LUNCH MENU

Friday, 6 November 2009 | Your Executive Chef is Trevor Glass

WINE

White Wine by the Glass

Sauvignon Blanc, Overstone - New Zealand **£4.15 (175ml)**

A crisp, light wine with overt flavours of gooseberry, citrus and melon.

Red Wine by the Glass

Pinot Noir Overstone - New Zealand **£4.70 (175ml)**

A stunning new world Pinot Noir with excellent fruit concentration offering cherry and red berry flavours with layers of spice.

V - denotes vegetarian choice
* - indicates cruisetone healthy options
please note that some of these dishes may contain nuts or nut extracts.

STARTER

Timbale of Stilton Cheese Mousse (V) *
With Apple Chutney

Coronation Chicken Salad

SOUP

Cream of Leek & Potato Soup with Golden Croutons (V)

MAIN COURSE

Deep Fried Hoki in Batter with Hand Cut Chips & Mushy Peas
Served with Homemade tartare sauce

Traditional Cottage Pie
topped with carrot puree

Chicken Curry
with white rice, condiments and poppadoms

B.L.T. Sourdough Bap
served with curly fries and piccalilli dressing

Quorn & Vegetable Fajitas (V) *
with floured tortilla & sour cream

VEGETABLE & POTATO

Green Peas
French Fries

Cold Cuts: Baked Gammon, Roast Beef, Ox Tongue and Pork Pie
Assorted side salads are available on request

DESSERT

Dutch Apple Pie with Custard
Sherry Trifle
Mango & Yoghurt Fool
Ice Creams: Vanilla, Raspberry Ripple and Sticky Toffee Fudge
Sweet Sauces: Butterscotch, Chocolate, Melba

A Selection of British and Continental Cheeses with Biscuits

Freshly Brewed Coffee, Decaffeinated Coffee, Speciality Teas

LUNCH MENU

Monday, 9 November 2009 | Your Executive Chef is Trevor Glass

WINE

White Wine by the Glass

Piesporter Michelsberg Langenbach - Germany **£4.00 (175ml)**
Medium dry, light coloured wine, with a rich grapey flavour.

Red Wine by the Glass

Merlot Santa Monica Reserva - Chile **£4.00 (175ml)**
A deep ruby red colour with intense aromas of plums and cherries elegantly combined with vanilla oak from four months ageing in French oak barrels.

V - denotes vegetarian choice
* - indicates cruisetone healthy options
please note that some of these dishes may contain nuts or nut extracts.

STARTER

Carpaccio of Smoked Tuna Loin
Drizzled in Balsamic Reduction

Avocado, Grapefruit and Watercress Salad with Smoked Oakwood Cheese Croûtons *
Dressed in Hazelnut Oil

Cream of Pea Soup (V)
With Mint Cream and Croûtons

MAIN COURSE

Mixed Seafood Vol au Vent
Cooked in a Creamy Pernod Flavoured Veloute

Chilli Crab and Mango Salad *
Crabmeat, Grated Cucumber, Radish, Mango, Fresh Coriander and Chopped Roasted Peanuts

Carved Roast Breast of Chicken
Served with Roast Potatoes, Stuffing, Peas, Bread Sauce and Pan Gravy

Beef Dopiaza Curry
Served with white rice, condiments and poppadoms

Quiche Lorraine
Served with Salad, Branston Pickle and Piccililli

Ratatouille Lasagne (V)
With Garlic Bread

VEGETABLE & POTATO

Buttered Leeks
Mashed Potatoes

Cold Cuts: Baked Gammon, Roast Beef, Ox Tongue and Yorkshire Farmers Pie
Assorted side salads are available on request

DESSERT

Bakewell Tart with Creme Anglaise
Double Chocolate Mousse in a White Chocolate Cup with a Raspberry Coulis
Chilled Fruits of the Forest topped with Fromage Frais *
Ice Creams: Vanilla, Coffee and Peach & Mango
Sweet Sauces: Butterscotch, Chocolate, Melba

A Selection of Continental Cheeses with Biscuits

Freshly Brewed Coffee, Decaffeinated Coffee, Speciality Teas

LUNCH MENU

Saturday, 7 November 2009 | Your Executive Chef is Trevor Glass

WINE

White Wine by the Glass

Chardonnay Neales Flat Langhorne Creek - Australia **£4.60 (175ml)**

A wine full of ripe pineapple, peach and melon aromas with undertones of sweet and creamy oak from gentle wood ageing.

