

Lunch menu for w/c 11th March 2019

MONDAY

Chef's Soup of the Day

Main Events

Mac 'n' Cheese topped with Sliced Tomato

Open Soya Burger with Chunky Tomato Salsa

Beetroot Falafels & Red Cabbage Slaw

And To Go With

Wedges
Cauli & Broccoli
Steamed Peas

Pudding

Vanilla Rice Pudding served with Stewed Plums

TUESDAY

Chef's Soup of the Day

Main Events

Honey Glazed-Bacon Chop

Chunky Beef Goulash

Meat Free Zone

Home-made Vegetable & Bean 'Sausage' Roll

And To Go With

Oregano Potatoes
Braised Red Cabbage
Parsley Carrots

Pudding

Winter Fruit Crumble accompanied by Custard

WEDNESDAY

Chef's Soup of the Day

Main Events

Piri Piri Chargrilled Chicken

Creamy Pork & Chorizo Casserole

Meat Free Zone

Braised Vegetable & Bean Cassoulet

And To Go With

Corn on the Cob
Curly Kale
Crushed Potatoes

Pudding

Carrot Cake served with Cream

Chef's Soup of the Day

Main Events

Home-made Beef Lasagne served with Garlic Bread

BBQ Chicken Thigh

Meat free zone

Roast Squash, Goat's Cheese & Sage Risotto

And To Go With

Steamed Cauliflower
Creamy Leeks
Italian Salad
New Potatoes

Pudding

Old-School Jam Roly Poly with Custard

THURSDAY

AVAILABLE DAILY

Salad Bar
Fresh Fruit
Pots
Homemade
Yoghurt with
Toppings
Baked Beans
& Jacket
Potatoes

FRIDAY

Chef's Soup of the Day

Main Events

Freshly Battered Fish

Poached Fish

Breaded Fish Fingers

Home-Made Lamb Pasty

Meat Free Zone

Mushroom & Gruyere Cheese Burger

And To Go With

Chunky Chips
Minted Peas
Baked Beans

Pudding

Pear & Ginger Upside Down Pudding

SATURDAY

SUNDAY