



# WEEKLY MENU 11/03/2019

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
<b>LUNCH</b> <b>Fresh Fruit Served with all Meals</b>	Selection of Cold Meats & Salads  Crusty Beef Steak Pie Cod Fish Cakes 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
<b>TEA</b>	Cookies	Shortbread	Flapjacks	Chocolate Brownies	Jam Scones	Chocolate Biscuit	
<b>Supper</b>	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.**