

22nd May 2017 – 28th May 2017

LUNCH	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
SOUP	SWEET POTATO AND COCONUT	CREAM OF TOMATO	ASIAN VEG AND NOODLE SOUP	CREAM OF MUSHROOM	ITALIAN BEAN AND PASTA		
MAIN 1	TURKEY, HAM AND LEEK PIE	LAMB BALTI WITH A POPPADOM	TURKEY SCHNITZEL WITH A SUN BLUSHED TOMATO MAYONNAISE	NEWMARKET SAUSAGE TOAD IN THE HOLE	BATTERED FISH	BRUNCH	
MAIN 2	THAI FLAVOURED FISH CAKE, SWEET CHILLI AND LIME MAYO	TANDORRI GRILLED CHICKEN BREAST WITH A MINT AND CUCUMBER YOGHURT	CAJUN SALMON ,SWEETCORN, CHILLI AND CORIANDER SALSA	BEEF LASAGNE	FISH SUPREME, SAUCE VIERGE	BRUNCH	
VEGETARIAN	SPANAKOPITA	VEGETABLE LASAGNE	SQUASH, TOFU AND COCONUT CURRY	SEASONAL VEGETABLE RISOTTO	AUBERGINE PARMAGIANA	BRUNCH	
VEGAN	MEXICAN THREE BEAN CHILI	VEGETABLE MINCE SPAGHETTI BOLOGNAISE	FALAFEL AND SPINACH BURGER WITH HUMMUS AND ROCKET	CHICKPEA CAKES WITH HERB YOGHURT	SWEET POTATO, PEPPER AND CAULIFLOWER JALFREZI	BRUNCH	
SALAD 1	BABY SPINACH, PEA, MINT AND FETA SALAD	MOROCCAN SWEET POTATO SALAD	GREEK SALAD	PASTA AND PESTO SALAD	COLESLAW	BRUNCH	
SALAD 2	HONEY, BALSAMIC SLAW	HONEY,MUSTARD POT SALAD	CEASAR SALAD	TURKISH SALAD	NISCOISE SALAD	BRUNCH	
VEG/STARCH	PARSLEY NEW POTATOES/PEAS/BATON CARROT	RICE/OREGANO WEDGES/CHILLI CORN/GREEN BEANS	RICE/DILL CRUSHED POTATOES/CAULIFLOWER/HISPI CABBAGE	HERB MASH/ROASTED CARROTS/BRAISED RED CABBAGE	CHIPS/PEAS	BRUNCH	
DESSERT	SEASONAL CRUMBLE	RICE PUDDING AND JAM	SEASONAL PIE	BANANA AND TOFFEE SPONGE	PINEAPPLE UPSIDE DOWN	BRUNCH	

22nd May 2017 – 28th May 2017

DINNER (IN BOLD IN A BOWL)	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
SOUP							
MAIN 1	BEEF LASAGNE	CHICKEN, ROAST PEPPER AND POTATO GNOCCHI BAKE	PIZZA	GIANT MOROCCAN LAMB MEATBALL WITH TAGINE SAUCE	PEKING BEEF WITH MIXED PEPPER AND BOK CHOI	CHILI CON CARNE WITH SOUR CREAM AND TORTILLA CHIPS	ROAST BEEF, YORKSHIRE PUD AND GRAVY
MAIN 2	JERK CHICKEN LEG WITH A PINEAPPLE AND PEPPER SALSA	BAKED HAKE WITH A BEAN, CHORIZO AND PARSLEY SALSA	PIZZA	FISH PIE	HONEY AND FIVE SPICE PORK RIB EYE STEAK	USE UP	BAKED SALMON, CHIVE SAUCE
VEGAN	COUSCOUS STUFFED GREEN PEPPER WITH A TOMATO SAUCE	CAULIFLOWER AND PEPPER BIRIYANI	PASTA ,ROAST AUBERGINE, PINE KERNAL, TOM SAUCE	SESAME AND VEGETABLE NOODLES TOPPED WITH MARINATED TOFU	MISO GLAZED AUBERGINE,CORIANDER PESTO	CHICKPEA,SQUASH AND SWEET POTATO TAGINE	MUSHROOM AND LEMON THYME RISOTTO
SALAD 1	BABY SPINACH, PEA, MINT AND FETA SALAD	MOROCCAN SWEET POTATO SALAD	GREEK SALAD	PASTA AND PESTO SALAD	COLESLAW	CHEF CHOICE	CHEF CHOICE
SALAD 2	HONEY, BALSAMIC SLAW	HONEY,MUSTARD POT SALAD	CEASAR SALAD	TURKISH SALAD	NISCOISE SALAD	CHEF CHOICE	CHEF CHOICE
VEG/STARCH	JAMACIAN RICE AND PEAS/HERB NEW POTATOES/BATON CARROTS/ CHILLI AND CORIANDER CORN	OLIVE AND TOMATO STEAMED POTATOES/ BROCCOLI/SLICED CARROTS	CHIPS/PEAS	HERB COUSCOUS/GREEN BEANS/ RATATOUILLE	RICE/SAUTEED POTATOES/BABY CORN/SUGAR SNAPS	BRAISED TURMERIC RICE/	ROASTED POTATOES/SLICED GREEN BEANS/BATON CARROTS
DESSERT	SEASONAL CRUMBLE	RICE PUDDING AND JAM	SEASONAL PIE	BANANA AND TOFFEE SPONGE	PINEAPPLE UPSIDE DOWN	BAKEWELL TART AND CUSTARD	CHOCOLATE SPONGE