

Fresh thinking and greatness...

# Made on a Friday

3 COURSE  
VISITING DINER PRICE  
**£25.50**

## TO START

*Served straight to your table*

### POTTED PRAWNS\*

mini niçoise salad, red pepper dressing and crusty bread

### CREAMY BACON & GARLIC MUSHROOMS

served on toasted brioche with a pesto and roasted tomato dressing

### SPICED PEAR TATIN<sup>v</sup>

topped with blue cheese, walnut, red pepper and chive dressed leaves

### CHEF'S SOUP OF THE DAY\*

ask your Host for today's speciality

## THE CLASSICS

*Served straight to your table*

### CLASSIC COQ AU VIN

bacon, mushrooms, parsley and new potatoes

*Perfect with*  
**PATIRROJO**  
**MERLOT RESERVA**

### VEGETABLE CHILLI & NACHOS<sup>v</sup>

wild rice, guacamole, sour cream and chives

*Perfect with*  
**SOLAR VIEJO**  
**RIOJA CRIANZA**

### SPINACH & RICOTTA RAVIOLI<sup>v</sup>

arrabiatta sauce, roasted vegetables, garlic and rosemary focaccia

*Perfect with*  
**BASKING**  
**LIZARD SHIRAZ**

*Perfect with*  
**BABICH PINOT NOIR**

*Chef's Signature*  
**PLEASE SEE YOUR HOST FOR TONIGHT'S CHEF'S SPECIAL**

*Thinking dessert?*  
**VANILLA BEAN & MASCARPONE PANNA COTTA**

## THE BUFFET

### THE GREAT BRITISH CHIP SHOP

fried fish and seafood, beer battered sausages, gravy, curry sauce, mushy peas and pickles

### CATCH OF THE DAY\*

ask your Host or see our blackboard for details

*We recommend...*  
**LODEZ CHARDONNAY**

## THE CARVERY

*...See our Chefs carve before your very eyes...*

### ROSEMARY STUDDED LEG OF BRITISH LAMB\*

seasonal vegetables, potatoes, redcurrant jelly, mint sauce and gravy

*Perfect with*  
**SOLAR VIEJO RIOJA CRIANZA**

### MARMALADE GLAZED BACON LOIN\*

seasonal vegetables and potatoes

*Perfect with*  
**PARAMUS RUEDA VERDEJO**

## THE DELI

*available as*  
**STARTER OR MAIN**

### SALAD BAR

please help yourself to our range of seasonally created salad dishes, cold meats, dressed salads and tasty dressings

*We recommend...*  
**AVITO PINOT GRIGIO**

## DESSERTS

*Ask about Chef's Signature dessert*

### THE WARNER CHEESEBOARD\*

selection of British and continental cheese, celery, grapes, chutney and biscuits

### CHEDDAR BLUE STILTON BRIE

*Look out for our artisan cheeses too*

### Home-made Baileys B&B pudding

vanilla ice cream or custard

### Chef's crumble

custard or ice cream

### Bramley apple & blackberry open pie

custard or pouring cream

### Tropical fresh fruit salad\*

lemon sorbet

### Vanilla bean & mascarpone panna cotta\*

blackcurrant compote, blackberries, Amaretto crumb and clotted cream

### Toffee & honeycomb cheesecake\*

butterscotch cream, toffee sauce and chocolate pencil

### Turkish delight mousse cake

lemon and rosewater syrup, crushed meringue

### ICE CREAM PARLOUR

selection of artisan made ice creams

### RUM AND RAISIN

### STRAWBERRY

### ORIENTAL GINGER

### VANILLA POD

### MINT CHOC CHIP RIPPLE

### SALTED CARAMEL

## HOT DRINKS

Espresso .....	£2.60
Double espresso .....	£2.80
Cappuccino.....	£2.60
Latte.....	£2.60
Mochaccino .....	£2.60

Our hot drinks selection includes coffee made with our very own Arrosta beans, especially brewed to our exacting standards

