

2nd Nov – 8th November 2020

LUNCH	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
SOUP							
MAIN 1	FIELD MUSHROOM, STILTON AND TOFU PIE	BRATWURST, SAURKRAUT AND MUSTARD MAYO	BAKED COLEY, SPICED RED LENTIL & COCONUT SAUCE	FISHCAKE WITH SLOW COOKED EGG, TARTARE SAUCE	BATTERED FISH, LEMON WEDGE AND TARTARE SAUCE	BRUNCH	
MAIN 2	LEEK, KALE AND PARMESAN PASTA SHELL BAKE	BLACKENED PANGA WITH A 3 BEAN & HERB SALSA	LAMB KOFTA, PITTA BREAD AND TZATSKI	CHICKEN JAMBALAYA	BAKED SALMON WITH HOLLANDAISE SAUCE	BRUNCH	
VEGETARIAN						BRUNCH	
VEGAN	ROOT VEGETABLE CASSEROLE AND DUMPLINGS	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, PICKLED RAISINS, FETA, HERBS AND APRICOT DRESSING	RUSSIAN SALAD	CEASER SALAD	THAI NOODLE SALAD	BRUNCH	
VEG/STARCH	MASH POTATO, CARROT AND MANGE TOUT MEDLEY	ROSMARY STEAK CHIPS, PIT BEANS, GREEN BEANS	HERB DICED POTATO, MINTED ROASTED COURGETTE, PEAS	SCENTED RICE, MIXED BEANS IN TOMATO SAUCE	CHIPS/PEAS	BRUNCH	
DESSERT	Tonka bean panna cotta	FRUIT SALAD WITH STEM GINGER SYRUP	PUMPKIN PIE	CHOCOLATE CHIP STEAMED SPONGE AND CUSTARD	PEAR, THYME AND LEMON CRUMBLE	BRUNCH	

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DINNER	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
MAIN 1	QUORN, SPINACH AND ROASTED PEPPER TIKKA MASSALA	TANDOORI CHICKEN BREAST, PICKLED CHILLI AND COURGETTE RIBBONS	PORK CHOP WITH PEAR & SAGE SAUCE, CRUMBLed STILTON	PIZZA THEMED NIGHT	TURKEY, LEEK AND SWEETCORN PIE	LAMB MOUSSAKA	ROAST PORK LOIN, APPLE SAUCE
VEGETARIAN	TOMATO, COURGETTE AND BASIL FILO TART QUICHE	SWEET POTATO AND HALLOUMI BURGER, PRESERVED LEMON	QUORN, BLACK BEAN AND PEPPER ENCHALADAS	PIZZA THEMED NIGHT	ROASTED VEGETABLE LASAGNE	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)	PIZZA THEMED NIGHT	CAULIFLOWER, POTATO AND CHICKPEA DOPIAZA	VEGETABLE BIRIYANI	VEGETABLE PAELLA
SALAD 1	TABBOULEH	MOROCCAN CHICKPEA SALAD, PICKLED RAISINS, FETA, HERBS AND APRICOT DRESSING	RUSSIAN SALAD	CEASER SALAD	THAI NOODLE SALAD		
VEG/STARCH	RICE, CRUSHED NEW POTATOES, PEAS	GARLIC & HERB POTATO WEDGES, PARSLEY BUTTER CARROTS AND PEAS	OREGANO ROASTED NEW POTATOES	CHIPS/ GARLIC DOUGH BALLS/ CEASER SALAD/ BUTTERED CORN ON THE COB	POMME ANNA, BROCCOLI	RICE, HOME MADE NAAN BREAD, CUMIN CAULIFLOWER, SAAG ALOO	ROAST POTATOES/BAKED PARSNIPS/BRAISED RED CABBAGE
DESSERT	Tonka bean panna cotta	FRUIT SALAD WITH STEM GINGER SYRUP	PUMPKIN PIE	CHOCOLATE AND MARSHMALLOW PPIZZA	PEAR, THYME AND LEMON CRUMBLE	CHEFS CHIOCE	CHEFS CHOICE