

Menu – Week 1

Monday

MEAT FREE MONDAY

- Soup of the Day

- Smoked Macaroni Cheese
- Crispy Onion Breadcrumb Mac
Cheese Topper
- Green Jalapenos
- Herby Garlic Bread
- Jacket Potatoes with Baked Beans
- Pasta of the Day

- Seasonal Salads of the Day

- Home Made
Chocolate Popcorn Slice

Tuesday

- Soup of the Day

- Pilau Rice
- Butter Chicken
- Vegan Cauliflower Curry
- Poppadum
- Jacket Potatoes Baked Beans

- Seasonal Salads of the Day

- Home Made
Jam & Coconut Sponge
Served with Custard

Wednesday

- Soup of the Day

- Pork & Leek Sausage
- Vegan Sausages
- Mashed Potatoes
- Onion Gravy
- Pasta of the day

- Seasonal Salads of the Day

- Home Made
Apple Cinnamon Twice Baked
Crumble
Served with Custard

Thursday

- Soup of the Day

- Southern Fried Chicken Katsu
- Sticky Coconut Rice
- Japanese Katsu Curry Sauce
- Butternut Squash Pumpkin Katsu
Balls
- Stir Fried Greens
- Jacket Potatoes Baked Beans

- Seasonal Salads of the Day

- Home Made
Wow Butter Flapjacks

Friday

- Soup of the Day

- Breaded Fish
- New Yorker Hot Dog
- Buffalo Fried Cauliflower
- Quorn Frankfurter Hotdog
- Chips
- Mushy Peas
- Kiosk Hot Dog Toppers

- Seasonal Salads of the Day

- Home Made
Eton Mess

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