*exclusively brewed by*



Americano .....	£2.50
Hot chocolate .....	£2.60
Deluxe hot chocolate .....	£2.75
Pot of tea.....for one	£1.90 / for two £3.20
Fruit tea.....	£1.95

\*  
Gluten Free  
options available  
*Speak to your Host*

<sup>v</sup>  
Vegetarian  
*Speak to your Host*

All of our food is prepared in kitchens where nuts, gluten and other allergens are commonly used. As a result we cannot guarantee our dishes will be free from traces of these products. If you suffer from a food allergy, please let your Host know before ordering. Dishes marked with a (v) are suitable for vegetarians. If you are concerned about cross-contamination during preparation, or the presence of allergens in our food, please ask a member of our Team for assistance when choosing your meal. If you suffer from any food allergies or have any specific dietary requirements please speak to one of our Team, who will be only too happy to help. Please let our Team know of any allergies at each meal, even if you have dined with us before. Fish dishes may contain small bones. Prices are inclusive of VAT at standard rate. No service charges are applied.

Friday 19th September 1952

## Made a splash

*Singin' in the Rain* released in the UK



Fresh thinking and greatness...

# Made on a Friday



Friday 19th May 1769

## Made the journey

Guinness first exported to the UK

A regular pour to every pub in the land, 'The Black Stuff' was originally exported to the UK on this day. The time-honoured blend of water, partially roasted barley, roast malt extract, hops, and brewer's yeast, this pride of St. James's Gate Brewery has been known to have healthy benefits for its drinkers (although these claims are staunchly denied by representatives of the company). We like to think a drop of 'The Black Stuff' is a good idea most evenings, so it's fair to say when the first ships pulled in carrying the creamy-topped cargo, a sizeable selection of the barrels may have been cracked open in celebration.



Friday 21st November 1980

## Made us hold our breath

Who shot JR?

*Dallas* became staple viewing for any family in the eighties, the non-stop family drama of Texan oil magnates the Ewings. The centre of this global cliffhanger was the shooting of its resident villain, J.R., played by Larry Hagman. The world waited on the edge of its seat to find out who pulled the trigger – was it his long-suffering wife, Sue Ellen? Her lover, Dusty Farlow – the bookies favourite? Or his childhood rival Cliff Barnes? ... it turned out to be none other than Sue Ellen's sister Kristin.

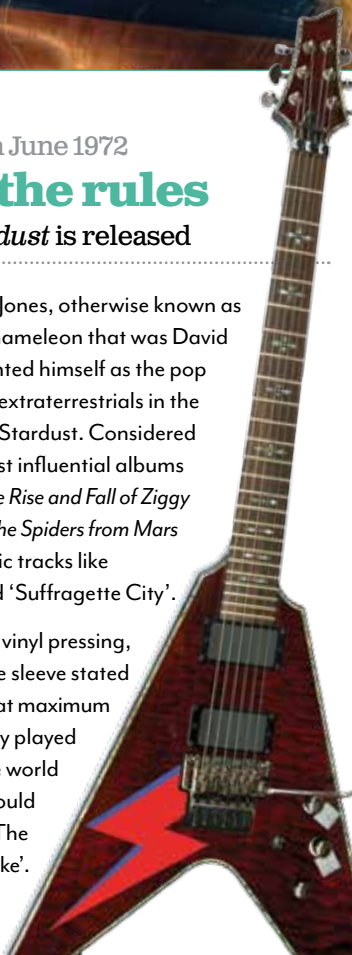
Friday 16th June 1972

## Made the rules

*Ziggy Stardust* is released

David Robert Jones, otherwise known as the musical chameleon that was David Bowie, reinvented himself as the pop messenger to extraterrestrials in the form of Ziggy Stardust. Considered one of the most influential albums of all time, *The Rise and Fall of Ziggy Stardust and The Spiders from Mars* featured classic tracks like 'Starman' and 'Suffragette City'.

In the original vinyl pressing, the back of the sleeve stated 'To be played at maximum volume'. Ziggy played guitar and the world loved it. He would reappear as 'The Thin White Duke'. True genius.



