

# Menu — Week 3

## Monday

Soup of the Day Soup

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Falafel with Garlic Yoghurt Dip

Carrot & Cumin Hummus

Potato Wedges with Garlic & Thyme

Butternut Squash and Harissa Tagine

Vegetable Samosa with Mango Yoghurt

Pitta Bread

Jacket Potato with Baked Beans

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Seasonal Salads of the Day

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Home Made  
Carrot cake

## Tuesday

Soup of the Day Soup

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Italian Style Roast Beef

Lemon Roasted Chicken Thigh  
(Halal)

Vegetarian Moussaka

Yorkshire Pudding

Diced Potatoes

Pasta of the day

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Seasonal Salads of the Day

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Home Made  
Gluten Free Sticky Toffee Pudding

## Wednesday

Soup of the Day Soup

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Turkey & Leek Pie

Halal Chicken Sausage

Roasted Vegetable & Butterbean  
Crumble

Sweet Potato' Plant' Mac n  
Cheese

Mashed Potatoes

Roast Carrots  
Jacket Potato with Baked Beans

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Seasonal Salads of the Day

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Home Made  
Pancake with Berry Compote  
Vanilla Cream Chantilly

## Thursday

Soup of the Day Soup

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Pork in Sweet & Sour Sauce

Sweet & Sour Quorn &  
Vegetables

Mini Spring Rolls

Vegan Tofu and Vegetables in  
Black Bean Sauce, Rice Noodles

Egg Fried Wholegrain Rice

Pasta of the day

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Seasonal Salads of the Day

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Home Made  
Peach & Coconut Crumble  
Served with Custard

## Friday

Soup of the Day Soup

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Crispy Fish Finger Wrap

Jamaican Jerk Chicken Thigh

Vegetable Jambalaya

Chips

Baked Beans

Peas

Jacket Potato

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Seasonal Salads of the Day

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Home Made  
Steamed Chocolate Sponge  
Pudding with Chocolate Sauce

**Salad Items:** Tomatoes, Plain cucumber, Plain beetroot, Herb leaf salad  
sweetcorn, vinaigrette, fresh croutons, sunflower seeds & olive oil with lemon juice and black pepper

**Dessert Option 2:** Yoghurt, Jelly and Fresh Fruit will be served Every day

*All our meals are freshly made*