<table>
<thead>
<tr>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
<th>Friday</th>
<th>Saturday</th>
<th>Sunday</th>
<th>Monday</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacon, Brown Sauce &amp; Black Pudding Sausage with Cheddar Cheese Omelette</td>
<td>Pork, Apple &amp; Stilton Sausage Toad-in-the-Hole with Red Wine Gravy</td>
<td><strong>Burrito Boats</strong></td>
<td>Pork, Apple and Mustard Tiki Teriyaki Dog</td>
<td>Tomato Bread with Cumberland Whirl</td>
<td><strong>Menu to be confirmed</strong></td>
<td>Brunch</td>
<td>Braised Pork Cider Gravy</td>
</tr>
<tr>
<td>Teriyaki Hake with Peppers &amp; Beanshoots</td>
<td>Fish of the Day Tzatziki</td>
<td>Mexican Tofu, Jackfruit &amp; Red Onion or Estofado De Chipot Dog or Tex-Mex Seabass</td>
<td>Fish of the Day Hollandaise</td>
<td>Steamed or Battered Fish</td>
<td>Halloumi Sausage, Aubergine, Red Pepper &amp; Orzo Risotto</td>
<td>Baked Potato</td>
<td></td>
</tr>
<tr>
<td>Vege Sausage Roll with Cheddar Cheese Omelette &amp; Tzatizki</td>
<td>Mushroom &amp; Tarragon Sausage Toad-in-the-Hole + Red Wine Miso</td>
<td>Baked Potato</td>
<td>Baked Beans, Coronation Chicken</td>
<td>Baked Potato</td>
<td>Baked Potato</td>
<td>Baked Potato</td>
<td></td>
</tr>
<tr>
<td>Baked Potato</td>
<td>Baked Potato</td>
<td></td>
<td>Baked Beans, Hummus</td>
<td>Quinoa</td>
<td>New Potatoes</td>
<td>Green Beans</td>
<td></td>
</tr>
<tr>
<td>Tuna Mayo, Hummus</td>
<td>Guacamole, Baked Beans</td>
<td>Rice Noodles</td>
<td>Sweet Potato Fries</td>
<td>Hummus, BBQ 5 Beans</td>
<td>Hot Mixed Beans with Herbs</td>
<td>Mixed Rice</td>
<td></td>
</tr>
<tr>
<td>Rice Noodles</td>
<td>Rice</td>
<td>Chips</td>
<td>Hot Mixed Beans with Herbs</td>
<td>Chips</td>
<td>Chips</td>
<td>New Potatoes</td>
<td></td>
</tr>
<tr>
<td>Chips</td>
<td>Herb Dice Pots</td>
<td>Peas</td>
<td>Roast Vegetables</td>
<td>Mixed Rice</td>
<td>Mixed Rice</td>
<td>Green Beans</td>
<td></td>
</tr>
<tr>
<td>Peas</td>
<td>Spinach</td>
<td>Baked Potato</td>
<td>Peas, Sweetcorn</td>
<td>Broccoli</td>
<td>Broccoli</td>
<td>Sweetcorn</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Baby Corn</td>
<td>Baked Potato</td>
<td>Sweetcorn, Silver Onions</td>
<td></td>
<td></td>
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<td></td>
</tr>
</tbody>
</table>

Please ask a member of the serving staff if you require information about food allergens
<table>
<thead>
<tr>
<th>Day</th>
<th>Savile Room</th>
</tr>
</thead>
</table>
| Mon | Soup (v) & bread  
 *Guinea Fowl with Coco de Paimpol & Smoked Sausage*  
 *Vege Sausage Roll on a Root Veg Traybake with Cheddar Cheese Omelette (v)*  
 Selection of salads – Cold buffet  
 Fruit - Cheese & biscuits |
| Tue | Soup (v) & bread  
 *Sea Bream Puff Pizza*  
 *Mascarpone, Dill, Mozzarella*  
 *Toad-in-the-Hole (v)*  
 Selection of salads – Cold buffet  
 Fruit - Cheese & biscuits |
| Wed | Soup (v) & bread  
 *Roast Lamb, Gravy, Mint Sauce, Rowan Jelly*  
 *Paella (v)*  
 Selection of salads – Cold buffet  
 Fruit - Cheese & biscuits |
| Thu | Soup (v) & bread  
 *Roman-style Oxtail with Polenta, Pine Nuts & Raisins*  
 *Orzo Risotto (v)*  
 Selection of salads – Cold buffet  
 Fruit - Cheese & biscuits |
| Fri | Soup (v) & bread  
 *Tempura & Poached Hake Fillet with Satay Sauce*  
 *Sausage Roll with Watercress (v)*  
 Selection of salads – Cold buffet  
 Fruit - Cheese & biscuits |
| Sat | Soup (v) & bread  
 *Menu to be confirmed*  
 Selection of salads – Cold buffet  
 Fruit - Cheese & biscuits |
| Sun | Brunch: served at 12:45pm |
| Mon | Soup (v) & bread  
 *Roast Organic Chicken Bread Sauce, Stuffing*  
 *Mushroom Stroganoff with Rice (v)*  
 Selection of salads – Cold buffet  
 Fruit - Cheese & biscuits |
## Evening menu for the week commencing 29 October 2018

