

WEEK 1

MAIN

VEG

FUSION

SIDE

PUD

MON

Lamb
Curry

Mediterranean
Roasted Vegetable
Wrap

Chicken Tikka
Masala served
with Steamed Rice

Pesto Spaghetti
Seasonal Vegetables

Summer Berry Cake
& Mango Yoghurt

TUES

Slow Cooked Chicken
Leg, Glazed Baby
Onions & Sautéed
Mushrooms

Sweet Potato,
Spring Onion,
Pepper & Red
Onion Frittata

Pad Thai
Vegetable Noodles

Creamy Mash
Seasonal Vegetables

Banoffee Pie

WED

Roast Beef, Yorkshire
Pudding, Horseradish
Sauce and Roast
Gravy

Layered
Aubergine & Lentil
Bake

Meat Dhansak

Roast Thyme
Potatoes
Seasonal Vegetables

Apple Cinnamon
Crumble & Custard

THUR

Chicken &
Vegetable
Pie

Falafel Burger topped
with Corn Salsa on a
warm Pitta Bread

Tuscan Vegetable
Ragu served with
Fusilli Pasta

Seasoned Wedges
Seasonal Side Salad

Marble Cake &
Chocolate Sauce

FRI

Battered Fish, Tartare
Sauce, Lemon
& Mushy Peas

Roast Butternut
Squash & Sage
Tart

Kentucky Baked
Chicken Leg

Chipped Potatoes
Baked Beans

Lemon Cheesecake
& Berry Sauce

COLD SELECTION, BAGUETTES, SANDWICHES, SALAD BOXES, FRESH FRUIT AND YOGHURT POTS



Food allergy notice. Dishes may contain the following:
celery, cereals, crustaceans, milk, eggs, lupin, mollusc, mustard, nuts, peanuts,
sesame seeds, soya, sulphur dioxide. Please speak to chef for further information.

