

Menu effective from 1 September 2019

3 Course Meal with Coffee & Mints £24.50 (incl. VAT)

4 Course Meal with Coffee & Mints £27.50 (incl. VAT)

Supplement will apply on selected items as indicated

Main Menu

Starters

SOUPS

Carrot and Coriander (V)

Broccoli and Stilton (V)

Leek and Potato (V)

Tomato and Basil (V)

Chef's Vegetable Soup of The Day (V)

Minestrone (V)

COLD STARTERS

Feta and Olive Salad (V)

Chicken Caesar Salad

Fantail of Melon with Raspberry Coulis (V)

Prawn Cocktail

Devilled Eggs (V)

Egg Mayonnaise (V)

Honey and Mustard Chicken Salad

Cold Meze (V)

HOT STARTERS

Stuffed Mushroom with Bacon & Stilton

Stuffed Mushroom with Brie (V)

OR Hot Salsa (V) OR Aioli (V)

Fishcake with Hollandaise Sauce (1 per portion)

Goujons of White Fish

Goujons of Chicken

Vegan Vegetable Samosas (V)

HDMC Special (V);

Veg Samosa, Onion Bhaji, Spring Roll,

Paneer Parcel

Haggis Neeps and Tatties (£1.50 supplement)

Main Courses

MEAT

Roast Lamb

Roast Topside of Beef

Roast Loin of Pork

Glazed Gammon with Parsley Sauce

Half roast chicken

Bangers & Mash (Pork/Beef/Lamb/Veggie)

Ham, Leek and Potato Pie

Haggis with Neeps and Tatties

Lamb Shank

Confit of Duck in Oriental Orange Sauce

Steak OR Steak and Kidney Pie

Chicken and Leek Pie

Shepherd's Pie

Chicken Kiev

Char-grilled Chicken Breast

FISH

Deep Fried OR Beer Battered Fish and Chips with Mushy OR Garden Peas

Salmon (poached, roasted OR grilled OR Baked with a Herb Crust)

Sea Bass Fillet with parsley and lemon sauce

Fishcakes with Hollandaise Sauce (2 per portion)

Tuna and Sweet Potato Fishcakes (2 per portion)

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VEGETARIAN

Quorn Cottage Pie

Roasted Pepper stuffed w/Couscous

Vegetable Moussaka

Quorn Spaghetti Bolognese

Ratatouille and Rice

Vegetable Gratin

Vegetable Lasagne

Vegetable Pie

Spinach and Ricotta Tortellini

Roast Vegetable and Basil Pesto Pasta

Penne Arrabbiata

Choice of Omelettes *(Please check with the chefs)*

CURRIES

All served with Naan Bread, Basmati Rice, Dal Makhani, Papadum and Pickle

Meat Curries

Chicken Tikka Jalfrezi (hot)

Chicken Balti (medium)

Chicken Shahi Murg (mild)

Lamb Biryani

Palak Masala Lamb (hot)

Lamb Bhuna (medium)

Vegetarian Curries

Mixed Vegetable Kofta Curry (V)

Mixed Vegetable Balti (medium) (V)

Palak Paneer (medium hot) (V)

Vegetable Biryani (V)

Okra with Spicy Mixed Beans (V)

Palak Aloo (hot) (V)

POTATOES

Mashed

Sautéed

New

Dauphinoise

Roast

Chips

Sweet potato wedges

VEGETABLES

Seasonal Vegetables

Mixed Roast Vegetables

Desserts

Hot

All served with Ice cream OR Custard

Apple OR Rhubarb Crumble

Bread and Butter Pudding

Treacle Sponge

Spotted Dick

Apple Pie

Chocolate Fudge Cake

Sticky Toffee Cake

Cold

White Chocolate and Raspberry Roulade

Mixed Berry Eton Mess

Lemon OR Strawberry Cheesecake and Berries

Fruit Salad

Selection of Fruit Sorbets

Cheese and Biscuits (£3.50 supplement if extra individual course)

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PLEASE NOTE

Information about the ingredients & allergens intentionally used in our menu is available from the following:

Ed Smith, F&B Manager
Daniel Thomas and Amir Hossain, the Chefs
Gary Earley, F&B Director.

For special fixed menus below, you have to have a **MINIMUM OF 15 DINERS** and **SELECT FOR ALL DINERS** the same 1 starter, 1 main course and 1 dessert. Mix and match between the special menus is strictly not permitted. Variations for vegetarians, religious and medical reasons are always available.

Summer Menu (Fixed Menu)

Starters

Grilled Sardines and Pomegranate OR Vegetable Kofta Skewers (V)

Main Courses

Served with New Potatoes, Mixed Salad and Coleslaw

Cold Poached Salmon OR Cold Meat platter OR Vegetable Quiche (V)

Desserts

Bakewell Tart and Cream OR Baked Banana and Rum Sauce OR Fruit Salad
OR Cheese & Biscuits

Indian Menu (Fixed Menu)

Starters

Mixed Vegetable Pakora (V) OR Balti Paneer (V) OR Chicken Tikka

Main Courses

Served with Naan Bread, Aromatic Rice, Dal Makhani, Papadum, and Pickles

Chilli Paneer (V) OR Hariali Paneer Chole (V) OR Spicy Curried Okra with Beans(V) OR
Chicken Tikka Masala OR Lamb Kofta Curry OR Chicken Dopiaza OR Masala Lamb
and Lentil Curry

Desserts

Gulab Jamun OR Khulfi OR Fruit Salad OR Cheese and Biscuits

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Italian Menu (Fixed Menu)

Starters

Clear Chicken Soup OR Rice and Cauliflower Soup (V) OR Parmesan Chicken Goujons with Pesto Sauce OR Insalata Tricolore (V)

Main Courses

Mediterranean Puff Pastry Tart(V) OR Baked Cod with Pesto Sauce OR Chicken Parmigiano OR Spaghetti with Meat Balls(beef or lamb)

Desserts

Tiramisu OR Lemon Posset OR Fruit Salad OR Cheese and Biscuits

Oriental Menu (Fixed Menu)

Starters

Satay Chicken Skewers OR Chicken and Sweetcorn Soup OR Spring Rolls (V) OR Sweetcorn Soup (V) OR Vegetable Dim Sum (V)

Main Courses

Served with Jasmine Rice and Vegetable Stir Fried Noodles

Chicken in Black Bean or Sweet and Sour Sauce OR Vegetable Thai Green Curry (V)

Desserts

Lychees and Ice Cream OR Trio of Sorbets OR Fruit Salad OR Cheese & Biscuits