



The Hibiscus Room

Menu for January 2022

Date	Day	Soup	Mains
1 st	Saturday	Red Onion	Pork Sausage served with Onion Gravy, Mashed Potatoes, Peas & Gem Squash
Sunday 2nd January			
<ul style="list-style-type: none"> • Watermelon, Feta & Red Onion Salad • Spinach & Feta Stuffed Chicken Roulade served with Gravy, Roast Potatoes, Pumpkin Fritters & Broccoli Bake • Peach Crumble served with Chantilly Cream 			

Date	Day	Soup	Mains
3 rd	Monday	Roasted Cauliflower	Beef Lasagne served with Greek Salad
4 th	Tuesday	Creamy Pumpkin	Potato Topped Haddock Pie served with Cut Corn & Peas
5 th	Wednesday	Lentil & Barley	Tomato Bredie served with Rice and Thyme Roasted Carrots & Baby Marrows
6 th	Thursday	Creamy Mushroom	Chicken & Mushroom Pancakes served with Sweet Potato Chips & Green Salad
7 th	Friday	Tomato and Celery	Grilled Hake served with Tartare Sauce, Crispy Chips & 3 Bean Salad
8 th	Saturday	Spinach and Garlic	Beef Meatballs served with Tomato & Onion Relish, Rice & Country Vegetables
Sunday 9th January			
<ul style="list-style-type: none"> • Zucchini & Cauliflower Fritter served with Lemon Cream Cheese • Slow Roasted Oxtail served with Samp, Cinnamon Pumpkin & Green Beans • Baked Vinegar Pudding served with Custard 			

Date	Day	Soup	Mains
10 th	Monday	Hearty Beef	Spinach & Feta Quiche served with Potato Wedges & Green Salad
11 th	Tuesday	Chicken and Corn	Rosemary Chicken served with Pesto Pasta & Broccoli
12 th	Wednesday	Broccoli	Homemade Beef Burger served with Chips & Greek Salad
13 th	Thursday	Minestrone	Honey & Mustard Pork served with Rice, Carrots & Peas
14 th	Friday	Potato and Leek	Lemon & Herb Fish Goujons served with Tartare Sauce, Crispy Chips, Tomato, Cucumber & Feta Salad
15 th	Saturday	Brown Onion	Creamy Chicken & Leek Pie served with Green Beans & Gem Squash
Sunday 16th January			
<ul style="list-style-type: none"> • Coronation Chicken Bruschetta with Micro Greens • Honey & Soy Glazed Gammon served with Gravy, Mustard, Roast Potatoes, Pumpkin Fritter, Cauliflower & Broccoli au Gratin • Meringue Nest with Fresh Fruit & Whipped Cream 			

Date	Day	Soup	Mains
17 th	Monday	Sweet Potatoes and Ginger	Butternut Topped Beef Cottage Pie served with Broccoli & Cauliflower
18 th	Tuesday	Roast Vegetable	Pork & Mushroom Casserole served with Rice & Greek Salad
19 th	Wednesday	Carrot	Grilled Mediterranean Chicken Fillet served with Mashed Potatoes & Green Bean and Corn Medley
20 th	Thursday	Red Cabbage and Onion	Bacon & Mushroom Pasta Bake served with Grilled Vegetables
21 st	Friday	Spiced Pumpkin	Lemon & Coriander Smashed Fishcakes served with Crispy Chips, Banana & Pea Salad
22 nd	Saturday	Herbed Mushroom	Sweet & Sour Beef Stir Fry served with Spaghetti & Stir Fried Vegetable
Sunday 23rd January			
<ul style="list-style-type: none"> • Barley Salad with Rosa Tomatoes, Cucumber & Red Onion • Lemon & Herb Roast Chicken 1/4 served with Gravy, Roast Potatoes, Butternut & Broccoli • Red Wine Poached Pear served with Cream 			

Date	Day	Soup	Mains
24 th	Monday	Roasted Beetroot	Greek Chicken served with Vegetables, Tzatziki & Cous Cous Salad
25 th	Tuesday	Creamy Baby Marrow	Crumbed Meatballs served with Mashed Potatoes, Tomato & Onion Relish, Baby Marrow & Carrot Sticks
26 th	Wed	Chunky Vegetable	Sweet & Sour Pork served with Spaghetti & Stir-Fried Vegetables
27 th	Thursday	Mushroom & Leek	Beef Stroganoff served with Rice, Butternut & Green Beans
28 th	Friday	Chicken Noodle	Fried Hake served with Tartare Sauce, Chips & Ruby Coleslaw
29 th	Saturday	Roasted Tomato	Crumbed Chicken Strips served with Potato Wedges, Tartare Sauce & Greek Salad
Sunday 30th January			
<ul style="list-style-type: none"> • Broccoli Frittata served with Sweet Chilli Sauce • Lemon & Garlic Roast Lamb served with Gravy, Roast Potatoes, Pumpkin Tart & Green Beans • Crème Caramel 			

Date	Day	Soup	Mains
31 st	Monday	Creamy Mushroom Soup	Butternut & Feta Quiche served with Potato Wedges & Green Salad