



Aubergine parmigiana (v, h)

Penne with sage and butternut squash (v)

Potato gnocchi with Gorgonzola cream and roasted cherry tomato (v)

Conchiglie with tomato and mascarpone (\lor)

MEAT

Braised shin of Gloucestershire beef, baby onions and mushrooms, red wine sauce

Chicken cacciatore (gf, h)

Navarin of lamb with vegetables

Pot roast corn-fed chicken breast, broad beans and wild mushrooms, mustard sauce

Braised shoulder of lamb caponata, tomato and basil jus (gf)

Individual pie and London mash

Stir fried Gloucestershire beef, XO sauce, coconut sticky rice (gf, h)

FISH

Slow cooked salmon, sauce vierge (gf, h)

Pan fried fillet of plaice, sauce soubise (gf, h)

Billingsgate fish pie

Teriyaki cod with bok choi (gf, h)

Cajun spiced tilapia (gf, h)

Mediterranean salad (gf, h)

Strozzapreti salad (v, gf, h)

Roasted butternut squash, heirloom tomato, confit pepper, grilled artichoke, courgette (gf, h)

Beetroot, crumbled goats cheese, sundried tomato (v, gf, h)

Thai beef and crisp vegetable salad (gf, h)

Chicken caesar salad (gf, h)

HOT VEGETABLE ACCOMPANIMENT

Your QEII Taste Event Manager will let you know the seasonal vegetable choice of the day.

DESSERT

Chocolate mousse, coconut biscuits

Lemon tart, meringue, lavender

Fresh fruit salad (h)

Trifle

Tiramisu

Apple pie and custard

Rhubarb crumble and custard

(v) = Vegetarian (ve) = Vegan (gf) = gluten free (h) = healthy

Please note that all the prices listed are subject to VAT at the current rate and are from 1st April 2017 to 31st March 2018

You will be advised of any variations in availability or price should circumstances dictate