Red Wine by the Glass

Shiraz Tullumbra Estate - Australia **£4.00 (175ml)**

Dark berries and chocolate dominate the nose with a hint of smokiness. Peppery rounded fruits are balanced with the ripe and soft tannins.

V - denotes vegetarian choice
* - indicates cruisetone healthy options
please note that some of these dishes may contain nuts or nut extracts.

STARTER

Pâte Campagne
Served with Cumberland Sauce and Toasted Brioche

Baby Sweetcorn Fritters (V)
Served with Tomato Salsa and Guacamole

Purée of Cauliflower Soup (V) *

MAIN COURSE

Crab Meat & Haddock Fishcakes in Panko Crumb
With Thousand Island Dressing

Traditional Steak & Mushroom Pudding
With Red Wine Gravy, Matchstick Potatoes and Orange Curd Baby Carrots

Hot Grilled Chicken and Bacon Baguette
Served with Fried Onions, Salad Leaves and French Fries

Baked Potato Filled with Tuna & Red Onion Mayonnaise

Melon and Cottage Cheese with Mango (V) *
served with crisp lettuce, walnuts and chives

Chick-Pea & Butter Bean Masala Curry (V)
Served with Rice, Condiments and Pooris

VEGETABLE & POTATO

Sautéed Spinach
Parsley Potatoes

Cold Cuts: Baked Gammon, Roast Beef and Game Pie
Assorted side salads are available on request

DESSERT

Apple Brown Betty with Custard
Strawberry Gâteau
Summer Berry Jelly with Raspberry Sauce *
Ice Creams: Vanilla, Honeycombe Surprise and Cherry
Sweet Sauces: Butterscotch, Chocolate or Melba

A Selection of British and Continental Cheeses with Biscuits

Freshly Brewed Coffee, Decaffeinated Coffee, Speciality Teas

LUNCH MENU

Sunday, 8 November 2009 | Your Executive Chef is Trevor Glass

WINE

White Wine by the Glass

Sauvignon Blanc, Overstone - New Zealand **£4.15 (175ml)**

A crisp, light wine with overt flavours of gooseberry, citrus and melon.

Red Wine by the Glass

Pinot Noir Overstone - New Zealand **£4.70 (175ml)**

A stunning new world Pinot Noir with excellent fruit concentration offering cherry and red berry flavours with layers of spice.

V - denotes vegetarian choice
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please note that some of these dishes may contain nuts or nut extracts.

STARTER

Glazed Smoked Haddock Pot
With Irish Soda Bread

Cream of Mushroom and Cumin Soup (V)

Garlic Roasted Fresh Asparagus Salad with Sun Blushed Tomatoes and Rocket (V) *
With a Shallot and Honey Cider Vinegar Dressing

MAIN COURSE

Pan Fried Skate Wings with Brown Butter, Capers and Potato Croutons

Pork, Apple and Cider Pie topped with Shortcrust Pastry

Chicken Tangdi Kebab
Served with Saffron Rice, Condiments, Poppadoms and Naan Breads

Baked Jacket Potato (V)
Garnished with a Ragout of Chilli Beans and Sour Cream

Homemade Gourmet Beef Burger in a Sesame Seed Bun
With Crispy Bacon and Tasty Cheddar Cheese with Sweet Dill Pickle Relish and Homemade Chips

Cheese and Tomato Omelette with a Side Salad (V) *

VEGETABLE & POTATO

Baked Parsnips
Steamed Potatoes

Cold Cuts: Baked Gammon, Roast Beef and Apricot & Poultry Pie
Assorted side salads are available on request

DESSERT

Rhubarb Cobbler with Custard
Praline & Cappuccino Foam Torte
Lemon Ricotta Cheese Mousse with Cherry Compote *
Ice Creams: Vanilla, Honeycombe Surprise and Coconut
Sweet Sauces: Butterscotch, Chocolate, Melba

A Selection of British and Continental Cheeses with Biscuits

Freshly Brewed Coffee, Decaffeinated Coffee, Speciality Teas

LUNCH MENU

Wednesday, 11 November 2009 | Your Executive Chef is Trevor Glass

WINE

Blush Wine by the Glass

White Zinfandel Beringer - California **£4.15 (175ml)**
A light, delicate blush, full of luscious fruit flavours, with just a hint of refreshing crispness.

