

Dining Room Menus for September 2026

Date	Soup	Salad	Main
Tuesday 1 st	Squash soup Fresh bread	Quinoa salad with Roasted beetroot, apple, fresh dill and rocket salad Greek style salad with cherry tomatoes, cucumber, feta, olives, fresh mint, lemon and olive oil Mixed leaves and dressing	Vegetable patties with salsa verde
Wednesday 2 nd	Tomato and sweet potato soup Fresh bread	Rice salad with roasted cauliflower, courgette, fresh herbs and cranberries Waldorf salad with grapes, apples, celery and walnuts Mixed leaves and dressing	Sweet potato and baby spinach frittata
Thursday 3 rd	Beetroot and coconut soup with fresh bread	Rice salad with roasted cumin carrots, roasted fennel and fresh mint Beetroot, red cabbage and Chinese leaf slaw with apple and tarragon Mixed leaves and French dressing	Vegetable and bean chilli
Tuesday 8 th	Tomato and basil soup Fresh granary bread	Quinoa salad with roasted pumpkin, celeriac, lemon and sumac with fresh chives, almonds and chopped figs Mixed bean salad with roasted kale, and feta cheese garnished with fresh mint. Mixed leaves and dressing	Lentil dhal
Wednesday 9 th	Beetroot soup Granary bread	New potato salad with caper, gherkins, fresh dill and baby spinach Red cabbage, apple, fennel, celery soured with cider vinegar and maple syrup with chives and walnuts Mixed leaves with herb dressing	Vegetable frittata
Thursday 10 th	Pea courgette and mint soup Granary bread	Rosemary Roasted cauliflower and broccoli rice salad with parsley, lemon, and olive oil Thai style crunch salad with lightly spiced soy and ginger dressing Mixed leaves and dressing	Vegetable Thai style curry
Tuesday 15 th	Carrot and almond soup Fresh bread	Couscous tabouleh with cucumber, cherry tomatoes, fresh herbs, and juicy sultanas Beetroot remoulade with shredded radicchio, tarragon and walnuts Mixed leaves and dressing	Lentil dhal

Wednesday 16th	Beetroot and coconut soup Granary bread	Quinoa salad with roasted squash, celeriac, courgettes and dressed with lemon, olive oil and fresh herbs Mixed bean salad with celery, cucumber, Chinese leaves, feta and tarragon Mixed leaves and dressing	Stuffed portobello mushrooms with almond, herbs and winter kale
Thursday 17th	Pea, courgette, and mint soup Fresh bread	New potato salad with sunblush tomatoes, watercress, caper and spring onions Beetroot remoulade with apple and tarragon Mixed leaves and dressing	Roasted peppers with garlic and anchovies and tomatoes
Tuesday 22nd	Celeriac, coconut and cardamon Fresh bread	Roasted beetroot and roasted fennel salad with toasted halloumi cheese, fresh dill, and lemon Courgette, carrot, apple, mange tout and spinach salad with ginger and tamari dressing topped with toasted chopped hazelnuts Mixed leaves and dressing	Spicy bean and quinoa patty Salsa verde
Wednesday 23rd	Tomato and sweet potato Wholemeal bread	Rice salad with roasted cauliflower, courgette, fresh herbs and pomegranate Waldorf salad with grapes, apples, celery and walnuts Mixed leaves and dressing	Thai style tofu curry
Thursday 24th	Pea and mint Fresh granary bread	Rice salad with roasted cumin carrots, roasted fennel and fresh mint Beetroot, red cabbage and Chinese leaf slaw with apple and tarragon Mixed leaves and sweet potato mayonnaise	Black Bean and roasted vegetable mousaka