

Fresh thinking and greatness...

Made on a Friday

3 COURSE
VISITING DINER PRICE
£25.50

TO START

Served straight to your table

SMOKED SALMON & PROSECCO MOUSSE*

baked wholegrain mini loaf, dill mayonnaise and green salad

CREAMED SPINACH & ARTICHOKE PÂTÉ (V)*

baked bread and dressed leaves

PULLED HAM HOCK & CHIVE TART

poached egg, English mustard mayonnaise and dressed baby spinach

CHEF'S SOUP OF THE DAY*

ask your Host for today's speciality

THE CLASSICS

Served straight to your table

BRAISED BEEF & CHORIZO CASSEROLE

cooked with leeks, baby onions, boulangère potatoes and fine green beans

Perfect with TRIBU TRIVENTO MALBEC

MEDALLIONS OF PORK

celeriac purée, bubble and squeak, roasted Chantenay carrots and apple cider sauce

Perfect with LA JOYA VIOGNIER

Chef's Signature

SMOKED HADDOCK*

dill and lemon mash, white bean, tomato and pea casserole

Thinking dessert?

CHEF'S CRUMBLE

Perfect with

RONGOPAI MARLBOROUGH SAUVIGNON BLANC

SPICED PUMPKIN & LEEK PIE (V)

rissole potatoes and sprouting broccoli

Perfect with TALL HORSE CHENIN BLANC

FOUR CHEESE & RED ONION SOUFFLÉ (V)*

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

Perfect with LODEZ CHARDONNAY

THE BUFFET

THE GREAT BRITISH CHIP SHOP

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

We recommend...

LODEZ CHARDONNAY

THE CARVERY

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

LEMON & GARLIC ROASTED CHICKEN

bacon and tarragon stuffing, potatoes, seasonal vegetables and pan gravy

Perfect with

RONGOPAI MARLBOROUGH SAUVIGNON BLANC

ROSEMARY STUDDED LEG OF BRITISH LAMB*

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

Perfect with

SOLAR VIEJO RIOJA CRIANZA

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...

EDDYSTONE PINOT GRIS

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

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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

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*
Gluten Free
options available
Speak to your Host

(V)
Vegetarian
Speak to your Host

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.

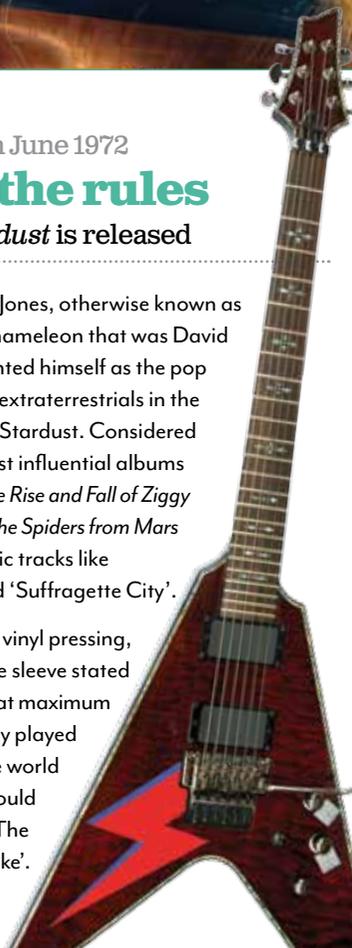
Friday 16th June 1972

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'.

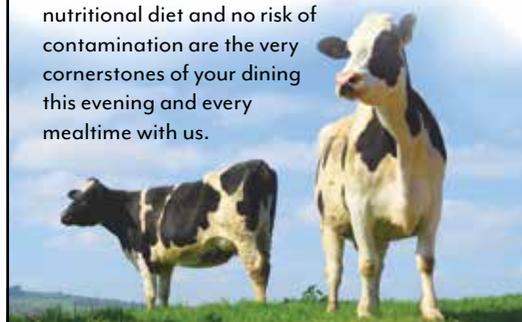


Every Friday

Made a real commitment



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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

FREE RANGE DUCK LIVER & ORANGE PÂTÉ*

toasted brioche, beetroot
and horseradish relish

MUSHROOM & TARRAGON MOUSSE

fig relish, crispy flatbread and
wild mushroom dressing

STEAK & ALE MINI PIE

pea purée, roasted shallot
and red wine sauce

CHEF'S SOUP OF THE DAY*

ask your Host for
today's speciality

THE CLASSICS

Served straight to your table

GRILLED CROWN LAMB CUTLET

braised fennel, bacon lardons
and dauphinoise potatoes

Perfect with SOLAR VIEJO RIOJA CRIANZA

BEEF MEDALLIONS*

with mushroom and Dijon mustard, winter greens
and dauphinoise potatoes

Perfect with LA JOYA VIOGNIER

Chef's Signature

CITRUS INFUSED SEA BASS*

prawn and leek sauce,
fondant potato and baby leeks

Thinking dessert?