Red Wine by the Glass

Cabernet Sauvignon Neales Flat Barossa - Australia **£4.50 (175ml)**
A smooth and silky Cabernet oozing with blackcurrants and dark berry fruits supported by a great backbone of gentle wood ageing.

V - denotes vegetarian choice
* - indicates cruisetone healthy options
please note that some of these dishes may contain nuts or nut extracts.

STARTER

Prawn Cocktail with Thousand Island Dressing
Served with Brown Bread

Potato & Herb Soup (V) *
Served with Golden Croûtons

Beer Battered Cumberland Sausage
With Black Pudding and Mustard Mayonnaise

MAIN COURSE

Poached Cold Salmon with Dill Dressing and a Lemon Wedge *
Served with Crushed Sour Cream New Potatoes

Deep Fried Whiting in Batter
Served with French Fries, Mushy Peas and Tartar Sauce

Lancashire Lamb Hot Pot
Served with Sweet Pickled Red Cabbage

Pitta Bread Toasty
Filled with Ham, Tasty Cheddar Cheese & Tomato Served with Spicy Wedges and Branston Pickle

Kofta Curry
Served with saffron rice, condiments and poppadoms

Leek & Mushroom Vegetarian Pie (V)
Served with Mushy Peas, Mash Potato and Marmite Gravy

VEGETABLE & POTATO

Roasted Celeriac
New Boiled

Cold Cuts: Baked Ham, Roast Beef, Parsley Chicken Breast and Pork Pie
Assorted side salads are available on request

DESSERT

Creamed Tapioca Pudding with Raspberry Coulis
Victoria Sponge Sandwich
Chilled Blackberries topped with Frozen Yoghurt *
Ice Creams: Vanilla, Strawberry and Walnut & Maple
Sweet Sauces: Butterscotch, Chocolate, Melba

A Selection of British and Continental Cheeses with Biscuits

Freshly Brewed Coffee, Decaffeinated Coffee, Speciality Teas

LUNCH MENU

Tuesday, 10 November 2009 | Your Executive Chef is Trevor Glass

WINE

White Wine by the Glass

Pinot Grigio Veritiere da Veneto - Italy **£3.35 (175ml)**

Dry, with a velvety, smooth flavour.

Red Wine by the Glass

Pinotage Bergsig Estate - South Africa **£4.15 (175ml)**

Medium bodied, well balanced, with a depth of flavour.

V - denotes vegetarian choice
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STARTER

Asian Platter (V)
Onion Bahji, Cauliflower Pakora and Vegetable Samosa

Greek Salad (V) *
Salad made from Feta Cheese, Tomatoes, Cucumbers and Black Olives

Vegetable Broth with Mixed Beans (V)

MAIN COURSE

Grilled Portuguese Sardines with Garlic and Lemon

Cumberland Sausage
Served with Mash Potato and Onion Gravy

Farmhouse Cheddar Cheese & Tomato Bloomer Sandwich (V)
Served with Potato Chips and Coleslaw

Lamb Jalfreizi Curry
Served with White Rice, Condiments and Poppadoms

Baked Jacket Potato filled with Cottage Cheese and Smoked Salmon

Penne Pasta with Mixed Wild Mushrooms, Olive Oil and Parmesan Cheese (V) *

VEGETABLE & POTATO

Savoy Cabbage
Berrichonne potatoes

Cold Cuts: Baked Gammon, Roast Beef, Ox Tongue and Yorkshire Farmers Pie
Assorted side salads are available on request

DESSERT

Spiced Pancakes with Caramelised Apple and Maple Syrup Ice Cream
Key Lime Pie
Poached Fresh Peach *
served with frozen yoghurt
Ice Creams: Vanilla, Chocolate and Cherry
Sweet Sauces: Butterscotch, Chocolate, Melba

A Selection of British and Continental Cheeses with Biscuits

Freshly Brewed Coffee, Decaffeinated Coffee, Speciality Teas

LUNCH MENU

Thursday, 12 November 2009 | Your Executive Chef is Trevor Glass

WINE

White Wine by the Glass

Piesporter Michelsberg Langenbach - Germany **£4.00 (175ml)**

Medium dry, light coloured wine, with a rich grapey flavour.

