

THE RESTAURANT – DINNER

WEEK COMMENCING:
21 March 2010

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SOUP STATION Regular / Large	Wild mushroom Spanish chorizo and tomato	Broccoli and root vegetable Tuscan bean and pancetta	Tomato and basil Lancashire hot pot	Leek and potato Chicken and vegetable broth	Italian minestrone Peas and mint
HEALTHY OPTION	Grill red snapper, roasted artichokes, fennel and vanilla beurre blanc	Balanced Choices Chicken and prawns Creole	Seared sea bass, celeriac puree, rocket leaf and hollandaise sauce	Char – grill piri-piri coley, nicoise salad basil oil dressings	Taste of Adventure Lebanese kitchen
THE CLASSICS	Beef stroganoff, boiled rice	Lamb tagine, cous cous tabbouleh	Truly Local Speldhurst sausages, herbs mash potato, red onion gravy	Chicken Caribbean and coconut rice	Salt cod gratin
GLOBAL KITCHEN	Pasta bar	Chinese noodles bar	Al forn-o pizza bar	Hot box salad	Fish and chips
CHEF'S CORNER	Rump steak, crispy smoked bacon, roast potato, baby spinach and peppercorn sauce	Scottish salmon fillet, peppered, wholegrain mustard mash potato and hollandaise sauce	Roast duck legs crush new potato, root vegetable and rosemary jus	Meet the Growers Roast turkey breast served with provençal courgette, flat mushrooms and roast potato	
GRILL BAR	Beef burger Chicken supreme Grill special and salad Rib eye Halloumi cheese	Beef burger Chicken supreme Grill special and salad Rib eye steaks Flat mushrooms	Beef burger Chicken supreme Grill special and salad Rib eye steaks Veg.kebabs	Beef burger Chicken supreme Grill special and salad Rib eye steaks Cheddar stuffed ½ jacket pot.	Beef burger Chicken supreme Grill special and salad Rib eye steaks Deep fried brie
HALAL OPTION	Tandoori chicken	Beef brochette	Lamb kebabs	Black bean sauce chicken supreme	Lamb kofta
JACKET POTATO FILLING	Choice of hot and cold fillings	Choice of hot and cold fillings	Choice of hot and cold fillings	Choice of hot and cold fillings	Choice of hot and cold fillings
POTATOES	Parmentier potatoes	Parsley new potatoes	Roast potato	Sweet potatoes	Chips
VEGETABLES	Peas Sweet corn	Broccoli Roast suede	Mixed green beans Roast garlic and herbs plum tomato	Courgette provençal Steamed baby corn on cobs	Mushy peas Steamed Chantenay carrots

(V) = VEGETARIAN;

(N) = CONTAINS NUTS

Menu is subject to changes