

# Menu — Week 2

## Monday

**MEAT FREE MONDAY**

- Soup of the Day  
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- Mediterranean Vegetable Lasagne
- Four Cheese Ravioli with Tomato Sauce
- Garlic & Herb
- Jacket Potatoes Baked Beans  
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- Seasonal Salads of the Day  
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- Home Made Theme Lemon & Blueberry Slice Cake

## Tuesday

- Soup of the Day  
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- BBQ Pulled Pork
- Turkey Con Chilli
- Texan Smokey BBQ Soya Mince
- Coriander & Chilli Half Corn Cob
- Deep South Cajun Rice
- Tortilla Wrap
- Pasta of the Day  
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- Seasonal Salads of the Day  
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- Home Made Steamed Ginger & Pineapple Sponge Pudding

## Wednesday

- Soup of the Day  
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- Pasta with Beef Bolognese Sauce
- Green Pea Pesto Pasta
- Herby Garlic Bread
- Jacket Potatoes Baked Beans  
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- Seasonal Salads of the Day  
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- Home Made Raspberry & White Chocolate Muffin

## Thursday

- Soup of the Day  
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- Spanish Chicken Paella
- Vegetable paella
- Sweet Potato Bravas with Sticky Tomato Sauce
- Spanish Omelette
- Pasta of the Day  
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- Seasonal Salads of the Day  
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- Home Made Vegan Spanish Churros with Chocolate Sauce

## Friday

- Soup of the Day  
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- Battered Fish
- Skinny Crispy Fries
- Seasonal Garden Pea
- Pumpkin and Parmesan Risotto
- Jacket Potato & Baked Beans  
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- Seasonal Salads of the Day  
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- Home Made Rocky Road Traybake

**Salad Items:** Tomatoes, Plain Cucumber, Plain Beetroot, Herb Leaf Salad  
Sweetcorn, Vinaigrette, Fresh Croutons, Sunflower Seeds & Olive Oil with Lemon Juice & Black Pepper

**Dessert Option 2:** Yoghurt, Jelly & Fresh Fruit will be served every day

*All our meals are freshly made*