<table>
<thead>
<tr>
<th>Day</th>
<th>Early Supper</th>
<th>Formal Hall</th>
</tr>
</thead>
</table>
| Mon | Braised Lamb with Gravy  
or  Vegetarian Wellington with Miso Gravy  
or  Roast Fish Fillet  
Treacle Tart with Custard | Beetroot & Goats Cheese Salad with Pine Nuts  
Braised Lamb with Braising Gravy  
Vegetarian Wellington with Miso Gravy (v)  
Trecle Tart with Custard |
| Tue | Smoked Fish Pie with Puff Pastry Top  
Roast Cauliflower Cheese & Bean Pie with Puff Pastry Top (v)  
Fruit Salad with Ice Cream | Garlic Mushroom Salad  
Smoked Fish Pie with Puff Pastry Top  
Roast Cauliflower Cheese & Bean Pie with Puff Pastry Top (v)  
Fruit Salad with Ice Cream |
| Wed | Gran Gnocchi di Patata with Saffron Potatoes, Beetroot, Olives  
Cured Duck  
or  Fish  
or  Blue Cheese, Spinach & Chickpeas  
Custard Tart with Red Wine-poached Fruits | Pumpkin & Ginger Soup with Cheese Straws  
Gran Gnocchi di Patata with Saffron Potatoes, Beetroot, Olives  
Smoked Pork  
or  Blue Cheese, Spinach & Chickpeas  
Custard Tart with Red Wine-poached Fruits |
| Thu | Korean Beef  
or  Fish  
or  Vegetarian Bulgogi  
Hotteok-style Pancakes with Cinnamon, Sesame & Peanut Syrup | Green Lentil, Coconut, Pousse & Spring Onion Soup  
Korean Beef  
Tofu Bulgogi, Edamame, Baby Corn, Cucumber Traybake (v)  
Hotteok-style Pancakes with Cinnamon, Sesame & Peanut Syrup |
| Fri | **Zapiekanka Polish Hot Open Sandwich with Cheese**  
Ham & Mushroom  
or  Tuna & Mushroom  
or  Vegetarian  
Trifle Sundae | Cured Duck, Duck Rillettes, Chutney & Cornichons  
Mushroom Pâté, Chutney & Cornichons (v)  
Chicken with Garlic Butter Sauce  
Aubergine filled with Chilli & Mashed Sweet Potato with Sour Cream & Cheese (v)  
Chocolate Spoon Cake with White Chocolate |
| Sat | Menu to be confirmed | Goats Cheese Salad  
Chicken Jambonette with Tarragon Sauce  
Kimchi Rosti with Five Grains, Gochujang Dip & Roast Vegetables (v)  
Apple Cake with Custard |
| Sun | Chicken Jambonette with Tarragon Sauce  
Kimchi Rosti with Five Grains, Gochujang Dip & Roast Vegetables (v)  
Apple Cake with Custard | Goats Cheese Salad  
Chicken Jambonette with Tarragon Sauce  
Kimchi Rosti Traybake with Five Grains, Gochujang Dip & Roast Vegetables (v)  
Apple Cake with Custard |
| Mon | Braised Beef with Gravy  
or  Hazelnut Roast with Miso gravy  
or  Roast Fish Fillet  
Roast Potatoes, Broccoli Cheese  
Mandarin Cheesecake + Garnish etc. | Hot & Sour Tofu Soup  
Braised Beef with Gravy  
Hazelnut Roast with Miso Gravy (v)  
Mandarin Cheesecake |
# High Table menu for the week commencing 29 October 2018

## Monday
- Cream of Jerusalem Artichoke Soup
- Sous Vide Partridge Breast with Ginger, Fennel & Coriander
- Cheese, Vegetable & Oat Wellington with Herb Sauce (v)
- Manchester Tart with Amaretti Custard

## Tuesday
- Grilled Goats Cheese Salad with Beetroot
- Smoked Duck Quinotto
- Brill Fillet with Crab, Fennel, Vermouth
- Aubergine, Sweet Potato, Chickpea Pie (v)
- Opera

## Wednesday
- Duck Pâté
- Fillet of Beef with Béarnaise Sauce
- Pasta with Burrata & Pine Nuts (v)
- Praline Choux

## Thursday
- Butternut Squash Bisque
- Monkfish with Black Risotto
- Duck with Sloe Gin Poached Pear
- Tofu Bulgogi, Edamame (v)
- Lemon Cheesecake

## Friday
- Cured Duck, Duck Rillettes, Chutney & Cornichons
- Venison with Redcurrant & Port Sauce
- Aubergine Chilli with Mashed Sweet Potato with Sour Cream & Cheese (v)
- Chocolate Salted Caramel

## Saturday
- Menu to be confirmed

## Sunday
- Fish & Shellfish Vol-au-Vent with Saffron Sauce
- Roasted Lamb with Mint Gremolata
- Kimchi Rosti with Five Grains, Gochujang Dip & Roast Vegetables (v)
- Apple Tatin with Clotted Cream

## Monday
- Smoked Salmon Pâté
- Pheasant Breast with Bread Sauce, Corn & Apricot Stuffing, Gravy
- Sweet & Sour Tofu Brochette (v)
- Berry Cheesecake