Monday 29<sup>th</sup> July, 2024

# **SOUP**

Soup Du Jour (ve) £4.80

### **ROAST OF THE DAY**

Roast Leg of English Lamb with Rosemary Served with Red Current Pan Juices and Mint Sauce (gf) £15.65

# **MAIN COURSES**

Traditional Handmade Cornish Pasty, Warm Potato, Pea and Broad Bean Salad £14.50

Baked Hake, Courgette, Cherry Tomato, Artichoke, Red Pepper Provencal Vegetables with Green Pistou (gf) £14.50

Four Cheese Tortellini Garlic Bread Balls with Wild Rocket, Roast Pepper and Sun Blush Tomato Salad (v) £11.00

Served with a choice of:

Maris Piper Roast Potatoes with Thyme and Rosemary (gf)
Potato and Cheese Gratin (gf) (v)

Roast Marrow Oregano and Chilli Flakes (gf) Roasted Carrots with Coriander (gf)

DESSERTS £6.00

Treacle Steamed Sponge with Custard
Chefs Choice of Cold Desserts

FRUIT BOWL £0.85 per item

**SALADS** 

Large £12.65 Small £7.15

CHEESE

Selection of Cheeses and Biscuits £7.15

**HOT DRINKS** 

£2.50

Selection of Nespresso Coffees Selection of Jing Teas

**COLD DRINKS** 

£3.00

Tuesday 30<sup>th</sup> July, 2024

# **SOUP**

Soup Du Jour (ve) £4.80

### **ROAST OF THE DAY**

Selection of Roast Grass Fed Beef Served with Pan Gravy, Creamed Horseradish (gf) and Yorkshire Puddings £15.65

### **MAIN COURSES**

Teesside Parmo

Breaded Chicken Escalope Topped with Tomato Fondue and Cheddar Cheese Sauce £14.50

Pan Fried Stone Bass, Crushed Mint Peas, Tomato, Parsley with Lemon Dressing (qf) £14.50

Squash, Spinach and Vegan Feta Pasty and BBQ Baked Beans (gf) (ve) £11.00

Served with a choice of:

Maris Piper Rosemary and Sea Salt Roast
Potatoes (gf)
Butter Mash (gf)

Cauliflower and Broccoli Mornay (v)
Roast Butternut Squash, Harissa and Toasted
Sunflower Seeds (gf)

# **DESSERTS**

£6.00

Vegan Apricot and Raisin Bread and Butter Pudding with Custard
Chefs Choice of Cold Desserts

FRUIT BOWL £0.85 per item

#### SALADS

Large £12.65 Small £7.15

# **CHEESE**

Selection of Cheeses and Biscuits £7.15

#### **HOT DRINKS**

£2.50

Selection of Nespresso Coffees
Selection of Jing Teas

### **COLD DRINKS**

£3.00

Wednesday 31st July, 2024

# **SOUP**

Soup Du Jour (ve) £4.80

### **ROAST OF THE DAY**

Slow Cooked Bacon Loin, Peas Pudding with Parsley Sauce £15.65

# **MAIN COURSES**

Jersey Ex Dairy Cow Dry Aged Minute Steak with Peppercorn Sauce, Julienne Fries, Field Mushroom and Slow Roast Tomato £14.50

Smoked Haddock Kedgeree, St Ewes Soft Cooked Free-Range Egg with Kerala Curry Sauce £14.50

Fried Duck Egg, Bubble and Squeak Cake, Cauliflower Hash Browns with Hollandaise Sauce £11.00

Served with a choice of:

Maris Piper Rösti Potato, Roast Peppers and Caramelised Onion Hash Potato Waffles (gf) (ve) Baked Beans (gf) (ve) Steamed Peas and Carrots (gf) (v)
Sumac Roast Kentish Cauliflower with Leaves and
All (gf)

# **DESSERTS**

£6.00

Peach Crumble with Custard Chefs Choice of Cold Desserts

FRUIT BOWL £0.85 per item

# **SALADS**

Large £12.65 Small £7.15

# **CHEESE**

Selection of Cheeses and Biscuits £7.15

# **HOT DRINKS**

£2.50

Selection of Nespresso Coffees
Selection of Jing Teas

#### COLD DRINKS

£3.00

(v) Denotes vegetarian dish | (ve) Denotes vegan dish | (gf) Denotes gluten free

If you or your guests have a specific allergy or dietary requirement, please speak to a member of the

Catering Team

### **NOTICE**

Hall lunch will be closed between Thursday 1 August 2024 – Friday 30 August 2024. We will reopen on Monday 2 September 2024.