

WEEK 1

MAIN

VEG

FUSION

SIDE

PUD

MON

Classic
Shepherd's Pie

Bubble & Squeak,
Poached Egg, Cream
of Mushroom Sauce

Red Thai
Chicken Curry

Steamed Rice
Seasonal Vegetables

Plum Spiced Bread &
Butter Pudding
& Vanilla Sauce

TUES

Hungarian
Chicken Goulash

Aubergine & Lentil
Ragout

Dan Dan Vegetable
and Quorn Noodles

Mash Potato
Seasonal Vegetables

Sicilian Lemon
Polenta Cake &
Whipped Cream

WED

Roast Beef,
Yorkshire Pudding &
Roast Gravy

Roasted Vegetable &
Quorn Strudel with
Tomato Sauce

Mutter Paneer
Curry
& Naan Bread

Garlic & Rosemary
Roast Potatoes
Seasonal Vegetables

Apple & Fruits of the
Forest Crumble
& Custard

THUR

Chicken Burger,
Red Pepper Mayo

Roasted Butternut
& Feta Burger,
Guacamole

Beef Pad
Thai Noodles

Seasoned Wedges
Seasonal Vegetables

Caramelised Pear &
Chocolate Upside
Down Cake
& Custard

FRI

Fish & Chips
With Fresh Minted
Mushy Peas &
Homemade Tartare

Winter Veg & Corn
Lasagne & Garlic
Bread

Mexican Lime
Chicken

Chipped Potatoes
Penne Pasta
Seasonal Vegetables

Sticky Toffee
Pudding &
Toffee 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.

