



WEEKLY MENU 11/02/2019

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
LUNCH Fresh Fruit Served with all Meals	Selection of Cold Meats & Salads Crusty Beef Steak Pie Cod Fish Goujons Butternut Squash GF Rosemary Risotto V Jacket Potatoes New Potatoes Baton Carrots Fresh Cabbage Pears in Chocolate Sponge	Selection of Cold Meats & Salads Spanish Chicken with Chorizo GF Seared Cod Loin Macaroni Cheese V Jacket Potatoes Baby Roast Potatoes Roasted Peppers Sweet Corn Bakewell Tart Custard Sauce	Selection of Cold Meats & Salads Beef Madras Curry Pappadums GF Honey Chicken Spanish Omelette V Jacket Potatoes Steamed Rice Sauté Courgettes Medley Vegetables Jam Steamed Roll Custard Sauce	Selection of Cold Meats & Salads Moroccan Slow Cooked Lamb GF Braised Sausages Onion Gravy Quorn Sausages V Filo Cheese Parcels Jacket Potatoes Creamed Potatoes Sliced Carrots Fresh Broccoli Ice Cream Tubs	Selection of Cold Meats & Salads Breaded Plaice with Lemon Fish Fingers GF Beef Stroganoff GF Four Cheese V Tortellini Jacket Potatoes French Fries Garden Peas Baked Beans Black Cherry Cheese Cake	Chicken Casserole Herb Dumplings Duchess Potatoes Fresh Broccoli Fruit Crumble Custard	Roast Pork Loin Apple Sauce Roast Potatoes Baton Carrot Garden Peas Fruit Pie Cream
TEA	Cookies	Shortbread	Flapjacks	Chocolate Brownies	Carrot Cake	Chocolate Biscuit	
Supper	Sautéed Chicken with Mozzarella Beans on Toast Spicy Wedges Tomatoes French Beans Water Melon	Pulled Pork Brioche Bun Apple Sauce Poached Eggs Toast Waffles Ratatouille Banoffe Pie	Cheese Meat Feast Pizza Salads Peppers Eton Mess	Meze Board Calamari Pitta Breads Salads Mousse	Aromatic Duck Pancakes Sesame Toast Stir Fry Noodles Choux Buns	Spaghetti Bolognese Herb Bread Garden Peas Salads 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.**