

Menu

Week one	Chef's Choice	Vegetarian Choice	Sweet Choice
Monday	Homemade corned beef pie served with oven baked potato wedges & mushy peas	Macaroni cheese served with homemade chilli bread & mixed salad	Cornflake apple tart served with custard
Tuesday	Minced beef lasagne served with mixed salad leaves & a garlic slice	Creamy vegetable Stroganoff served with wholemeal rice	Homemade sticky gingerbread served with a white sauce
Wednesday	Roast pork served with sage & onion stuffing, creamed potatoes & seasonal vegetables	Quorn sausages served with creamed potatoes & seasonal vegetables	Eton Mess Strawberries, meringue & cream
Thursday	Mumbai style beef meatballs served with spaghetti & green salad leaves	Homemade vegetable Paella	Dutch apple strudel served with custard
Friday	Homemade cod bites in batter served with chips and garden peas	Mushroom & spinach lasagne served with tomato bread	Melted chocolate cake served with chocolate sauce

Items subject to availability



Menu

Week two	Chef's Choice	Vegetarian Choice	Sweet Choice
Monday	Devilled beef cottage pie topped with champ mash, broccoli & carrots	Quorn chilli served with wholemeal rice & nachos	Chocolate & vanilla marbled sponge served with custard
Tuesday	Chicken & butternut squash curry served with brown rice, naan bread & minted yoghurt	Mixed bean & vegetable wrap served with coleslaw	Oaty fruit crunch served with custard
Wednesday	Roast gammon served with roast potatoes & seasonal vegetables	Homemade potato & leek gratin served with green salad leaves	Cheesecake topped with fresh fruit & cream
Thursday	Lamb cobbler served with creamed potatoes & spring cabbage	Mushroom & spinach risotto served with leafy salad	Apple & red berry crumble served with custard
Friday	Salmon & pasta in a homemade tomato sauce served with mixed salad & crusty bread	Roasted root vegetable & lentil curry served with brown rice	Homemade chocolate brownie served with custard

Items subject to availability



Menu

Week three	Chef's Choice	Vegetarian Choice	Sweet Choice
Monday	Minced beef chilli served with brown rice, nachos & minted yoghurt	Broccoli & cauliflower cheese served with herb bread	Homemade peach & raspberry cobbler served with custard
Tuesday	Slow cooked liver & bacon casserole served with baby potatoes & seasonal vegetables	Crispy topped vegetarian pie served with leafy salad	Traditional homemade apple pie served with custard
Wednesday	Roast turkey served with Yorkshire pudding, creamed potatoes, broccoli & carrots	Chickpea curry with spinach topped with eggs & served with brown rice	Blackberry & coconut square served with a mixed berry sauce
Thursday	Jamaican style beef pepper pot stew served with baby potatoes & seasonal vegetables	Tortellini in a mushroom & leek sauce served with salad leaves	Homemade syrup sponge served with custard
Friday	Homemade salmon fish cake in a tomato sauce served with chips, peas & sweet corn	Cheese, tomato & basil quiche served with new potatoes & mixed salad	Jam Roly Poly served with custard

Items subject to availability

