

BREAKFAST MENU

MORNING SPECIAL

Poached Eggs and Beans on Toast

CEREALS

Crunchy Nut, Alpen Muesli, Special K Weetabix, Cornflakes, Sugar Puffs

OTHER CHOICES

Eggs (Scrambled, Poached, Fried), Crispy Bacon, Toast and Preserves,

Toasted Crumpets Greek Yogurt and Honey, Creamy Porridge,

Fruit Yogurts, Fresh Fruit

DRINKS

Cold Drinks: Strawberry and Chocolate Milkshake, Fresh Fruit Juice **Hot Drinks:** Hot Chocolate, Coffee, Tea



LUNCH MENU

STARTER

Chef's homemade soup of the day

MAIN COURSE

Slow cooked herb encrusted lamb served with sauteed brocooli and parsley mashed potato

DESSERT

Strawberry ice cream sundae, selection of ice creams with wafer, fruit yogurt or mixed flavor custard pot

DRINKS

Hot Drinks: Tea, coffee, hot chocolate, warm milk, horlicks Cold Drinks: Fresh fruit juice, milkshake



DINNER MENU

STARTER

Chef's soup of the day served with a warm baguette

MAIN COURSE

Broccoli and stilton quiche served with homemade potato salad

DESSERT

Strawberries and cream with fresh mint, selection of ice creams with wafer, fruit yogurt or mixed flavor custard pot

DRINKS

Hot Drinks: Tea, coffee, hot chocolate, warm milk, horlicks Cold Drinks: Fresh fruit juice, milkshake



LIGHTER OPTION MENU

SANDWICHES

Hand carved gammon and mustard Mature cheddar and pickle Tuna mayonnaise and cucumber Fish finger with tar tare sauce Bacon, lettuce and tomato

HOT OPTION ALTERNATIVE

Omelette: cheese and tomato, ham and cheese Chicken salad with caesar dressing Prawn cocktail with buttered brown bread Hand carved gammon, egg and chips Mature cheddar on toast Spinach, bacon tortellini with garlic bread Fish cake or scampi with tar tare sauce Sausage, mash potato with gravy Jacket potato, cheese, beans or tuna