

WEEK 3

MAIN

VEG

FUSION

SIDE

PUD

MON

Spanish Chicken,  
Pepper & Pepperoni  
Stew

Vegetable & Quorn  
Paella

Cantonese Chilli,  
Broccoli & Quorn  
Noodles

Herb New Potatoes  
Seasonal Vegetables

Sultana & Honey  
Cake &  
Chantilly Cream

TUES

Beef & Vegetable  
Pie

Vegetarian Sausage  
& Bean Cassoulet

Hot & Sour  
Lemongrass Fish

Egg Fried Rice  
Mash Potato  
Seasonal Vegetables

Peach Melba Slice  
& Vanilla Sauce

WED

Roast Lemon & Herb  
Chicken and Roast  
Gravy

Vegetable and Lentil  
Shepherdess Pie with  
Sweet Potato Mash

Szechuan Lamb  
Noodles

Garlic Roast Potatoes  
Seasonal Vegetables

Pear & Berry Oat  
Crumble & Custard

THUR

Moroccan Beef Kefta  
Kebab, Tzatziki

Roasted Vegetable  
& Halloumi Kebab,  
Garlic Dip

Vegetable Balti  
& Flatbread

Seasoned Wedges  
Seasonal Vegetables

Orange Drizzle Cake  
& Citrus Sauce

FRI

Catch of the Day  
with Chips &  
Tartare Sauce

Spinach and Feta  
Quiche with Sweet  
Potato Crust

Tandoori  
Chicken

Chipped Potatoes  
Seasonal Vegetables

Cherry & Apple Pie  
& Vanilla 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.

