Menu

21 - 27 December 2020

**Monday**

**Lunch**
- Parsnip and maple soup (Vegan)
- Lamb Koftas with tatziki and chilli sauce, Turkish rice, salad and homemade flat breads
- Vegan Kibbeh with tatziki and chilli sauce, Turkish rice, salad and homemade flat breads
- Bread and butter pudding with cinnamon custard
- Or fruit portion

**Dinner**
- Parsnip and maple soup (Vegan)
- Seafood risotto with rocket leaves and parmesan
- Smoked tomato risotto with feta crumbs and rocket leaves
- Bread and butter pudding with cinnamon custard
- Or fruit portion

**Tuesday**

**Lunch**
- Carrot and orange soup (Vegan)
- Louisiana chicken patties with spiced crushed potato bake and tomato salad
- Louisiana vegetable parcels with spiced crushed potato bake and tomato salad
- Christmas mince pie
- Or fruit portion

**Dinner**
- Carrot and orange soup (Vegan)
- Baked beef keftedes with eggs in rich tomato and red wine sauce with couscous
- Aubergine and sweet potato shakshouka with couscous
- Christmas mince pie
- Or fruit portion
**Wednesday**

**Lunch**
- Cider and onion soup (Vegan)
- Stir fried crispy pork in five spice and oyster sauce with egg fried rice
- Stir fried tempeh in five spice and oyster sauce with egg fried rice
- Berry strudel with custard
- Or fruit portion

**Dinner**
- Cider and onion soup
- Chicken ballotine, mash potatoes, winter greens, chicken gravy
- Courgette and red pepper roulade, lemon ricotta pulled oats, winter greens and mushroom gravy
- Berry strudel with custard
- Or fruit portion

**Thursday**

**Lunch**
- Root vegetable soup (Vegan)
- Pulled chicken tacos with Pico de Gallo, crème fraiche, steamed rice and jalapenos
- Mexican pulled oat tacos with Pico de Gallo, crème fraiche, steamed rice and jalapenos
- Christmas cupcake
- Or fruit portion

**Dinner**
- Root vegetable soup (Vegan)
- Curried lamb pasties with yoghurt and mint dressed potato salad
- Bombay vegetable pasties with yoghurt and mint dressed potato salad
- Christmas cupcake
- Or fruit portion
Friday

**Christmas Lunch (Christmas Hamper Dinner)**

Roast Norfolk turkey breast, duck fat roasted potatoes, honey and thyme roasted carrots and parsnips, Brussel sprouts with pine nuts and pancetta, pigs in blankets, sausage and chestnut stuffing with turkey gravy

Vegan and vegetarian options available on request

**Dinner**

Dining room closed

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Saturday

**Lunch**

Tomato and chickpea soup (Vegan)

Smoked paprika and maple roasted chicken leg with patatas bravas

Mediterranean stuffed peppers with patatas bravas

Lemon tart

Or fruit portion

**Dinner**

Tomato and chickpea soup (Vegan)

Sausage and mash with garden peas and onion gravy

Oat mince stuffed courgettes with onion gravy and mash potatoes

Lemon tart

Or fruit portion

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Sunday

**Lunch**

Creamy vegetable soup (Vegan)

Honey roasted gammon, homemade stuffing, roast potatoes, seasonal vegetables and pot gravy

Mushroom Wellington with seasonal vegetables and roast potatoes

Winter berry trifle pot

Or fruit portion

**Dinner**

Creamy vegetable soup (Vegan)
Spaghetti Bolognese with garlic bread and mixed leaves
Penne Arrabiata with garlic bread and mixed leaves
Winter berry trifle pot
Or fruit portion