

WEEK 3

MAIN

VEG

FUSION

SIDE

PUD

MON

Caribbean Chicken  
Curry

Jumbo Quorn  
Sausage Hotdog,  
Caramelised Onions  
with a Summer Slaw

Korean  
Beef Noodles

Rice and Peas  
Seasonal Vegetables

Shortbread topped  
with Whipped Cream  
& Berry Compote

TUES

Butcher's Choice  
Sausages & Onion  
Gravy

Vegetable & Halloumi  
Brochettes

Herb Crusted Fish  
Fillet with Tomatoes,  
Peppers & Red Onion

Creamy Mash Potato  
Seasonal Vegetables  
Baked Beans

Orange Polenta Cake  
with Custard

WED

Roast Herb & Garlic  
Chicken with  
Roast Gravy

Slow Roasted Tomato  
& Goat Cheese Tart  
drizzled with Balsamic  
Glaze

Vegetable Tarka Dhal  
served with Naan  
Bread

Roast Baby Potatoes  
Seasonal Vegetables

Chocolate Banana  
Cake & Chocolate  
Sauce

THUR

Mexican Beef Tacos,  
Salad & Sour Cream  
& Chives

Red Lentil & Butternut  
Squash Burger

Stir Fry Chicken  
Noodles

Penne Pasta  
Seasoned Wedges

Lemon & Lime  
Cheesecake

FRI

Battered Fish, Lemon,  
& Tartare Sauce

Macaroni Cheese

BBQ  
Chicken Leg

Chipped Potatoes  
Baked Beans  
Mushy Peas

Eton Mess

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.

