

WEEKLY MENU

WEEK 1

| | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY |
|--|---|--|---|--|--|
| Soup Station With Fresh Baked Bread | Tomato & basil | Curried parsnip | Broccoli | Spiced carrot | Lentil & Vegetable |
| Chef's Dish of the Day | Savoury Sausage Plait Or Pork & herb chipolata sausage with crispy onions & gravy | Mild Chicken Tikka masala Curry | Roast turkey with sage & onion stuffing Rich gravy | Spaghetti bolognaise | Breaded fillet of cod Or fish fingers with tartare sauce |
| Vegetarian Dish of the Day | Vegetarian sausage with crispy onions & gravy | Mild Chickpea, spinach & sweet potato masala curry | Bean & vegetable Wellington | Roasted vegetable & lentil bolognaise | Falafel wrap with sweet chilli & leaves |
| Sides | Creamy mashed potato Flash fried cabbage & green beans Steamed carrots | Pilau rice Roast cauliflower & broccoli | Roasted new potatoes. Steamed medley of vegetables | Mixed salad Sweetcorn | Chunky oven chips Garden peas Baked beans |

Fresh Salad Bar available everyday – Fresh Fruit & Yoghurts available daily

| Desser | t |
|-----------|---|
| of the Da | y |

Natural yoghurt pots with mixed berries, seeds & granola Vegan chocolate mousse pots

Fresh fruit salad or sugar free raspberry jelly Naturally sweet Pineapple upside down cake with vanilla cream Natural yoghurt pots with mixed berries, seeds & granola

For allergen information please speak to a member of the team.







WEEKLY MENU

WEEK 2

| | | | WEEK Z | | |
|--|---|---|--|--|---|
| | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY |
| Soup Station With Fresh Baked Bread | Golden vegetable | Spiced Carrot & coriander | Pepper & tomato | Root vegetable | Pea & mint |
| Chef's Dish of the Day | Mac n cheese bar with pulled chicken & crispy onions | Mild Katsu chicken with sticky rice | Beef & vegetable casserole with dumplings | Chicken gyros bar with minted yoghurt dip | Hand stretched pepperon Pizza |
| Vegetarian Dish of the Day | Vegan mac n cheese bar with blackened cauliflower & spiced chickpeas | Mild Katsu Quorn with sticky rice | Root vegetable & white bean casserole with Dumplings | Pulled oomph with lime & coriander | Hand stretched margarita Pizza |
| Sides | Garden peas & sweetcorn Garden salad | Roasted cumin cauliflower Indian style tomato & onion coriander salad | Mashed potatoes Carrots Broccoli | Soft pitta bread Stir fried peppers & onions. Red cabbage slaw | Chunky chips Spinach & rocket salad Baked beans |
| | Fresh Sal | ad Bar available everyday- | - Fresh Fruit & Yoghurts a | vailable daily | |
| Dessert of the Day | Vegan mango & coconut mousse | Naturally sweet banana cake | Create your own yoghurt bar | Apple crumble with custard | Chefs' special fruit sundae pots |

For allergen information please speak to a member of the team.







WEEKLY MENU



WEEK 3

| | | MONDAY TU | JESDAY WEDNESDAY | THURSDAY | FRIDAY |
|--|---|---|---|--|--|
| Soup Station With Fresh Baked Bread | Cauliflower | Mexican corn soup | Leek & potato | Roasted squash | Chickpea & chilli |
| Chef's Dish of the Day | Build your own BBQ slow roasted pork Lebanese taco | Chilli beef con carne | Honey roast gammon with gravy | Penne puttenesca or steamed trout puttenesca | Handmade smashed burger in a bun with salad garnishes |
| Vegetarian Dish of the Day | Build your own BBQ jackfruit Lebanese taco | Quorn mince chilli con carne | Mushroom & spinach Quiche | Creamy courgette & bean linguini | Garden vegetable & lentil burger in a bun with salad garnishes |
| Sides | Ratatouille vegetables Sweetcorn | Steamed rice Roasted root vegetables | Crisp roast potatoes Steamed carrots & Broccoli | Steamed garden peas Tomato & rocket salad | Oven baked fries Baked beans |

Fresh Salad Bar available everyday- Fresh Fruit & Yoghurts available daily

| Dessert |
|------------|
| of the Day |

Naturally sweet carrot & sultana cake

Sugar free fruity jelly pots

Natural yoghurt pots with mixed berries, seeds & granola

Freshly prepared rice pudding with berry compote

Ice cream bar – vanilla ice cream pots with a selection of fresh fruit coulis, sauces & toppings

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