

26th Oct – 1st Nov 2020

LUNCH	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
SOUP							
MAIN 1	INDIAN SPICED AUBERGINE CURRY	SPANISH PAPRIKA SAUSAGE AND WHITE BEAN CASSOULET	SMOKED HADDOCK CHOWDER	MISO TUNA STEAK WITH CRISPY SEAWEED	BATTERED FISH	BRUNCH	
MAIN 2	TANDOORI SPICED CAULIFLOWER, , SOUSED CUCUMBER	GARLIC, LEMON AND HERB SALMON WITH RED PEPPER PESTO	TURKEY CHIMICHANGA TOPPED WITH SOUR CREAM	CRISPY ROASTED PORK LOIN WITH SALSA VERDE	BAKED WHITE FISH, TARTARE HOLLANDAISE	BRUNCH	
VEGETARIAN						BRUNCH	
VEGAN	CHANA MASSALA	VEGETARIAN MINCE PASTA BOLOGNAISE	SWEET POTATO, SPINACH AND TOFU KORMA	OOMPH, SWEETCORN AND CORIANDER SPANAKOPITA	VEGETARIAN MINCE CHIMICHANGA, TOM SALSA	BRUNCH	
SALAD 1	Roasted beetroot/rocket, pumpkin granola/ goats cheese	Red pepper pesto pasta salad, pine kernels, black olives, courgette and feta	Smoked salmon Nicoise	Ploughman's salad	Confit duck and hoisin salad, spring onion, pickled cucumber, soya noodles	BRUNCH	
VEG/STARCH	RICE/BOMBAY POTATOES/CUMIN CARROTS/SLICED GREEN BEANS/ HOMEMADE NAAN BREADS	PARSLEY BUTTERED NEW POTATO/CORN ON THE COB/ROASTED CARROT AND CELERIAC	CAJUN WEDGES/BROCOLLI AND CAULIFLOWER	FENNEL ROASTED POTATOES/SUGAR SNAP PEAS/ GREEN BEANS	CHIPS/PEAS	BRUNCH	
DESSERT	Baked apples with cinnamon sultanas and custard	Egg custard tart	Steamed upside down pineapple with custard	Malted bread and butter pudding	Chocolate brownie	BRUNCH	

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DINNER	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
MAIN 1	LEEK, MUSHROOM AND TARRAGON MACARONI BAKE	BBQ PULLED CHICKEN AND ROASTED PEPPER GNOCCHI BAKE	TUNA AND SWEETCORN PENNE BAKE	FRENCH THEMED NIGHT	CHICKEN TIKKA MASALA, NAAN	CHILLI CON CARNE	ROAST LAMB SHOULDER
MAIN 2	VEGETABLE BURGER, GHERKIN, AMERICAN MUSTARD KETCHUP	BUBBLE AND SQUEAK WITH SOUS VIDE EGG	MASCAPONE, ROAST PEPPER AND HERB PASTA	FRENCH THEMED NIGHT	PASTA CARBONARA	CHEF CHOICE	BAKED COLEY, CAPER AND LEMON BUTTER
VEGAN	ROASTED TOFU AND ITALIAN VEGETABLE FILO TARTS	SPICED RICE AND SWEET POTATO WELLINGTON	RATTATOUILLE BAKED FIELD MUSHROOM	FRENCH THEMED NIGHT	SPRING VEGETABLE RISOTTO	CHICKPEA CAKE TOPPED WITH ROASTED BALSAMIC PEPPERS	WILD MUSHROOM BOURGION
SALAD 1							
VEG/STARCH	SKIN ON CHIPS, BAKED BEANS	BUTTERED NEW POTATOES, GREEN BEANS	MIXED HERBED WEDGES, PEAS AND SWEETCORN	FRENCH THEMED NIGHT	RICE, CURRIED CAULIFLOWER, CUMIN ROASTED FENNEL	BAKED POTATO, CAJUN CORN ON THE COB	ROASTED NEW POTATOES, BATON CARROTS, PEAS
DESSERT	Baked apples with cinnamon sultanas and custard	Egg custard tart	Steamed upside down pineapple with custard	FRENCH THEMED NIGHT	Chocolate brownie	CHEFS CHOICE	CHEFS CHOICE