



The Hibiscus Room

Menu for November 2025

Date	Day	Soup	Mains
1 st	Saturday	Sugar Bean	Hearty Beef Stew served with Rice, Cabbage and Glazed Carrots
Sunday 2nd November			
<ul style="list-style-type: none"> • Chicken & Leek Phyllo Basket • Roast Beef served with Gravy, Roast Potatoes, Broccoli Cheese Bake and Gem Squash • Baked Sago Pudding with Custard 			

Date	Day	Soup	Mains
3 rd	Monday	Country Vegetables	Creamy Chicken and Mushroom filled Pancake, served with Savoury Green Beans and Corn
4 th	Tuesday	Potato & Spring Onion	Beef Lasagne served with Homemade Garlic Roll, Tomato and Onion Salad
5 th	Wednesday	Sweet Carrot	Quiche Lorraine served with Potato Salad, Carrot and Pine Salad and Garden Salad
6 th	Thursday	Hearty Beef	Pork Stroganoff served with Noodles, Butternut and Peas
7 th	Friday	Creamed Spinach	Tempura Hake served with Tartare Sauce, Potato Wedges, Beetroot Salad and Coleslaw
8 th	Saturday	Smoked Ham & Pea	Chicken Schnitzel with Mushroom Sauce, White Rice, Creamy Spinach and Spiced Pumpkin
Sunday 9th November			
<ul style="list-style-type: none"> • Sweet and Sour Prawn Crunch Salad • Honey and Soya Glazed Gammon served with Gravy, Roast Potatoes, Green Beans and Spiced Butternut • Lemon Meringue Tartlet 			

Date	Day	Soup	Mains
10 th	Monday	Cheesy Cauliflower	Spinach and Feta Stuffed Crumbed Chicken Fillet served with Couscous, Mushroom Sauce and Garden Salad
11 th	Tuesday	Spiced Pumpkin	Creamy Bacon and Mushroom Potato Bake, served with Spiced Butternut and Green Beans
12 th	Wednesday	Chicken Noodle	Traditional Malay Bobotie served with Yellow Rice, Carrot Salad and Tomato and Onion Sambal
13 th	Thursday	Creamed Mushroom	Pork Sausage on Mashed Potatoes served with Onion Gravy, Buttered Peas and Corn
14 th	Friday	Barley	Hake Goujons served with Tomato Smoor, Chips, Beetroot Salad and Coleslaw Salad
15 th	Saturday	Chicken & Vegetable	Chicken Alfredo Linguini Pasta served with Baby Marrows and Sweet Carrots
Sunday 16th November			
<ul style="list-style-type: none"> • Ham and Cheese Croquette on Rocket Salad 			

- Chutney Chicken Thigh served with Gravy, Roast Potatoes, Creamed Spinach and Glazed Carrots
- Chocolate Brownie served with Vanilla Ice Cream

Date	Day	Soup	Mains
17 th	Monday	Brown Onion	Beef Mince stuffed Cabbage Rolls served with Gravy, Mash Potato, Glazed Carrots and Beans
18 th	Tuesday	Creamed Spinach	Cold Meat Platter (2 Meatballs, 2 Chicken Strips, 2 Slices Sandwich Ham) served with Potato and Egg Salad and Tomato
19 th	Wednesday	Sweetcorn	Coconut Chicken Curry served with Basmati Rice, Tomato and Onion Sambal and Gem Squash
20 th	Thursday	Sweet Potato	Pork Schnitzel served with Mushroom Sauce, Savoury Rice and Stir-fried Vegetables
21 st	Friday	Roast Vegetable	Coriander and Lime Fishcakes served with Lemon Aoli, Potato Wedges, Coleslaw and Roast Vegetable Salad
22 nd	Saturday	Butternut and Orange	Chicken A' La King served with Savoury Rice, Buttered Peas and Corn

Sunday 23rd November

- Crumbed Mushrooms served with Creamy Sauce
- Rosemary Lamb served with Red Wine Gravy, Roast Potatoes, Pan Fried Green Beans and Pumpkin Fritter
- Crème Caramel

Date	Day	Soup	Mains
24 th	Monday	Split Pea & Bacon	Coconut Chicken Curry served with Basmati Rice, Tomato and Onion Sambal and Gem Squash
25 th	Tuesday	French Onion	Creamy Bacon and Mushroom Potato Bake, served with Spiced Butternut and Green beans
26 th	Wednesday	Broccoli	Beef Tomato Bredie served with Mashed Potatoes and Medley of Oven Roasted Vegetables
27 th	Thursday	Beef & Barley	Sweet and Sour Pork served with Rice, Mixed Vegetables and Cabbage
28 th	Friday	Red Lentil	Hake Thermidor served with Mashed Potatoes, Butternut and Green Beans
29 th	Saturday	Tomato and Basil	Chicken Roulade served with Gravy, Savoury Vegetable Couscous, Creamed Spinach and Pumpkin

Sunday 30th November

- Watermelon, Rocket and Feta Salad
- Sage Roasted Pork Leg, served with Gravy, Roast Potatoes, Cauliflower Cheese Bake and Garden Peas
- Traditional Trifle