



The Hibiscus Room

Menu for March 2026

Sunday 1st March

- Cucumber served with Salmon
- Oven Roasted Pork served with Gravy, Roast Potatoes, Gem Squash and Glazed Carrots
- Lemon Pudding served with Custard

Date	Day	Soup	Mains
2 nd	Monday	Potato & Spring Onion	Chicken A'La King served with Savoury Rice, Buttered Peas and Corn
3 rd	Tuesday	Roasted Vegetable	Quiche Lorraine (Ham and Mushroom), served with Beetroot Salad and Coleslaw Salad
4 th	Wednesday	Sweet Carrot	Grilled Lamb Slice Liver served with Gravy and Mashed Potato, Glazed Carrot and Sweet Potato
5 th	Thursday	Butternut & Orange	Sweet and Sour Pork served with Spaghetti, Creamed Spinach and Pumpkin Fritter
6 th	Friday	Sweet Corn	Tempura Fried Fish served with Noodle Salad, Three Bean Salad and Carrot and Pineapple Salad
7 th	Saturday	Chicken Noodles	Creamy Chicken and Mushroom filled Pancakes served with Sliced Beetroot and Garden Salad

Sunday 8th March

- Mushroom Arancini with Sweet Chilli Dipping Sauce
- Roast Beef Served with Gravy, Roast Potatoes, Broccoli Cheese Bake and Roast Sweet Potato
- Crème Caramel

Date	Day	Soup	Mains
9 th	Monday	Creamed Spinach	Creamy Bacon and Mushroom Potato Bake, served with Creamed Spinach and Spiced Butternut
10 th	Tuesday	Gem Squash & Cheddar Cheese	Tempura Chicken Strips served with Chips, Carrot and Pineapple Salad and Garden Salad
11 th	Wednesday	Hearty Chicken	Beef Tomato Bredie served with Fluffy Rice and Medley Oven Roasted Vegetables
12 th	Thursday	Creamed Mushroom	Pork and Spiced Apple Pie served with Gravy, Baby Marrows and Corn
13 th	Friday	Spiced Pumpkin	Hake Goujons served with Potato Wedges, Coleslaw and Beet Root Salad
14 th	Saturday	Sweet Potato	Coconut Chicken Curry served with Parsley Rice, Tomato and Onion Sambal and Gem Squash

Sunday 15th March

- Chicken & Leek Phyllo Basket
- Honey and Soy Glazed Gammon Slices served with Gravy, Roast Potatoes, Buttered Peas and Glazed Carrots
- Fruit Salad

Date	Day	Soup	Mains
16 th	Monday	Spiced Cauliflower	Beef Cottage Pie served with Gravy, Glazed Carrots and Cabbage
17 th	Tuesday	Barley	Cold Meat platter (2 Meatballs, 2 Chicken Strips, 2 Slices of Cold Meat) served with Potato Salad and Carrot and Pineapple Salad
18 th	Wednesday	Sweet Potato	Chicken Biryani served with Garden Salad and Beetroot Salad
19 th	Thursday	Sugar Beans & Garlic	Pork Sausage served with Onion Gravy, Mashed Potato, Corn and Peas
20 th	Friday	Smoked Ham	Tempura Base Fried Hake served with Slice Beetroot, Carrot Salad and Garden Salad
21 st	Saturday	Potato	Bacon, Mushroom and Cheese Potato Spud served with Garden Salad and Cole Slaw
Sunday 22nd March			
<ul style="list-style-type: none"> • Greek Salad served with Dressing • Rosemary Lamb with Red Wine Gravy, Potatoes, Cauliflower Cheese Bake and Spice Butternut • Peppermint Crisp Tart 			

Date	Day	Soup	Mains
23 rd	Monday	Sweetcorn	Beef Lasagne served with Homemade Garlic Roll, Tomato and Onion Salad
24 th	Tuesday	Roast Vegetable	Chicken Broccoli Bake served with Beetroot Salad and Coleslaw Salad
25 th	Wednesday	Chicken & Potato	Beef Sausage served with Tomato Relish, Mashed Potato, Buttered Peas and Glazed Carrots
26 th	Thursday	Roast Vegetable	Pork Schnitzel served with Mushroom Sauce, Savoury Rice and Stir-Fried Vegetables
27 th	Friday	Split Pea	Tempura Fried Fish served with Potato Salad, Three Bean Salad and Carrot and Pineapple Salad
28 th	Saturday	Red Lentils	Creamy Bacon and Mushroom Potato Bake, served with Spiced Butternut and Green Beans
Sunday 29th March			
<ul style="list-style-type: none"> • Ham & Cheese Croquette with Herbed Mayo Dressing • Oven Roasted Pork served with Gravy, Roast Potatoes, Gem Squash and Glazed Carrots • Apple Crumble and Fresh Chantilly Cream 			

Date	Day	Soup	Mains
30 th	Monday	Brown Onion	Mild Butter Chicken Curry served with Fluffy Rice, Sambals and Gem Squash
31 st	Tuesday	Potato	Spaghetti Bolognese topped with Cheese, served with Seasonal Vegetables