



## Monday 29th April – Sunday 5th May 2024

Monday 29/04/2024	Tuesday 30/04/2024	Wednesday 01/05/2024	Thursday 02/05/2024	Friday 03/05/2024	Saturday 04/05/2024	Sunday 05/05/2024
Breakfast Buffet	Breakfast Buffet	Breakfast Buffet	Breakfast Buffet	Breakfast Buffet		
<u>Lunch</u> ****	<u>Lunch</u> ****	<u>Lunch</u> ****	<u>Lunch</u> ****	<u>Lunch</u> ****		
Salad Bar	Salad Bar	Salad Bar	Salad Bar	Salad Bar		
****	****	****	****	****		
Chili con carne	"Saltimbocca" with mashed potatoes and vanilla glazed carrots	"Pizzaiolo Schnitzel" with wild garlic risotto and asparagus	Honey-glazed ribs with fries and corn	Swordfish with fruit		
	variila giazea carrots	asparagus			<u>Brunch</u>	<u>Brunch</u>
<u>Vegetarian</u> Chili sin carne	<u>Vegetarian</u> Mashed potatoes, vanilla glazed carrots, and Falafel schnitzel	<u>Vegetarian</u> Wild garlic risotto and asparagus	<u>Vegetarian</u> Fries, corn, grilled vegetables, and breaded Brie	<u>Vegetarian</u> Pizza strudel with tomato sauce		
****	****	****	****	****		
Dessert	Dessert	Dessert	Dessert	Dessert		
****	****	****	****	****		
<u>Dinner</u>	<u>Dinner</u>	<u>Dinner</u>	<u>Dinner</u>	<u>Dinner</u>	<u>Dinner</u>	<u>Dinner</u>
Cervelat sausage with onion gravy and pasta	"Pizzoccheri"	Mexican buffet	Grilled Chicken Cutlets	Tortellini with ham and cream	Surprise	Surprise

All courses are at the discretion of the chef on the day. The menu is subject to change depending on the availability of ingredients.

## YOUR KITCHEN TEAM

Food allergies and intolerances:

Please ask a member of staff if you require information on the ingredients in the food we serve.