



# WEEKLY MENU 03/12/2018

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
<b>LUNCH</b>  <b>Fresh Fruit Served with all Meals</b>	Selection of Cold Meats & Salads  Beef Spaghetti Bolognese GF Parmesan Cheese Fish Pie Vegetable Samosas V New Potatoes Jacket Potatoes Baton Carrots Sauté Courgettes   Sticky Toffee Pudding	Selection of Cold Meats & Salads  Lamb Rogan Josh Pappadums GF Baked Chicken Strips Spinach Cheese Parcels V Steamed Rice Roasted Peppers French Beans   Apple Strudel Custard Sauce	Selection of Cold Meats & Salads  Chicken Provencal GF Macaroni Cheese V Sweet Chilli Prawns Noodles Baby Roast Potatoes Jacket Potatoes Fresh Broccoli Sweet Corn   Rice Pudding Fruit Compote	Selection of Cold Meats & Salads  Jacket Potatoes Pork Chipolatas Chilli Beef GF Mushroom Stroganoff V Mixed Salads Steamed Rice   Fruit Jellies	Selection of Cold Meats & Salads  Breaded Plaice With Lemon Fish fingers GF Chinese Chicken Stir Fry Ravioli V French Fries Jacket Potatoes Baked Beans Garden Peas   Lemon Meringue Pie	Roast Chicken Leek Pie  Duchess Potatoes Sprouting Broccoli      Pancakes	Roast Lamb Mint Sauce  Roast Potatoes Cauliflower Cheese Sliced Carrots      Artic Roll
<b>TEA</b>	Cookies	Madeira Cake	Muffins	Biscuits	Chocolate Brownie	Chocolate Biscuit	
<b>Supper</b>	Sicilian Style Chicken Cheese Croissants Herb Potatoes Ratatouille  Fruit Yoghurts	Cumberland Sausages Fish Kedgeree Creamy Mash Cabbage  Chocolate Mousse	Beef Burritos Herb Bread Tomatoes Salads  Cheese Cake	Oven Roasted Asian Salmon American Quarter Pounders Curly Fries Roasted Peppers Choux Buns	Crispy Aromatic Duck Pancakes Prawn Toast  Spring Onions Cucumber Fruit Salad	Beef Lasagne  Herb Bread Mixed Salads Garden Peas  Ice Cream	

**Food allergies & Intolerance** Before you ask for your food please Speak to a member of the catering staff if you have any **food Allergens or Intolerances.**