

SAMPLE BREAKFAST MENU

A Choice of one of the following:

Sliced Melon & Prunes

Greek Natural Yoghurt, Summer Fruit Mix
& Tropical Fruit Mix

Selection of Breakfast Cereals & Gluten Free Cereals

Porridge

Full English: Bacon, Sausages, Fried/Scrambled/Boiled Eggs
Tomatoes, Baked Beans, Mushrooms and Hash Browns.
Vegetarian/Vegan Sausages.

Toast with a Selection of Preserves and Nutella

Sliced Ham & Cheese

Croissants

Tea & Coffee – Choice of regular, decaf, fruit & speciality teas

Orange and Apple Juice

*Soya milk, lactose free milk, oat milk, almond milk and gluten free bread available.
Gluten free pork sausages available on request - please allow up to 15minutes.*

**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 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

Sweet & Sour Chicken

Roasted Cajun Vegetables (Vegan)

Vegetable Balti (Vegan)

Sausage Rolls

Battered Haddock

Build your own Wrap Station

Served with

Chips

Basmati Rice

Jacket Potatoes

Baked Beans

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)

Garlic Bread (V)

Prawn Cocktail

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)

Served with

Roast or Sauté Potatoes

Braised Red Cabbage with Apple

Peas

Children's Holiday Special (Peak Times Only)

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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