

4th February – 10th February 2019

LUNCH	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
SOUP	VEGETARIAN SCOTCH BROTH	SPICY MEXICAN BUTTERNUT SOUP	BRITISH ONION SOUP	THAI SWEET POTATO AND COCONUT SOUP	TOMATO AND MASCAPONE SOUP		
MAIN 1	INDIVIDUAL BEEF, STILTON AND FIELD MUSHROOM PIE	BRATWURST, SAURKRAUT AND MUSTARD MAYO	BAKED COLEY, SPICED RED LENTIL & COCONUT SAUCE	BEEF CHILLI AND NACHO BAKE	BATTERED FISH, LEMON WEDGE AND TARTARE SAUCE	BRUNCH	
MAIN 2	SOY & CHILI PORK BELLY, KIMCHI	BLACKENED PANGA WITH A 3 BEAN & HERB SALSA	LAMB KOFTA, PITTA BREAD AND TZATSKI	CHICKEN JAMBALAYA	BAKED SALMON WITH HOLLANDAISE SAUCE	BRUNCH	
VEGETARIAN	TOMATO, COURGETTE AND BASIL FILO TART QUICHE	SWEET POTATO AND HALLOUMI BURGER, PRESERVED LEMON	QUORN, BLACK BEAN AND PEPPER ENCHALADAS	FETTUCINI, GARLIC, OLIVE, CAPER AND TOMATO, OLIVE OIL	ROASTED VEGETABLE LASAGNE	BRUNCH	
VEGAN	STIR FRY VEGETABLE CHOW MEIN	TOFU AND VEGETABLE PAELLA	SINGAPORE NOODLES WITH MARINATED TOFU	SWEET & SOUR TOFU WITH MIXED VEGETABLES	ORZO STUFFED AUBERGINE, SPICED TOMATO JAM	BRUNCH	
SALAD 1	TABBOULEH	MOROCCAN CHICKPEA SALAD	THAI RICE SALAD	MOROCCAN BULGAR SALAD	THAI NOODLE SALAD	BRUNCH	
VEG/STARCH	MASH POTATO, EGG FRIED RICE, CARROT AN MANGE TOUT MEDLEY	ROSMARY STEAK CHIPS, BBQ BEANS, GREEN BEANS	HERB DICED POTATO, MINTED ROASTED COURGETTE, PEAS	SPICED COUS COUS, MIXED BEANS IN TOMATO SAUCE	CHIPS/PEAS	BRUNCH	
DESSERT	GINGER SPONGE	RICE PUDDING	SCONES	PEAR & MIXED BERRY CRUMBLE	BLONDI	BRUNCH	

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DINNER	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
MAIN 1	HOMEMADE THAI FISHCAKE	TANDOORI CHICKEN BREAST, PICKLED COURGETTE RIBBONS	PIZZA	PORK CHOP WITH PEAR & SAGE SAUCE, CRUMBLIED STILTON	INDIVIDUAL TURKEY AND SWEETCORN PIE	LAMB MOUSSAKA	ROAST PORK LOIN, APPLE SAUCE
MAIN 2	LAMB , CHICKPEA AND CAULIFLOWER JALFREZI	BLACK PUDDING AND PORK PLAIT, MUSTARD SAUCE	PIZZA	SCAMPI WITH SWEET CHILLI AND LIME MAYO	SALMON AND PEA & PRESERVED LEMON RISOTTO	CHEF CHOICE	BAKED HAKE, LEEK AND MUSHROOM SAUCE
VEGAN	COUS COUS & SUNBLUSH TOMATO CAKE, PICKLED COURGETTE RIBBONS	VEGAN SHEPHARDS PIE	TOFU & VEGETABLE MOUSSAKA (oil & veg stock veloute)	SWEET POTATO AND BLACK EYE PEA CHILLI	CAULIFLOWER, POTATO AND CHICKPEA DOPIAZA	VEGETABLE BIRIYANI	VEGETABLE PAELLA
SALAD 1	TABBOULEH	MOROCCAN CHICKPEA SALAD	THAI RICE SALAD	MOROCCAN BULGAR SALAD	THAI NOODLE SALAD	CHEF CHOICE	CHEF CHOICE
VEG/STARCH	RICE, CRUSHED NEW POTATOES, PEAS	GARLIC& HERB POTATO WEDGES, PARSLEY BUTTER BEANS	CHIPS, PEAS	BRAISED LEEK AND NEW POTATO CRUSH, ROASTED MIXED VEGETABLES	POMME ANNA, BROCCOLI	RICE, NAAN BREAD, CUMIN CAULIFLOWER, SAAG ALOO	ROAST POTATOES/BAKED PARSNIPS/BRAISED RED CABBAGE
DESSERT	GINGER SPONGE	RICE PUDDING	SCONES	PEAR & MIXED BERRY CRUMBLE	BLONDI	CHEF CHOICE	CHEF CHOICE