

Menu — Week 3

Monday

MEAT FREE MONDAY

- Soup of the Day

- Mediterranean Vegetable Lasagne
- Four Cheese Ravioli with Tomato Sauce
- Garlic & Herb
- Jacket Potatoes Baked Beans

- Seasonal Salads of the Day

- Home Made Theme Lemon & Blueberry Slice Cake

Tuesday

- Soup of the Day

- 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

- Seasonal Salads of the Day

- Home Made Steamed Ginger & Pineapple Sponge Pudding

Wednesday

- Soup of the Day

- Pasta with Beef Bolognese Sauce
- Green Pea Pesto Pasta
- Herby Garlic Bread
- Jacket Potatoes Baked Beans

- Seasonal Salads of the Day

- Home Made Raspberry & White Chocolate Muffin

Thursday

- Soup of the Day

- Spanish Chicken Paella
- Vegetable paella
- Sweet Potato Bravas with Sticky Tomato Sauce
- Spanish Omelette
- Pasta of the Day

- Seasonal Salads of the Day

- Home Made Vegan Spanish Churros with Chocolate Sauce

Friday

- Soup of the Day

- Battered Fish
- Skinny Crispy Fries
- Seasonal Garden Pea
- Pumpkin and Parmesan Risotto
- Jacket Potato & Baked Beans

- Seasonal Salads of the Day

- 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