



# WEEKLY MENU 13/05/2019

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
<b>LUNCH</b> <b>Fresh Fruit Served with all Meals</b>	Selection of Cold Meats & Salads  Chicken Tomato Pasta Bake Seared Cod with Pea Puree GF Vegetable Hot Pot V Jacket Potatoes New Potatoes French Beans Carrots  Sticky Toffee Pudding	Selection of Cold Meats & Salads  Slow Braised Beef Herb Cobbler Chicken Goujons GF Spinach Sweet Potato Curry V Jacket Potatoes Creamed Potatoes Fresh Broccoli Sweet Corn  Red Plum Crumble	Selection of Cold Meats & Salads  Roast Pork Loin Apple Sauce GF Salmon Dill Pasta Vegetable Samosas V Jacket Potatoes Roast Potatoes Honey Parsnips Fresh Cabbage Sliced Carrots  Bakewell Tart Custard Sauce	Selection of Cold Meats & Salads  Jacket Potatoes GF Coronation Chicken Prawn Mayonnaise Chilli Beef GF Pork Chipolatas Quorn Sausages V Mushroom V Stroganoff Spaghetti Hoops Roasted Vegetables  Assorted Yogurts Alpro Yogurts	Selection of Cold Meats & Salads  Crispy Battered Haddock Fish Fingers GF Chicken Jambalaya Spinach Ricotta V French Fries Jacket Potatoes Garden Peas  Pears Chocolate Sauce	Chicken Leek Pie  New Potatoes Broccoli Spears  Melon	Roast Beef Yorkshire Pudding  Roast Potatoes Carrots Cauliflower Cheese  Fruit Pie Cream
<b>TEA</b>	Choc Chip Cookies	Flapjack	Corn Flake Cakes	Brownies	Lemon Drizzle Cake	Chocolate Biscuit	
<b>Supper</b>	<b>Boarding House Barbecue</b>  <b>Weather Permitting</b>	Pork and Sage Meat Balls Cream Sauce Cheese Toasties Spicy Wedges Courgettes Melon	Beef Curry Naan Breads Beans on Toast French Beans  Fruit Yogurts	Meze Board Calamari Pitta Breads Greek Salad Peppers  Strawberry Pavlova	Aromatic Duck Pancakes Sesame Toast Spring Onions Cucumber  Choux Buns	Assorted Pizza  Salads Roasted Peppers  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.**