



WEEKLY MENU 07/10/2019

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
LUNCH Fresh Fruit Served with all Meals	Selection of Cold Meats & Salads Slow Cooked Beef Cobbler Cod Fish Cakes GF Spinach Sweet Potato Curry V New Potatoes Jacket Potatoes Baton Carrots French Beans Pear Sponge Chocolate Sauce	Selection of Cold Meats & Salads Chicken Fillet Dijon Sauce GF Chicken Strips Stuffed Peppers with Couscous V Baby Roast Potatoes Jacket Potatoes Sweet Corn Courgettes Brioche Chocolate Pudding	Selection of Cold Meats & Salads Baked Gammon GF Honey Pineapple Seafood Paella Pomodoro Tomato Pasta V Hash Browns Jacket Potatoes Grilled Tomatoes Garden Peas Cherry Pie Custard Suce	Selection of Cold Meats & Salads Beef Stroganoff GF Steamed Rice Honey Glazed GF Chicken Drumsticks Vegetable Pancake Rolls V Baby New Potatoes Jacket Potatoes Fruit Yogurts Alpro Yogurts	Selection of Cold Meats & Salads Breaded Haddock with Lemon Fish Fingers GF Singapore Noodles Pesto Gnocchi V French Fries Jacket Potatoes Garden Peas Baked Beans Fruit Jellies V Assorted Melon	Pulled Pork Apple Chutney Brioche Buns Coleslaw Spicy Wedges Fruit Waffles	Roast Chicken Bread Sauce Roast Potatoes Baton Carrots Cauliflower Cheese Fruit Pie Cream
TEA	Iced Lemon Sponge	Flapjacks	Kris pie Cakes	Chocolate Fudge Cake	Iced Buns	Chocolate Biscuit	
Supper	Baked Chicken Kiev Beans on Toast Spicy Wedges Corn on Cob Chocolate Whips	Swedish Pork Meat Balls Cheese Toasties Noodles Stir Fry Vegetables Fruit Slice	Assorted Pizzas Mixed Salads Peppers Pineapple	Chicken Tex Mex Cheese Nachos Peppers & Onions Choux Buns	Jacket Potatoes Assorted Fillings Chocolate Cake	Beef Lasagne Herb Bread 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.**