

Breakfast

Choice of Cereals

Toast with Jam or Marmite

Dairy Free

Gluten Free

Vegetarian

Lighter Meals

Chicken Noodle Laksa

Marinated chicken with rice noodles in a sweet and fragrant coconut sauce

Green Thai Chicken Noodles

Chicken breast in a mild, green Thai curry sauce with rice noodles, edamame beans, spring onions and courgettes

Sticky Soy & Ginger Beef

Slow-cooked beef in a sticky soy and ginger sauce with rice noodles, tender-stem broccoli and sesame seeds.

Macaroni Cheese Ham and Cauliflower

Ultimate comfort food, macaroni, cauliflower, leeks, chives and Chiltern ham in a light vintage Cheddar cheese sauce.

Lamb Casserole with New Potatoes

Tender leg of lamb with new potatoes in a rich gravy with mint and redcurrant jelly

Vegetarian Lighter Meals

Halloumi & Roasted Vegetable Pasta

Halloumi cheese with courgettes, peppers, cherry tomatoes with cannolicchi pasta in a tomato and basil pesto sauce

Macaroni Cheese

Rich, cheesy, irresistible, made with vintage, West Country Cheddar Comfort food at its finest

Beetroot bourguignon

Tender beetroot in a rich red wine sauce with mushrooms, roasted celeriac, whole carrots and thyme.

Sticky Vegetable Satay

Aubergines cooked in honey and tamari in a cashew satay sauce with rice, soya beans, carrots, spring onions and coriander

A Variety of Sandwiches or Soups Available on Request

Puddings / Ice Cream

Lemon Tart

A classic French tarte au citron, finished with a dusting of icing sugar.

Chocolate & Salted Caramel Mousse

A chocolate mascarpone mousse on top of crumbly shortbread with a 'secret' salted caramel middle

Jude's Very Vanilla Ice Cream

Jude's Truly Chocolate Ice Cream

Jude's Salted Caramel Ice Cream

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Main Meals

Beef Bourguignon

Slow-cooked top rump steak, smoked bacon, mushrooms and caramelised baby onions with plenty of Merlot wine.

Meatballs in a Rustic Tomato Sauce

Hand-rolled balls of minced beef and pork, seasoned with red pesto, chilli and garlic, served in a rich tomato sauce

Chicken Korma

Marinated chicken breast pieces in a creamy coconut and almond sauce

Chicken Alexander

Marinated chicken breast pieces with mushrooms and peppers in a rich white wine and sherry sauce

Chicken Tikka Masala

Chicken breast pieces marinated with yoghurt, lemon and paprika in a coconut, cream and tomato sauce.

Chicken and Tomato Pasta Bake

Chicken breast, mushrooms and cannolicchi pasta in a rich tomato and basil sauce topped with mozzarella.

Honey and Ginger Chicken

Soy-marinated British chicken in a honey, ginger and garlic sauce with sesame-topped choi sum, yellow peppers and red onions

Lamb Dupiaza

Diced leg of lamb, marinated in a mix of spices and yoghurt, cooked with tomatoes and plenty of onions. Fairly hot

Pork Dijon

Tender strips of pork cooked in tangy sherry and mustard sauce with mushrooms and chives

Smoked Haddock & Leek Risotto

A risotto of smoked haddock, cod, spinach and leeks with crème fraiche, white wine, mature Cheddar and a squeeze of fresh lemon juice.

Vegetarian Main Meals

Mexican Three Bean Chilli

A hearty and warming chilli with cannellini, red kidney and black turtle beans in a smoky tomato sauce, topped with sweetcorn, sweet potato and coriander.

Portobello Mushroom Risotto

Creamy risotto made with Portobello, cup and chestnut mushrooms, topped with a knob of lemon and sage butter

Yellow Thai Vegetable Curry

Aromatic, creamy mild curry with bean-curd sticks, peppers, green beans and baby sweetcorn

Side Dishes

Saag Paneer

Pieces of Paneer cheese fried gently with spices and mixed with spinach, onions and natural yoghurt.

Braised Red Cabbage

Red cabbage and Bramley apples slowly braised in red wine and redcurrant jelly

Peas & Leeks

Sautéed leeks and plump peas with lemon, basil and parsley butter

Creamy Mash

Mashed potato, cream, butter, sea salt and cracked black pepper

Plain Basmati Rice

Plain rice is perfect thing to balance the richer curry dishes.

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