



WEEKLY MENU 30/09/2019

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
LUNCH Fresh Fruit Served with all Meals	Selection of Cold Meats & Salads Beef Spaghetti Bolognese GF Parmesan Cheese Seared Cod with Chorizo Sweet Potato Bake V Jacket Potatoes New Potatoes Sliced Carrots French Beans Eves Pudding Custard Sauce	Selection of Cold Meats & Salads Braised Sausage Casserole GF Veggie Sausages V Cheese Quiche V Jacket Potatoes Creamed Potatoes Steamed Cabbage Sweet Corn Red Plum Crumble Custard Sauce	Selection of Cold Meats & Salads Roast Chicken with Rosemary GF Pasta Tomato Bake V Samosas V Jacket Potatoes Roast Potatoes Honey Parsnips Broccoli Spears Bakewell Tart Custard Sauce	Selection of Cold Meats & Salads Pizza Margarita GF V Chilli Beef Tacos Sour Cream Baked Fish Mornay Jacket Potatoes Sweet Potatoes Tomatoes Vegetable Medley Chocolate Mousse Melon	Selection of Cold Meats & Salads Crispy Battered Cod Tartare Sauce Fish Fingers GF Chicken Jambalaya Pesto Gnocchi V French Fries Jacket Potatoes Baked Beans Mushy Peas Black cherry Cheese Cake	Sicilian Chicken Spicy Wedges Corn on the Cob Tomatoes Chocolate Brioche	Roast Leg of Lamb Mint Sauce Roast Potatoes Baton Carrots Cauliflower Cheese Fruit Pie Cream
TEA	Choc Chip Cookies	Shortbread	Corn Flake Cakes	Carrot Cake	Chelsea Buns	Chocolate Biscuit	
Supper	Sautéed Chicken with Mozzarella Cheese Toasties Spicy Wedges Garden Peas Pineapple	Spaghetti Carbonara Aubergine Bake Focaccia Bread Snap Peas Banoffee Pie	Beef Curry Steamed Rice Poached Eggs on Toast Beans Green Beans Cheese Cake	Pulled Pork Brioche Bun Crispy Sea Bass Mango Salsa Stir Fry Waffles Fruit Corners	Sticky Slow Roasted Pork Belly Apple Sauce Creamed Potatoes Broccoli Eton Mess	Meat Feast Pizza Salad Selection Focaccia Mixed 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.**