Red Wine by the Glass

Merlot Santa Monica Reserva - Chile **£4.00 (175ml)**

A deep ruby red colour with intense aromas of plums and cherries elegantly combined with vanilla oak from four months ageing in French oak barrels.

V - denotes vegetarian choice
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STARTER

Spinach & Ricotta Tortellini in a Tomato & Red Pepper Sauce (V)

Chef's Salad with Thousand Island Dressing
Turkey, Ham and Cheese with Salad Leaves

Spiced Mulligatawny Soup with Rice (V)*

MAIN COURSE

Omelette Arnold Bennett
Served with a side bowl of French Fries

Slow Braised Pork Chop with Cider Gravy
Served with a Leek and Potato Crush and Baby Carrots

Roast Kerala Pumpkin and Sweet Potato Curry (V)
Served with Cinnamon Spiced Rice, Condiments, Indian Chapati Bread and Cucumber Raita

Grilled Minute Steak Baguette
Served with Fried Onion Rings and French Fries

Roast Vegetables and Sun-dried Tomato Wholemeal Pastry Quiche (V) *
Served with Continental Leaves

VEGETABLE & POTATO

Yellow Courgettes
Fondant Potatoes

Cold Cuts: Baked Gammon, Roast Beef and Pork Pie
Assorted side salads are available on request

DESSERT

Jam Roly Poly with Custard Sauce
Coffee & Mandarin Gâteau
Fresh Pineapple served with Mango Sorbet and Pimms Syrup
Ice Creams: Vanilla, Banana Butterscotch and Triple Chocolate
Sweet Sauces: Butterscotch, Chocolate, Melba

A Selection of British and Continental Cheeses with Biscuits

Freshly Brewed Coffee, Decaffeinated Coffee, Speciality Teas

LUNCH MENU

Saturday, 14 November 2009 | Your Executive Chef is Trevor Glass

WINE

White Wine by the Glass

Chardonnay Neales Flat Langhorne Creek - Australia **£4.60 (175ml)**

A wine full of ripe pineapple, peach and melon aromas with undertones of sweet and creamy oak from gentle wood ageing.

Red Wine by the Glass

Shiraz Tullumbra Estate - Australia **£4.00 (175ml)**

Dark berries and chocolate dominate the nose with a hint of smokiness. Peppery rounded fruits are balanced with the ripe and soft tannins.

V - denotes vegetarian choice
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STARTER

Carrot & Orange Soup (V) *

Marinated Herrings with Sherry Vinegar, Mustard & Dill Dressing

Tomato & Mozzarella Salad (V) *

MAIN COURSE

Fisherman's Savoury Crumble

Bacon & Venison Shortcrust Pastry Pasty
Served with Puree Potato & Vegetables

Ploughman's Platter
With Tasty Cheddar Cheese, Honey Roast Ham, Gala Pie and Crusty Cottage Loaf

Baked Jacket Potato (V)
Filled with Lentil Bolognaise Sauce and Freshly Grated Parmesan Cheese

Pad Thai Noodles with Prawns Crackers
Served with a Chilli Dressing

Chicken Xacuti Curry
Served with Rice, Condiments and Paratha

VEGETABLE & POTATO

Roasted Swede and Turnips
Rissole Potatoes

Cold Cuts: Baked Ham, Roast Beef, Charcuterie and Apricot & Poultry Pie
Assorted side salads are available on request

DESSERT

Baked Eves Pudding with Custard
Lemon Scented Panna Cotta with Summer Berries
Fruit Fondue with Honey Sweetened Yoghurt *
Ice Creams: Vanilla, Raspberry Ripple and Sticky Toffee Fudge
Sweet Sauces: Butterscotch, Chocolate, Melba

A Selection of British and Continental Cheeses with Biscuits

Freshly Brewed Coffee, Decaffeinated Coffee, Speciality Teas

LUNCH MENU

Friday, 13 November 2009 | Your Executive Chef is Trevor Glass

WINE

White Wine by the Glass

Sauvignon Blanc, Overstone - New Zealand **£4.15 (175ml)**
A crisp, light wine with overt flavours of gooseberry, citrus and melon.