Friday 1st July 1977

## Made history

Virginia Wade wins Wimbledon

In straight sets against Betty Stöve from The Netherlands, Virginia Wade took the title of Ladies' Champion in the year of the Queen's Silver Jubilee. Surprisingly no stranger to victory, Wade had previously secured the US and Australian Opens. But Wimbledon had always eluded her. On this day, the Centre Court echoed with the sound of 'Land of Hope and Glory'.

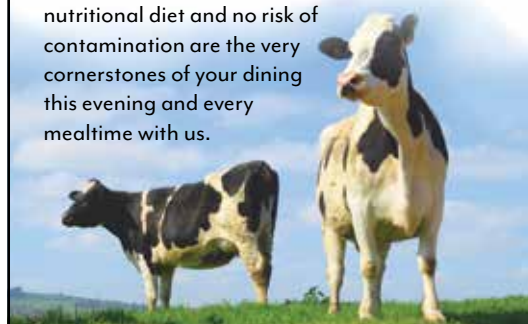


Every Friday

## Made a real commitment



This logo confirms our independent assessors have checked that all food and drink meets our comprehensive standards, from farm to fork. Traceability trails, adequate shelter, nutritional diet and no risk of contamination are the very cornerstones of your dining this evening and every mealtime with us.



Friday 15th April 1955

## Made food fast

McDonald's first franchise

The brainchild of Maurice and Richard McDonald achieved its first franchise when Ray Kroc, a humble milkshake salesman from Des Plaines, Chicago, decided he wanted a slice of this culinary revolution. So was the franchise born. So successful was the operation that in 1961 the insightful Mr Kroc bought out the brothers and introduced Ronald McDonald and the Golden Arches.



Fresh thinking and greatness...

# Made on a **Saturday**

3 COURSE  
VISITING DINER PRICE  
**£25.50**

## TO START

*Served straight to your table*

### HOME-MADE CHICKEN LIVER & PORT PÂTÉ\*

brioche toast and onion chutney

### SMOKED SALMON & SPINACH TART

tomato, chive and baby spinach salad

### MUSHROOM & TARRAGON MOUSSE (v)\*

relish, crispy flatbread and wild mushroom dressing

### CHEF'S SOUP OF THE DAY\*

ask your Host for today's speciality

## THE CLASSICS

*Served straight to your table*

### BRAISED LAMB SHANK

puy lentils and chickpeas, arrabiatta sauce

*Perfect with*  
**Q CLAY**

### WILD MUSHROOM RISOTTO (v)

basil pesto, rocket leaves and tomato confit

*Perfect with*  
**BABICH PINOT NOIR**

### CAULIFLOWER CHEESE SUET PUDDING (v)

with mature Cheddar and grain mustard, steamed leeks, pea purée, Parmentier and mustard cream

*Perfect with*  
**BABICH PINOT NOIR**

*Perfect with*  
**BASKING LIZARD SHIRAZ**

*Chef's Signature*  
**PLEASE SEE YOUR HOST FOR TONIGHT'S CHEF'S SPECIAL**

*Thinking dessert?*  
**CARAMEL FUDGE & CLOTTED CREAM CHEESECAKE**

## THE BUFFET

### INDIAN BAR

selection of authentic curries, rice, naan bread and traditional accompaniments

### CATCH OF THE DAY\*

ask your Host or see our blackboard for details

*We recommend...*  
**AVITO PINOT GRIGIO**

## THE CARVERY

*...See our Chefs carve before your very eyes...*

### BUTTER ROASTED TURKEY\*

sage and onion stuffing, chipolatas, seasonal vegetables, potatoes, traditional gravy and cranberry sauce

*Perfect with*  
**LODEZ CHARDONNAY**

### SAGE & HONEY ROASTED PORK LOIN\*

seasonal vegetables, potatoes, mustard stuffing, apple sauce and pan gravy

*Perfect with*  
**LODEZ CHARDONNAY**

## THE DELI

*available as*  
**STARTER OR MAIN**

### SALAD BAR

please help yourself to our range of seasonally created salad dishes, cold meats, dressed salads and tasty dressings

