

WEEK 2

MAIN

VEG

FUSION

SIDE

PUD

MON

Chicken Fillet with
Tomato, Coriander
and Chickpea Sauce

Mushroom, Potato &
Spinach Lasagne
served with Ciabatta

Pad Thai Noodles

Spanish Rice
Seasonal Side Salad

Salted Caramel
Sponge & Custard

TUES

Cottage
Pie

Lentil Strudel with a
Vegetable Salad

Smoked Mackerel,
Caper and Dill Fish
Cake with Lemon
Mayo

Seasonal Vegetables
Garlic New Potatoes

Apple & Roasted
Rhubarb Crumble
& Custard

WED

Roast Turkey,
Stuffing, Cranberry
Sauce & Roast Gravy

Quorn & Roast
Vegetable Enchiladas
with Rich Tomato
Salsa

Stir Fry Chilli Beef
Noodles

Rosemary Roasted
Potatoes
Seasonal Vegetables

Apple Cake &
Whipped Cream

THUR

Lamb Moussaka
served with a
Seasonal Side Salad

Spanish Tortilla
topped with Squash,
Red Onions & Leeks

Chicken Korma
& Pilau Rice

Seasonal Vegetables

Choc Chip Bread &
Butter Pudding &
Vanilla Sauce

FRI

Battered Fish, Tartare
Sauce, Lemon

Vegetable & Halloumi
Bruschetta drizzled
with Pesto Dressing

Chinese
Chicken Leg

Chipped Potatoes
Mushy Peas
Baked Beans

Jam & Coconut
Sponge & Custard

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.

