PENPERGWM HOUSE

MENU w.c 20th May 2024

Breakfast is served daily in the Garden Room from 8.00am – 9.30am.

If you require a later breakfast, this will be delivered on a tray to your room.

We offer white or brown toast with jam, marmalade or your choice of spread. A selection of cereals, porridge, yoghurt and fresh fruit are always available. Hot breakfast is offered every weekend.

Orange juice with a choice of tea or coffee will accompany your food.

MONDAY

Lunch

Cold Meat Selection
Mix of Salads, Hot Buttered New
Potatoes

New York Cheesecake

Supper

Corned Beef Hash

Profiteroles & Cream

TUESDAY

Lunch

British Bangers & Mash Onion Gravy Seasonal Vegetables

Summer Berry Pavlova

Supper

Prawn Cocktail
Bread & Butter

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Banana Splits

WEDNESDAY

Lunch

Roast Beef Yorkshire Pudding, Roast Potatoes Seasonal Vegetables

> Fresh Fruit Salad Shortbread Biscuit

Supper

Open Sandwiches

&

Baked Apples with Maple Syrup

THURSDAY

Lunch

Coronation Chicken
Potato Wedges & Green Salad

Summer Pudding

Supper

Ham & Eggs

&

Mint & Chocolate
Cheesecake

w/c 20th May 2024

FRIDAY

Lunch

Poached Salmon with Dill Asparagus & Cucumber Salad King Edward Potatoes

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Queen of Puddings Cream

Supper

Pork Pie & Piccalilli

Bakewell Tart Slice

SATURDAY

Lunch

Crispy Topped Cumberland Pie Seasonal Vegetables & Raspberry Panna Cotta

Supper

Cheese & Chive Quiche
Salad & Bread Roll

Eton Mess

SUNDAY

Lunch

Roast Pork & Crackling Roast Potatoes, Seasonal Vegetables

Strawberry Shortcake
Clotted Cream

Supper

Alternative lunches available on request, if required:

Fishcakes, sausages, quiche, salads, cold meats, cheese & potato pie, corned beef hash or omelette

Cheese & Biscuits, Mousse, Fruit Jelly, Ice Cream and Fruit Salad are offered as an alternative pudding and after supper.

If you feel you would prefer something other than the set menu, the Catering team are happy to oblige but we do kindly ask tell the kitchen **BEFORE 10AM**

For all allergen and quality assurance information or any other specific dietary requirements, please ask a member of staff or speak to the kitchen.