

Menu – Week 3

Monday

Soup of the Day Soup

Peruvian Pollo (Chicken) a La Brasa

Smoky Pulled Aubergine Chilli

Lime & Coriander Rice

Jacket Potato with Baked Beans

Pasta with Tomato Sauce

Seasonal Salads of the Day

Home Made Chocolate Pear Crumble Served with chocolate Sauce

Tuesday

Soup of the Day Soup

Lamb Shepherd's Pie

Vegetable Gyozas with Fried Savoy, Noodle & Sweet Chilli Dressing

Fresh Lyonnaise Potatoes

Honey Roast Parsnips SEC

Broccoli

Pasta of the day

Seasonal Salads of the Day

Home Made

Pancake with Berry Compote

Wednesday

Soup of the Day Soup

Beef Pasticcio

Quorn & Vegetable Lasagne

Herby Garlic Bread

Green Bean and Sugar Snap

Jacket Potato with Backed Beans

Seasonal Salads of the Day

Home Made Vanilla Sponge Served with Custard

Thursday

Christmas Lunch

Roast Norfolk Turkey with all the trimmings

Vegan Wellington

Christmas Ice Cream

Friday

END OF TERM

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