*We recommend...*  
**AVITO PINOT GRIGIO**

## DESSERTS

*Ask about Chef's Signature dessert*

### THE WARNER CHEESEBOARD\*

selection of British and continental cheese, celery, grapes, chutney and biscuits

### CHEDDAR BLUE STILTON BRIE

*Look out for our artisan cheeses too*

### Sticky fig pudding

salted caramel ice cream or custard and toffee sauce

### Baked apricot sponge

custard or fresh cream

### Chef's crumble

custard or ice cream

### Tropical fresh fruit salad\*

with lemon sorbet

### Belgian chocolate orange bombe

chocolate and orange truffle, orange cream

### Caramel fudge & clotted cream cheesecake\*

white chocolate sauce

### Fruit charlotte

crushed shortbread, white chocolate cream and raspberry syrup

### ICE CREAM PARLOUR

selection of artisan made ice creams

### RUM AND RAISIN

### STRAWBERRY

### ORIENTAL GINGER

### VANILLA POD

### MINT CHOC CHIP RIPPLE

### SALTED CARAMEL

## HOT DRINKS

Espresso .....	£2.60
Double espresso .....	£2.80
Cappuccino.....	£2.60
Latte.....	£2.60
Mochaccino.....	£2.60

Our hot drinks selection includes coffee made with our very own Arrossa beans, especially brewed to our exacting standards  
*exclusively brewed by*



Americano .....	£2.50
Hot chocolate.....	£2.60
Deluxe hot chocolate.....	£2.75
Pot of tea.....for one	£1.90 / for two £3.20
Fruit tea.....	£1.95

All of our food is prepared in kitchens where nuts, gluten and other allergens are commonly used. As a result we cannot guarantee our dishes will be free from traces of these products. If you suffer from a food allergy, please let your Host know before ordering. Dishes marked with a (v) are suitable for vegetarians. If you are concerned about cross-contamination during preparation, or the presence of allergens in our food, please ask a member of our Team for assistance when choosing your meal. If you suffer from any food allergies or have any specific dietary requirements please speak to one of our Team, who will be only too happy to help. Please let our Team know of any allergies at each meal, even if you have dined with us before. Fish dishes may contain small bones. Prices are inclusive of VAT at standard rate. No service charges are applied.

\*  
Gluten Free options available  
*Speak to your Host*

(v)  
Vegetarian  
*Speak to your Host*

Saturday 11th October 1975

## Made us **laugh**

*Saturday Night Live* launched in the US

Fresh thinking and greatness...

# Made on a **Saturday**

Saturday Menu 

Saturday 4th August 2012

## Made of **gold**

Super Saturday at 2012 London Olympics

It was the culmination of decades of hopes, dreams and intense commitment from our British hopefuls. It was the icing on an Olympic cake that was already sweet. Showcasing the UK in all its glory, we approached 'Super Saturday' in a good place on the medal table. Little did we realise the almighty haul that would follow. It started with Jessica Ennis in the heptathlon, then Mo Farah in the 10,000m. Only a few minutes later, Greg Rutherford shocked the stadium by taking the long jump title. Earlier that day, our rowing heroes had taken a further two golds and the exceptional track cycling team had scooped a further triumph in the team pursuit. Team GB would never be the same again.



Saturday 6th October 2001

## Made it **bend**

Last-minute wonder goal against Greece

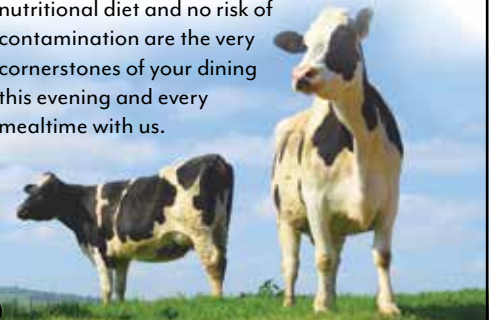
We struggle to this day to know how 'Golden Balls' achieved it. But time and time again, Mr Beckham wowed a nation with his physics-defying free kicks. Defensive walls from top international teams could only watch in disbelief as the ball went sailing around them and past the reach of their helpless keeper.

