

WEEKLY

Menu



WEEK COMMENCING
19th October
LUNCH

MONDAY Vegetarian

**Chef's Dish Of
The Day**

**Roasted
Butternut
Squash &
Sage
Tagliatelle**

**Chef's
Vegetarian
Choice**

**Side Dish
of the day**

Dessert

**Bowl of
Salads**

**Yoghurt
&
Fresh Fruit**

TUESDAY

**Chicken
&
Bean
Burritos**

**Roasted
Pepper
burritos**

**Bowl of
Salads**

**Yoghurt
&
Fresh Fruit**

WEDNESDAY

**Sausage,
Sage, Apple
&
Red Potato
Bake**

**Quorn
Sausage,
Sage, Apple
&
Red Potato
Bake**

**Bowl of
Salads**

**Yoghurt
&
Fresh Fruit**

THURSDAY

**Quiche
Lorraine**

**Mushroom
&
Leek
Quiche**

**Bowl of
Salads**

**Yoghurt
&
Fresh Fruit**

FRIDAY

**Thai
Vegetable
Broth**

**Leek &
Potato**

**Homemade
Bread**

Cheese Plate

**Yoghurt
&
Fresh Fruit**

WEEKLY

Menu



WEEK COMMENCING
19th October
Dinner

MONDAY

TUESDAY

Vegan
WEDNESDAY

THURSDAY

FRIDAY

Chef's Dish Of
The Day

Chargrilled
Pork loin
steak

Lamb
Moussaka
&
Garlic bread

Thai
Green
Vegetable
Curry

Slow cooked
Pork belly
Apple,
sage
& onion
Sauce

Fish
pie

Chef's
Vegetarian /
Vegan
Choice

Quorn
Bolognese

Vegetable
&
Bean
Moussaka

Mushroom
& Artichoke
Pasta

Cous Cous
Stuffed
Peppers

Dessert

Apple &
Cinnamon
Crumble
&
Custard

Baked Rice
Pudding

Fresh Fruit
Salad

Lemon tart

Mincemeat
Turnover

Sunday Lunch Menu

25th October

**Roast beef
Yorkshire pudding
Horseradish Sauce**

Roast Potato's
Roast parsnips
&
Broccoli

**Italian
Stuffed Aubergine**

**Strawberry
Cheesecake**