Red Wine by the Glass

Pinot Noir Overstone - New Zealand **£4.70 (175ml)**
A stunning new world Pinot Noir with excellent fruit concentration offering cherry and red berry flavours with layers of spice.

V - denotes vegetarian choice
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STARTER

Mini Turkey & Cranberry Terrine en Croûte
With a Caramelised Red Onion Compote and Mustard Dressing

Purée of Mushroom & White Wine Soup with Golden Croûtons (V)

Smoked Chicken Breast and Stilton Cheese Cobb Salad *

MAIN COURSE

Pan Fried Fillet of Hoki
Set on Leek Risotto with Creamy Chive Sauce

Grilled Calf's Liver & Streaky Bacon with Mash Potato and Onion Gravy

Chicken Tikka filled Tortilla Wrap
Served with Raita, Cachumber Salad and Curried Chips

Omelette Curry (V)
With Rice, Condiments, Poppadoms and Naan Bread

Vegetarian Calzone (V) *
Traditional italian Enclosed Pizza filled with Mozzarella Cheese, Sun Dried Tomatoes, Garlic and Basil

VEGETABLE & POTATO

Cauliflower
Saute Potatoes

Cold Cuts: Baked Ham, Roast Chicken and Pork Pie
Assorted side salads are available on request

DESSERT

Sago Milk Pudding with Golden Syrup
Baked Blueberry Cheesecake with Fruits of the Forest Coulis
Fresh Fruit Salad *
Ice Creams: Vanilla, Coffee and Banana & Butterscotch
Sweet Sauces: Butterscotch, Chocolate, Melba

A Selection of British and Continental Cheeses with Biscuits

Freshly Brewed Coffee, Decaffeinated Coffee, Speciality Teas

LUNCH MENU

Sunday, 15 November 2009 | Your Executive Chef is Trevor Glass

WINE

Blush Wine by the Glass

White Zinfandel Beringer - California **£4.15 (175ml)**

A light, delicate blush, full of luscious fruit flavours, with just a hint of refreshing crispness.

Red Wine by the Glass

Cabernet Sauvignon Neales Flat Barossa - Australia **£4.50 (175ml)**

A smooth and silky Cabernet oozing with blackcurrants and dark berry fruits supported by a great backbone of gentle wood ageing.

V - denotes vegetarian choice
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please note that some of these dishes may contain nuts or nut extracts.

STARTER

Poached Egg Benedict
Served on an English Muffin with Baked Ham and Hollandaise Sauce

Roasted Pumpkin Soup (V)

Niçoise Salad *
A Salad of Tuna, French Beans, Potatoes, Tomato, Black Olives and Anchovies

MAIN COURSE

Fried Plaice Fillet
Drizzled with a Crab Bisque

London Mixed Grill
Pork Cutlet, Minute Steak, Sausage, Bacon, Lyonnaise Potato, Mushrooms and Tomato

Rabbit Stew Bourguignon with Celeriac Mash

Baked Jacket Potato (V)
With Pimento & Low Fat Egg Mayonnaise

Tandoori Mahi Mahi Masala
Served with Rice, Condiments and Chapati Bread

Stuffed Peppers (V) *
With Braised Lentil Rice served with Pesto, Sun-dried Tomatoes and Olives

VEGETABLE & POTATO

Green Cabbage
Parsley Potatoes

Cold Cuts: Baked Gammon, Roast Beef, Salami, Turkey and Yorkshire Farmers Pie
Assorted side salads are available on request

DESSERT

Semolina Pudding with Chopped Candied Fruits
Banoffee Pie
Fan of Melon with Ricotta Cheese and Strawberry Coulis *
Ice Creams: Vanilla, Honeycombe Surprise and Pistachio
Sweet Sauces: Butterscotch, Chocolate, Melba

A Selection of British and Continental Cheeses with Biscuits

Freshly Brewed Coffee, Decaffeinated Coffee, Speciality Teas

LUNCH MENU

Monday, 16 November 2009 | Your Executive Chef is Trevor Glass

WINE

White Wine by the Glass

Pinot Grigio Veritiere da Veneto - Italy **£3.35 (175ml)**
Dry, with a velvety, smooth flavour.