FRUIT CHARLOTTE

*Perfect with
TALL HORSE CHENIN BLANC*

TAGLIATELLE PASTA

broad beans, sun blushed tomato, pesto,
wild rocket and vegetarian Parmesan shavings

Perfect with LA JOYA VIOGNIER

CAULIFLOWER CHEESE SUET PUDDING

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

Perfect with BABICH PINOT NOIR

THE BUFFET

INDIAN BAR

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

We recommend...
AVITO PINOT GRIGO

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...
PETIRROJO MERLOT RESERVA

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
Fruit tea.....	£1.95

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*
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

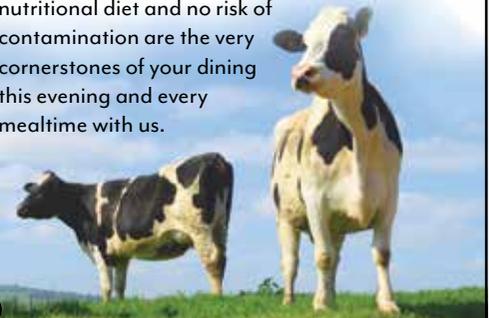
We struggle to this day to know how 'Golden Balls' achieved it. But time and time again, Mr Beckham wowed a nation with his physics-defying free kicks. Defensive walls from top international teams could only watch in disbelief as the ball went sailing around them and past the reach of their helpless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

Every Saturday

Made a **real commitment**



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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

HOME-MADE CHICKEN LIVER & PORT PÂTÉ*

brioche toast and onion chutney

SPICED PEAR TATIN TOPPED WITH BLUE CHEESE^v

walnut, red pepper and chive dressed leaves

MINI SCAMPI & FRIES

served with tartare sauce and lemon

CHEF'S SOUP OF THE DAY*

ask your Host for today's speciality

THE CLASSICS

Served straight to your table

DUO OF LEEK & CUMBERLAND SAUSAGES

creamed mustard mash, wilted greens and pearl onion gravy

Perfect with **PETIRROJO MERLOT RESERVA**

BREAST OF CHICKEN

wild mushroom and marsala cream, tarragon gnocchi and buttered greens

Perfect with **TALL HORSE CHENIN BLANC**

Chef's Signature

HONEY GLAZED SALMON*

lemon thyme, fennel and apple compote, new potatoes and a chive butter sauce

Thinking dessert?

TROPICAL FRESH FRUIT SALAD

Perfect with **LODEZ CHARDONNAY**

SWEET POTATO, PIMENTO & PEANUT BUTTER CASSEROLE^v

buttered green beans and braised rice

Perfect with **PETITTOJO MERLOT RESERVA**

PARSNIP ROULADE^v

smoked Cheddar cream cheese, apple and ginger chutney, carrot purée, Parisienne potatoes and chive butter sauce

Perfect with **LODEZ CHARDONNAY**

THE BUFFET

CHINA TOWN

sweet and sour pork, black bean chicken, Szechuan vegetables with noodles, authentic tastes of the Orient with your favourite accompaniments

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

DIJON GLAZED BACON LOIN

apricot and sage stuffing, marsala sauce

Perfect with

AVITO PINOT GRIGIO

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

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

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Americano	£2.50
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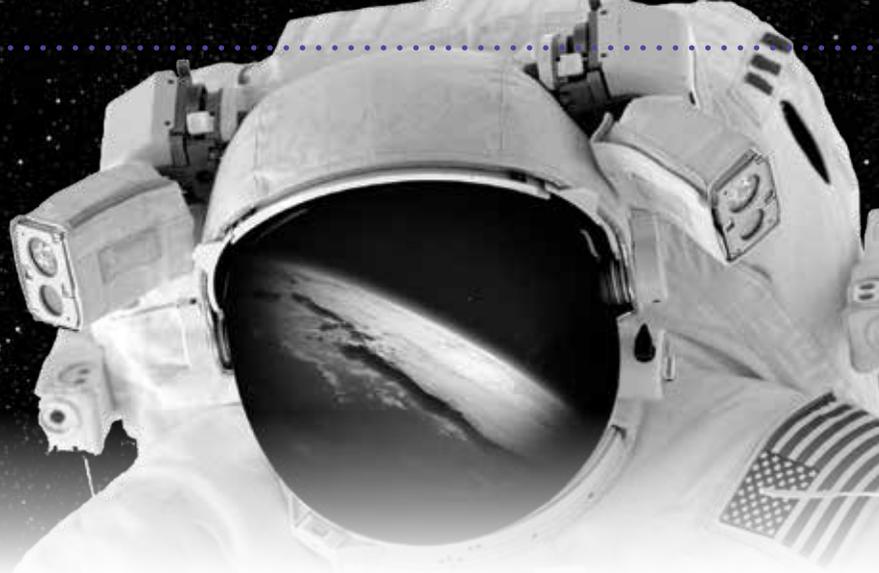
*
Gluten Free
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^v
Vegetarian
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Sunday 14th October 2012

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.

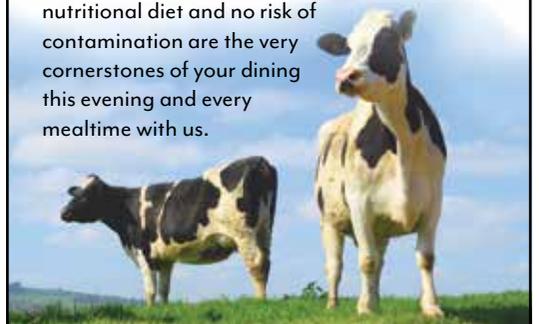


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Sunday 26th June 1977

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.