Every Saturday

## Made a **real commitment**



This logo confirms our independent assessors have checked that all food and drink meets our comprehensive standards, from farm to fork. Traceability trails, adequate shelter, nutritional diet and no risk of contamination are the very cornerstones of your dining this evening and every mealtime with us.



Saturday 4th April 1981

## Made **our mind up**

Bucks Fizz win Eurovision

We already had a strong reputation heading into the 1981 Eurovision Song Contest. Sandie, Lulu and The Brotherhood of Man had already claimed victory. So in this year a group of popsters was formed to make it number 4. *Making your Mind Up* was a resounding hit, sparking a musical career that still survives today in various forms. However, it's that 'skirt rip' that will live forever in Eurovision history.



Saturday 21st September 1937

## Made it **precious**

*The Hobbit* first published

J.R.R. Tolkien's epic tale of a humble hobbit and his journey across Middle Earth helped to create a genre that is loved by all to this day. It was published prior to the Second World War and was later responsible for Tolkien being heralded as the Father of Modern Fantasy Literature. In the book, also titled *There and Back Again*, and Tolkien's subsequent novels within his fantasy world, we read excitedly about hobbits, elves and dwarves confronting orcs and ogres in the Battle of the Five Armies. The books lean heavily on his First World War experiences, his intense passion for Norse mythology and all things William Morris.

Saturday 19th January 1946

## Made a **coat of many colours**

Dolly Rebecca Parton Dean is born

The diminutive country and western powerhouse was the original songwriter of the Whitney Houston classic *I Will Always Love You*, but this was only one of many amazing hits the philanthropist and big-hearted country gal was responsible for. Hooray for Dollywood!



Fresh thinking and greatness...

# Made on a Sunday

3 COURSE  
VISITING DINER PRICE  
**£25.50**

## TO START

*Served straight to your table*

### FREE RANGE DUCK LIVER & ORANGE PÂTÉ \*

toasted brioche, beetroot  
and horseradish relish

### WATERMELON, FETA & HONEY SALAD v\*

thyme and  
basil dressing

### HOME-MADE FISH CAKE

dill mayonnaise,  
confit tomatoes, tomato  
and shallot dressing

### CHEF'S SOUP OF THE DAY \*

ask your Host for  
today's speciality

## THE CLASSICS

*Served straight to your table*

### PORK TENDERLOIN FILLET

stuffed apple, mustard,  
bacon and cabbage mash, pan jus

*Perfect with*  
**EDDYSTONE PINOT GRIS**

### POTATO GNOCCHI RATATOUILLE v

baby mozzarella  
and torn basil

*Perfect with*  
**BASKING LIZARDS SHIRAZ**

### FOUR CHEESE & RED ONION SOUFFLÉ v\*

fine beans, roasted shallots,  
potatoes, tomato and chive butter sauce

*Perfect with*  
**LODEZ CHARDONNAY**

*Perfect with*  
**SOLAR VIEJO RIOJA CRIANZA**

*Chef's Signature*  
**PLEASE SEE YOUR HOST FOR  
TONIGHT'S CHEF'S SPECIAL**

*Thinking dessert?*  
**PECAN TART**

## THE BUFFET

### MIXED GRILL

sirloin steak, gammon, pork chop,  
black pudding, pork and herb  
sausages, tomatoes, mushrooms  
and chips

### CATCH OF THE DAY \*

ask your Host or  
see our blackboard for details

*We recommend...*  
**TALL HORSE CHENIN BLANC**

## THE CARVERY

*...See our Chefs carve before your very eyes...*

### THYME ROAST 28-DAY AGED TOPSIDE OF BEEF \*

potatoes, seasonal vegetables,  
Yorkshire pudding  
and pan gravy

*Perfect with*  
**PETIRROJO MERLOT RESERVA**

### HALF ROAST CHICKEN

sage and onion stuffing,  
potatoes, seasonal  
vegetables and pan gravy

*Perfect with*  
**TALL HORSE CHENIN BLANC**

## THE DELI

*available as*  
**STARTER OR MAIN**

### SALAD BAR

please help yourself to our  
range of seasonally created  
salad dishes, cold meats, dressed  
salads and tasty dressings

