## OSC DINNER MENU 25th-31st March 2018

<table>
<thead>
<tr>
<th>SUNDAY 25th</th>
<th>MONDAY 26th</th>
<th>TUESDAY 27th</th>
<th>WEDNESDAY 28th</th>
<th>THURSDAY 29th</th>
<th>FRIDAY 30th</th>
<th>SATURDAY 31st</th>
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<tbody>
<tr>
<td>Dinner 120+STF</td>
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- **Chefs Choice x13**
  - Roast Leg Of Lamb with Rosemary
  - Roast Chicken Breast & Stuffing
  - Turkey Escalope in Tomato Herb Sauce
  - Pan Fried Rump Steak
  - Salmon with Herb Sauce
  - Roast Loin of Pork and Apple Sauce
  - Spiced Lentil & Spring Vegetable Cakes
  - Mushroom & Leek Casserole with Herb
  - Quorn Escalope in Tomato Sauce
  - Red Onion and Goats Cheese Tart
  - Vegetarian Toad in the Hole
  - Parsley Potatoes
  - Seasonal Vegetables
  - Sweet Potato Fries
  - Tomato, Mushroom Onion Rings
  - Beans
  - Carrots
  - Mash Potatoes
  - Chocolate Mousse and Raspberry Sauce
  - Profiteroles and Chocolate Sauce
  - Vanilla Cheesecake

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