

# Lunch menu for w/c 11<sup>th</sup> February 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

Pear & Ginger Upside Down  
Pudding 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

Jam Roly Poly

## SATURDAY

## SUNDAY