*We recommend...*  
**AVITO PINOT GRIGIO**

## DESSERTS

*Ask about Chef's Signature dessert*

### THE WARNER CHEESEBOARD \*

selection of British and  
continental cheese, celery, grapes,  
chutney and biscuits

### CHEDDAR BLUE STILTON BRIE

*Look out for our  
artisan cheeses too*

### Eve's pudding vanilla ice cream or custard

**Pineapple, ginger  
& syrup sponge**  
stem ginger syrup and custard

**Home-made tea cake  
B&B pudding**  
custard or pouring cream

**Tropical fresh fruit salad \***  
with lemon sorbet

### Chilled rhubarb & custard layer pie clotted cream and white chocolate sauce

**Ultimate sherry trifle**  
sherry soaked sponge, raspberry  
jelly, custard, topped with fresh  
cream, meringue pieces and chocolate

**Pecan tart**  
toffee sauce, salted caramel  
ice cream and crushed biscuit

### ICE CREAM PARLOUR selection of artisan made ice creams

**RUM & RAISIN**  
**STRAWBERRY**  
**ORIENTAL GINGER**  
**VANILLA POD**  
**MINT CHOC CHIP**  
**SALTED CARAMEL**

## HOT DRINKS

Espresso ..... £2.60  
Double espresso ..... £2.80  
Cappuccino..... £2.60  
Latte..... £2.60  
Mochaccino..... £2.60

Our hot drinks selection includes coffee  
made with our very own Arrossa beans,  
especially brewed to our exacting standards  
**exclusively brewed by**



Americano ..... £2.50  
Hot chocolate ..... £2.60  
Deluxe hot chocolate ..... £2.75  
Pot of tea.....for one £1.90 / for two £3.20  
Fruit tea.....£1.95

All of our food is prepared in kitchens where nuts, gluten and other allergens are commonly used. As a result we cannot guarantee our dishes will be free from traces of these products. If you suffer from a food allergy, please let your Host know before ordering. Dishes marked with a (v) are suitable for vegetarians. If you are concerned about cross-contamination during preparation, or the presence of allergens in our food, please ask a member of our Team for assistance when choosing your meal. If you suffer from any food allergies or have any specific dietary requirements please speak to one of our Team, who will be only too happy to help. Please let our Team know of any allergies at each meal, even if you have dined with us before. Fish dishes may contain small bones. Prices are inclusive of VAT at standard rate. No service charges are applied.

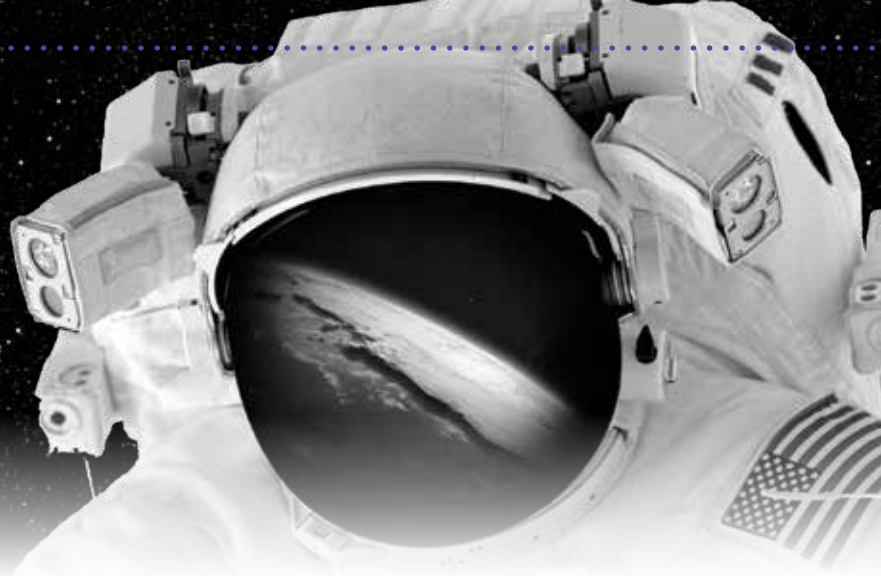
\*  
Gluten Free  
options available  
*Speak to your Host*

