# SAMPLE BREAKFAST MENU 

## A Choice of one of the following:

Sliced Melon, Grapefruit Segments, Prunes, Apricots

Natural and Fruit Yoghurts

Selection of Breakfast Cereals

Porridge (Seasonal)
Full English: Bacon, Sausages, Fried/Scrambled/Boiled Eggs
Tomatoes, Baked Beans, Mushrooms and Sauté Potatoes
Toast with a Selection of Preserves

Croissants

Tea \& Coffee - Choice of regular, decaf, fruit \& specialty teas
Orange and Apple Juice

Soya milk, lactose free milk, goats' milk and gluten free bread available. Gluten free pork sausages, vegan/vegetarian sausages available on request, please allow up to 15 minutes

IF YOU HAVE ANY ALLERGIES, PLEASE CHECK WITH THE DINING ROOM SUPERVISOR OR THE DAILY ALLERGY LIST ON THE BUFFET.

All food is subject to availability.
Adults need around $2000 \mathrm{~K} /$ Cal per day.

## SAMPLE LUNCH MENU

## A Choice of one of the following:

Mushroom Soup Served with Bread Roll (V)
Minestrone Soup Served with Bread Roll (V)
A selection of Home Cooked Cold Meats and Salads

Beef Cottage Pie<br>Sweet \& Sour Chicken<br>Roasted Cajun Vegetables (Vegan)<br>Vegetable Balti (Vegan)<br>Sausage Rolls<br>Battered Haddock<br>Served with<br>Chips<br>Basmati Rice<br>Jacket Potatoes<br>Baked Beans<br>Mixed Vegetables

## Dessert Menu

A choice of desserts is available from our chill cabinets.
Served with Whipped Cream or Ice Cream

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## SAMPLE EVENING MENU

## A Choice of one of the following:

Broccoli \& Stilton Soup Served with Bread Roll (V) Tomato \& Basil Soup Served with Bread Roll (V)<br>Garlic Bread (V)<br>Prawn Cocktail<br>Melon Medley (Vegan)

Tender Braised Beef Steak with a Rich Peppercorn Sauce or Gravy
Roasted Chicken Breast with a Rich White wine \& Mushroom Sauce or Gravy
A Selection of Home Cooked Cold Meats \& Salads
Leek \& Red Onion Tart (V)
Luxury Vegan Burger (Vegan)
Vegetables
Roast or Sauté Potatoes
Braised Red Cabbage with Apple
Peas

Children's Holiday Special
Fish Goujons with Sweetcorn

Dessert Menu
Hot Apple Pie \& Custard Lemon Meringue Roulade

Chocolate Mousse
Fruit Salad

All can be served with Ice Cream or Clotted Cream

## Selection of Cheese \& Biscuits

If you do not require sauce or gravy on your main course, please ask the supervisor for assistance.

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