Red Wine by the Glass

Pinotage Bergsig Estate - South Africa **£4.15 (175ml)**
Medium bodied, well balanced, with a depth of flavour.

V - denotes vegetarian choice
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please note that some of these dishes may contain nuts or nut extracts.

STARTER

Deep-Fried Mushroom Risotto Croquette with Spicy Tomato Chutney (V)

Cream of Leek & Cheddar Cheese Soup with Welsh Rarebit Toasties (V)

Fresh Fruit Platter with Cottage Cheese (V) *

MAIN COURSE

Hoki Goujons in Spicy Panko Crumb
Served with a sour cream & chive dip

Lamb, Leek and Rosemary Steamed Suet Pudding
served with lamb gravy, champ potato and carrots

Chicken & Ginger Curry
Served with rice, condiments and naan bread

Vegetable Lasagne Verdi with Garlic Bread (V)

Warm Jumbo Croissant with Ham and Tasty Cheddar Cheese

Roast Turkey Salad with Cranberry Vinaigrette *

VEGETABLE & POTATO

Ratatouille
Alsacienne Potatoes

Cold Cuts: Baked Gammon, Roast Beef and Pork Pie
Assorted side salads are available on request

DESSERT

Lemon and Sultana Sponge Pudding with Custard
Chocolate and Strawberry Mousse Cake with Sour Lime Sauce
Raspberry Fool *
Ice Creams: Vanilla, Coconut and Mandarin
Sweet Sauces: Butterscotch, Chocolate, Melba

A Selection of British and Continental Cheeses with Biscuits

Freshly Brewed Coffee, Decaffeinated Coffee, Speciality Teas

LUNCH MENU

Tuesday, 17 November 2009 | Your Executive Chef is Trevor Glass

WINE

White Wine by the Glass

Piesporter Michelsberg Langenbach - Germany **£4.00 (175ml)**
Medium dry, light coloured wine, with a rich grapey flavour.

Red Wine by the Glass

Merlot Santa Monica Reserva - Chile **£4.00 (175ml)**
A deep ruby red colour with intense aromas of plums and cherries elegantly combined with vanilla oak from four months ageing in French oak barrels.

V - denotes vegetarian choice
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please note that some of these dishes may contain nuts or nut extracts.

STARTER

Californian Vegetable Sushi with Wasabi Dressing (V) *

Roast Chicken Club Salad
With Mixed Leaves, Cherry Tomato, Avocado, Pancetta, Cucumber, Egg and Honey & Mustard Dressing

Thick Chunky Vegetable Soup (V)
Served with Croûtons

MAIN COURSE

Grilled Fillet of Mackerel
with horseradish flavoured smitane sauce, chunky handmade chips and sugar snap peas

Chicken, Leek and Tarragon Pie topped with Puff Pastry

Black Peppered Beef Masala
Served with Rice, Condiments and Pooris

Stir-Fried Vegetables and Quorn Pieces with Singapore Noodles (V)

Hoi Sin Duck Wrap
With Cucumber Salad & Spiced Potato Wedges

Baked Jacket Potato (V) *
With Cheddar Cheese and Coleslaw

VEGETABLE & POTATO

White Cabbage
Nicoise Potatoes

Cold Cuts: Baked Gammon, Roast Beef, Parsely Chicken, and Salami Sausage
Assorted side salads are available on request

DESSERT

Traditional English Pancakes
Served with Castor Sugar and Lemon
Individual Baked Rice Milk Pudding sprinkled with Nutmeg
Served with golden syrup
Toasted Oat and Hazelnut Muesli with Mixed Berries *
Topped with sour cream
Ice Creams: Vanilla, Cherry and Maple & Walnut
Sweet Sauces: Butterscotch, Chocolate, Melba

A Selection of British and Continental Cheeses with Biscuits

Freshly Brewed Coffee, Decaffeinated Coffee, Speciality Teas

LUNCH MENU

Wednesday, 18 November 2009 | Your Executive Chef is Trevor Glass

WINE

White Wine by the Glass

Chardonnay Neales Flat Langhorne Creek - Australia **£4.60 (175ml)**

A wine full of ripe pineapple, peach and melon aromas with undertones of sweet and creamy oak from gentle wood ageing.

