## OSC DINNER MENU 1st - 7th April 2018

<table>
<thead>
<tr>
<th>SUNDAY</th>
<th>MONDAY</th>
<th>TUESDAY</th>
<th>WEDNESDAY</th>
<th>THURSDAY</th>
<th>FRIDAY</th>
<th>SATURDAY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dinner 0</td>
<td>Dinner 148+STF</td>
<td>Dinner 45 Buffet</td>
<td>Dinner 169+STF</td>
<td>Dinner 23 Plated</td>
<td>Dinner 0</td>
<td>Dinner 88+STF</td>
</tr>
</tbody>
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- **Roast Sirlion of Beef & Yorkshire Pudding**
- **Roast Pork Loin & Apple Sauce**
- **Salmon Supreme with Chili & Pepper Sauce**
- **Marinated Lemon & Lime Chicken**
- **Turkey in Chow Mein Sauce**
- **Lamb Tagine**
- **Broccoli & Stilton Cheese Tart**
- **Aubergine filed with Flogoulet Beans**
- **Chickpea Curry**
- **Lentil Dahl Curry**
- **Spiced Lentil & Spring Vegetable Risotto**
- **Mushroom & Garlic Qourn Escalope**
- **Vegetable Encroute**
- **Roast Potatoes**
- **Savory red Cabbage carrots**
- **Savory Rice Naan Bread**
- **Poppadoms & Chutney Samosas**
- **Bock chot Carrots**
- **Wasabi Mash Potatoes Jacket Potatoes**
- **Rice Stirfry Vegetables Broccoli Jacket Potatoes**
- **Sultana Pudding**
- **Apricot Crème Brule**
- **Citrus Tart**

*‘If you have a food allergy or a special dietary requirement please inform a member of the hospitality team.’*