigs in Blankets, Bread Sauce, Gravy Moussaka (v)  
Amenity + Fruit, Berries, Cheese & Biscuits + Fruit Pie with Custard |
| Fri | Soup (v) & Bread  
Cold Buffet, Salads, Yoghurts, Fruit  
Smoked Haddock, Bubble & Squeak Cake, Poached Egg, Béarnaise Sauce Lentil & Pumpkin Hot Pot (v)  
Amenity + Fruit, Berries, Cheese & Biscuits |
| Sat | Soup (v) & Bread  
Cold Buffet, Salads, Yoghurts, Fruit  
Beef Lasagne with h/m Garlic Bread  
Vegetarian option to be confirmed  
Amenity + Fruit, Berries, Cheese & Biscuits |
| Sun | Brunch: served at 12:45pm |
| Mon | Soup (v) & Bread  
Cold Buffet, Salads, Yoghurts, Fruit  
Butler's Bangers with Caramelized Onions, Caramelized Apples & Gravy  
Vegetarian Chilli (v)  
Amenity + Fruit, Berries, Cheese & Biscuits |
<table>
<thead>
<tr>
<th>Day</th>
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<tbody>
<tr>
<td>Mon</td>
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| Tue | **Hot Dogs with 3 Bean Chilli, Cheese, Chips & Coleslaw**  
Maple-cured Pork Sausage  
or  
Vegetarian  
Pudding |
| Wed | **Hot Pot Stews**  
Creamy Smoky Fish & Chives  
or Puy Lentils & Roots  
Hot Chocolate Belgian Waffles |
| Thu | **Thai Green Coconut Curry with Thai Basil & Rice**  
Chicken  
or  
Jackfruit  
Lemon Cheesecake with Mango Sauce |
| Fri | **3 Sausages with Sweet Potato Mash & Cider Onion Gravy**  
Warwickshire Wizzer Pork  
or  
Vegetable  
Chocolate Sponge with Chocolate Sauce |
| Sat | Menu to be confirmed                     |
| Sun | Jimmy Butler’s Outdoor-reared Pork with Cider Sauce  
Chestnut, Blue Cheese & Spinach en Croute (v)  
Almond Cake with Chocolate Custard |
| Mon | **Mash Topped Pies**  
Fish, Leek & Mushroom  
or  
Vegetable & Mixed Pulses  
Ice Cream with Fresh Fruit, Sprinkles & Whipped Cream |
<table>
<thead>
<tr>
<th>Day</th>
<th>Dinner Options</th>
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<tbody>
<tr>
<td>Tue</td>
<td>Onion Soup, Lamb Noisettes, Grilled Vegetable &amp; Halloumi Parcel with Sun Blush Tomato Pesto (v), Nougat Glace</td>
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<tr>
<td>Wed</td>
<td>Twice-Cooked Stilton &amp; Celeriac Soufflé, Fillet of Veal, Griddled Aubergine, Puy Lentils &amp; Roots (v), Chocolate Quenelles</td>
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<td>Thu</td>
<td>Jerusalem Artichoke Soup with Hazelnuts, Quail with Sage &amp; Lemon Butter Sauce, Jackfruit Thai Curry with Fried Peppers &amp; Onions &amp; Wild Rice (v), Passion fruit Mousse</td>
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<td>Fri</td>
<td>Pigeon Salad with Bitter Leaves &amp; Hoi Sin Dressing, Fillet of Sea Bass, Vegetarian option to be confirmed (v), Butterscotch &amp; Chocolate Cheesecake with Caramel Sauce</td>
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<tr>
<td>Sat</td>
<td>Menu to be confirmed</td>
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<td>Sun</td>
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<tr>
<td>Mon</td>
<td>Smoked Salmon Pâté, Cotswold Chicken with Mushrooms &amp; Herbs, Vegetable Pie (v), Chocolate Quenelles Mousse Parfait</td>
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