Red Wine by the Glass

Shiraz Tullumbra Estate - Australia **£4.00 (175ml)**

Dark berries and chocolate dominate the nose with a hint of smokiness. Peppery rounded fruits are balanced with the ripe and soft tannins.

V - denotes vegetarian choice
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please note that some of these dishes may contain nuts or nut extracts.

STARTER

Vegetarian Caesar Salad (V)

Crispy Seafood Cocktail
Salmon Goujons, Calamari and Tiger Prawns on Crisp Lettuce Leaves with a Cocktail Sauce

French Onion Soup with Gruyère Cheese Croûte (V)

MAIN COURSE

Poached Cod Fillet *
With Parsley Sauce, Mash Potato and Green Peas

Roast Loin of Pork Malaysian Style
Served with Noodles and Spicy Chinese Cabbage Salad and Sichuan Aubergines

Southern Fried Chicken Fillet Bap with Tomato Chutney, Coleslaw and Curly Fries

Curried Button Mushrooms with Spinach and Korma Sauce (V)
Served with Rice, Condiments, Naan Bread

Baked Potato topped with Baked Beans & Cheddar Cheese (V)*

VEGETABLE & POTATO

Root Vegetable Crush
Lyonnaise Potatoes

Cold Cuts: Baked Gammon, Roast Beef, Ox Tongue and Pork Pie
Assorted side salads are available on request

DESSERT

Spotted Dick with Custard
Black Forest Gâteau
Rum & Caramel Caribbean Spiced Roast Pineapple *
Served with Swedish Glace Vanilla Ice Cream
Ice Creams: Vanilla, Mint Choc Chip and Coffee
Sweet Sauces: Butterscotch, Chocolate, Melba

A Selection of British and Continental Cheeses with Biscuits

Freshly Brewed Coffee, Decaffeinated Coffee, Speciality Teas

LUNCH MENU

Thursday, 19 November 2009 | Your Executive Chef is Trevor Glass

WINE

White Wine by the Glass

Sauvignon Blanc, Overstone - New Zealand **£4.15 (175ml)**

A crisp, light wine with overt flavours of gooseberry, citrus and melon.

Red Wine by the Glass

Pinot Noir Overstone - New Zealand **£4.70 (175ml)**

A stunning new world Pinot Noir with excellent fruit concentration offering cherry and red berry flavours with layers of spice.

V - denotes vegetarian choice
* - indicates cruisetone healthy options
please note that some of these dishes may contain nuts or nut extracts.

STARTER

Avocado Pear and Roast Cherry Tomato Bruschetta (V) *

Charcutiere Platter with Baked Crisp Breads and Picalilli

Cream of Tomato & Herb Soup (V)

MAIN COURSE

Deep Fried Calamari with Lemon Mayonnaise

Escalope of Veal Milanese
Garnished with Spaghetti and a Chunky Tomato Sauce

Chicken Tikka Masala
Served with Rice, Condiments and Poppadoms

Roast Beef, Rocket and Red Onion Ciabatta
Served with Spiced Potato Wedges and Horseradish Mayonnaise

Broccoli and Stilton Quiche (V) *
Served with a Walnut & Black Grape Mixed Leaf Salad

VEGETABLE & POTATO

Spinach
Champ Potatoes

Cold Cuts: Baked Gammon, Roast Beef and Apricot & Poultry Pie
Assorted side salads are available on request

DESSERT

Strawberry Jam Steamed Sponge Pudding served with Custard Sauce
Chilled Espresso Mousse Cake topped with Butterscotch Bananas
Apricot & Yoghurt Parfait *
Ice Creams: Vanilla, Rum & Raisin and Mint Choc Chip
Sweet Sauces: Butterscotch, Chocolate, Melba

A Selection of British and Continental Cheeses with Biscuits

Freshly Brewed Coffee, Decaffeinated Coffee, Speciality Teas