

MONDAY 27TH NOVEMBER 2023

SOUP OF THE DAY

£4.50

Creamed tomato soup

SALAD BUFFET

Small salad £6.00 Large salad £11.00 Soup & small salad £8.50

CARVERY £12.00

Salmon and spinach en croute, dill cream sauce

BUFFET MAIN COURSE

£12.00

lemon and herb chicken skewers, mint yoghurt dip

VEGETARIAN / VEGAN COURSE

£9.00

Gnocchi with a roasted butternut and herb sauce

All buffet dishes are served with a selection of seasonal vegetables & potato of the day

COLD BUFFET DESSERT	£5.00	FRESH FRUIT SALAD	£3.80
Selection of cakes, tarts, gateaux, Greek style yoghurt, pouring cream		WHOLE FRESH FRUIT	£1.00
		CHEESE SELECTION	£6.50
HOT BUFFET DESSERT	£5.00	TEA / COFFEE	£2.20

Apple crumble with custard



TUESDAY 28TH NOVEMBER 2023

SOUP OF THE DAY £4.50

Sweet potato and herb soup

SALAD BUFFET

Small salad£6.00Large salad£11.00Soup & small salad£8.50

CARVERY £12.00

Roasted turkey breast, cranberry compote

BUFFET MAIN COURSE £12.00

Beef and winter vegetable stew, herb dumplings

VEGETARIAN/ VEGAN COURSE £9.00

Mushroom and potato tortilla

All buffet dishes are served with a selection of seasonal vegetables & potato of the day

COLD BUFFET DESSERT	£5.00	FRESH FRUIT SALAD	£3.80
Selection of cakes, tarts, gateaux, Greek style yoghurt, pouring cream		WHOLE FRESH FRUIT	£1.00
		CHEESE SELECTION	£6.50
HOT BUFFET DESSERT	£5.00	TEA / COFFEE	£2.20

Bread and butter pudding with custard



WEDNESDAY 29TH NOVEMBER 2023

SOUP OF THE DAY £4.50

Carrot and coriander soup

SALAD BUFFET

Small salad£6.00Large salad£11.00Soup & small salad£8.50

CARVERY £12.00

Honey glazed gammon

BUFFET MAIN COURSE £12.00

Fish pie, creamy dill topping

VEGETARIAN COURSE £9.00

courgette and caper linguini citrus cream sauce

All buffet dishes are served with a selection of seasonal vegetables & potato of the day

COLD BUFFET DESSERT	£5.00	FRESH FRUIT SALAD	£3.80
Selection of cakes, tarts, gateaux, Greek style yoghurt, pouring cream		WHOLE FRESH FRUIT	£1.00
		CHEESE SELECTION	£6.50
HOT BUFFET DESSERT	£5.00	TEA / COFFEE	£2.20

Banana fritters with custard



THURSDAY 30TH NOVEMBER 2023

SOUP OF THE DAY

£4.50

Parsnip and apple soup

SALAD BUFFET

Small salad	£6.00
Large salad	£11.00
Soup & small salad	£8.50

CARVERY £12.00

Roasted leg of lamb

BUFFET MAIN COURSE £12.00

Pork steak with rhubarb and apple chutney

VEGETARIAN/ VEGAN COURSE

£9.00

Jamaican vegetable Pattie with pineapple salsa

All buffet dishes are served with a selection of seasonal vegetables & potato of the day

COLD BUFFET DESSERT	£5.00	FRESH FRUIT SALAD	£3.80
Selection of cakes, tarts, gateaux, Greek style yoghurt, pouring cream		WHOLE FRESH FRUIT	£1.00
		CHEESE SELECTION	£6.50
HOT BUFFET DESSERT	£5.00	TEA / COFFEE	£2.20

sticky toffee pudding, toffee sauce with custard



FRIDAY 1ST DECEMBER 2023

SOUP OF THE DAY

£4.50

Kale and potato soup

SALAD BUFFET

Small salad f6.00 Large salad f11.00 Soup & small salad f8.50

CARVERY £12.00

Black pepper crusted striploin beef

BUFFET MAIN COURSE £12.00

Crispy battered fish and chips with mushy peas and tartare sauce

VEGETARIAN/ VEGAN COURSE £9.00

Aubergine and courgette kebab, tomato ragu

All buffet dishes are served with a selection of seasonal vegetables & potato of the day

COLD BUFFET DESSERT	£5.00	FRESH FRUIT SALAD	£3.80
Selection of cakes, tarts, gateaux, Greek style yoghurt, pouring cream		WHOLE FRESH FRUIT	£1.00
HOT BUFFET DESSERT Chocolate and walnut brownie with custard	£5.00	CHEESE SELECTION TEA / COFFEE	£6.50 £2.20