v  
Vegetarian  
*Speak to your Host*

Sunday 14th October 2012

## Made us jump

Felix Baumgartner's supersonic freefall from 128,000 feet



Fresh thinking and greatness...

# Made on a Sunday

Sunday Menu

Sunday 1st July 1979

## Made music personal

Sony Walkman introduced

Created out of the need for the Sony founder to listen to opera on long haul-flights, the Walkman gave us the freedom to listen to our favourite cassettes on the move. It seems light years away from the instant access to the world of music via the internet streaming services of today. In its day it gave the millions of joggers and moody teenagers an immediate escape into the music they loved. It truly allowed a generation to tune in, turn on and drop out, if only for the duration of Abba's Greatest Hits.



Sunday 10th April 1633

## Made a slip

Bananas go on sale in Britain

Now a part of everyday dining, it's hard to imagine life before the trusty banana. However, it wasn't until 1633 that this strange tropical fruit first went on sale in Britain. Brought from Bermuda by renowned botanist and herbalist Thomas Johnson. Without this discovery, countless comedy falls from escaping felons could have been avoided. (Please dispose of your banana skin responsibly, folks.)



Sunday 11th February 1990

## Made us free once more

Nelson Mandela is released

After 27 years of imprisonment, the human rights campaigner negotiated an end to apartheid in South Africa. He later went on to be the nation's President from 1994 till 1999. Cited alongside Mahatma Gandhi and Martin Luther King as a universal symbol of social justice, and deservedly was awarded the Nobel Peace Prize in Oslo in 1993.



Sunday 15th April 1984

## Made an exit

Tommy Cooper dies on stage

Classic funnyman Tommy Cooper died on this day on TV during *Live from Her Majesty's*. A consummate professional and master of the unexpected, the red tarboosh wearing maestro collapsed on stage to the laughs of his adoring fans, completely oblivious to the reality he was literally dying on stage. A legend to the last.



Sunday 14th September 1958

## Made you do well

Bruce Forsyth's first appearance - Sunday Night at the London Palladium

The man, the myth, the legend - Sir Bruce Forsyth CBE made his first but career-breaking appearance on *Sunday Night at the London Palladium*. Child performer 'The Boy Bruce, The Mighty Atom' first trod the boards at the ripe old age of 14 and was still the lithe and sprightly charmer of audiences 75 years later. Entertainment genius we may never see the likes of ever again.

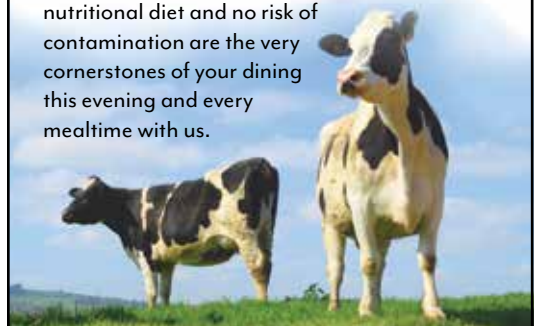


Every Sunday

## Made a real commitment



This logo confirms our independent assessors have checked that all food and drink meets our comprehensive standards, from farm to fork. Traceability trails, adequate shelter, nutritional diet and no risk of contamination are the very cornerstones of your dining this evening and every mealtime with us.



Sunday 26th June 1977

## Made us lonesome

Elvis' last performance

The final performance from 'The King' happened at The Market Square Arena on this day in front of 18,000 of his adoring fans. He was in fine spirits, in a jovial yet reflective mood. An incredibly charismatic and powerful vocalist, there can be only one Elvis Aron Presley.

