

Week 3 Lunch and Dinner Menu



LUNCH							
	<i>Meat-Free Monday</i>	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Soup of the day	Soup of the Day	Soup of the Day	Soup of the Day	Soup of the Day	Soup of the Day	Soup of the Day	Soup of the Day
Main Course	Lentil Bolognaise Pasta Macaroni Cheese	Cottage Pie with Gravy	Pork Loin with a Homemade Apple Sauce	Roast Chicken Sage & Onion Stuffing Roast Gravy	Home Battered Fish of the Day Fish Fingers Baked Fresh Fish	Thai Green Chicken Curry	Southern Fried Chicken Burger
Vegetarian Option	Assorted Meat-Free Salad Buffet	Veggie Cottage Pie	Halloumi Croute with Tomato Salsa	Nut-less Roast	Pasta in White Sauce	Tofu Green Thai Curry	Veggie Burger
Vegetables & Potatoes	Steamed Broccoli Steamed Cauliflower Garlic Bread	Glazed Carrots Garden Peas Steamed Green Cabbage	Croquet Potatoes Sweetcorn Sauteed Leeks	Roast Potatoes Broccoli Roasted Root Vegetables	Chips Baked Beans Peas	Stir Fry Green Vegetables Jasmine White Rice Prawn Crackers	French Fries Onions Rings
Pasta/Noodle Option		Tomato and Basil	Mushroom Risotto	Creamy Spicy Sausage Pasta	Prawn & Smoked Haddock in White Sauce	Ravioli with Pesto	Tuna & Sweetcorn Pasta Bake
Jacket Potato Filling	Assorted Fillings	Assorted Fillings	Assorted Fillings	Assorted Fillings	Assorted Fillings	Assorted Fillings	Assorted Fillings
Dessert	Chocolate Cheesecake	Doughnut	Lemon Drizzle Cake	Strawberry Shortbread	Chocolate Orange Sponge with Chocolate Custard	Mixed Berry Eton Mess	Arctic Roll & Caramel Sauce
Extras	A selection of cold meats and salads are available from the salad bar. Assorted Cut & Whole Fresh Fruit & Yoghurts – assorted flavours						

DINNER							
	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Main course	Homemade Meatball Subs with Marinara Sauce	Chicken Kebab	Asian Style Crispy Beef	Fish Goujons with Garlic Mayonnaise	Beef Enchiladas	Sausage Plait	Roast Turkey, Cranberry Sauce, Stuffing & Gravy
Vegetarian Option	Aubergine Parmigiana Sub	Tempura Vegetables With Mint Yogurt	Crispy Garlic Mushrooms	Breaded Mozzarella Sticks	Vegetable Enchiladas	Vegetable Plait	Spinach & Feta Frittata
Vegetables & Potatoes	Brioche Bun Sweet Potato Fries Corn on the Cob	Herby Diced Potatoes Pitta Pockets Tzatziki	Long Grain Rice Steamed Broccoli	Spiced Potato Wedges Roasted Sweet Peppers & Cherry Tomatoes	Mexican Style Rice Peas & Sweetcorn Sour Cream & Chives	Colcannon Mash Baton Carrots Gravy	Roast Potatoes Roasted Vegetables Steamed Cabbage
Pasta Option	Mediterranean Roasted Vegetable Pasta Bake	Roasted Vegetable Cous Cous with Feta Cheese	Roasted Red Pepper & Marjoram	Penne Arrabbiata	Tomato, Chilli & Garlic	Three-Cheese Tagliatelle	Spinach & Mushroom
Jacket Potato Filling	Assorted Fillings	Assorted Fillings	Assorted Fillings	Assorted Fillings	Assorted Fillings	Assorted Fillings	Assorted Fillings
Dessert	Fruit Sundae	Banana & Strawberry Yogurt Smoothie	Rice Pudding Souffle with Peach	Junkyard Brownie	Carrot Cake	Double Choc Chip Cookie	Churros with Chocolate Sauce & Ice Cream
Extras	A selection of cold meats and salads are available from the salad bar. Assorted Cut & Whole Fresh Fruit & Yoghurts – assorted flavours						

All our dishes are produced in kitchens that contain allergens. Please advise the Chef Manager of any special dietary requirements, food intolerances or food allergies.