

5th June 2017 - 11th June 2017

LUNCH	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
SOUP	CURRIED CAULIFLOWER	BROCCOLI AND STILTON	SPICE RED LENTIL COCONUT	MISO NOODLE BROTH	RIBOLLITA		
MAIN 1	BOSTON BBQ BEANS TOPPED WITH DICED SLOW COOKED BRISKET	CHICKEN PARMAGIANA	SAUSAGE AND BEAN CASSEROLE	MIXED FISH KEDGEREE	BATTERED FISH	BRUNCH	
MAIN 2	BAKED SALMON WITH A HERB HOLLENDAISE	BEEF RENDANG	MEXICAN FISH CAKES WITH A CHIPOTLE YOGHURT	FILIPINO CHICKEN ADOBO	FISH SUPREME, LEMON, CAPER BURNT BUTTER (SAMPHIRE GARNISH)	BRUNCH	
VEGETARIAN	CREAMY MUSHROOM, LEEK AND QUORN PIE	STIR FRY QUORN + VEGETABLES, SLOW COOKED EGG	SQUASH, TOFU AND COCONUT CURRY	SWEET POTATO, CHICKPEA, TOFU TAGINE	ROASTED VEGETABLE AND FETA FRITATA	BRUNCH	
VEGAN	AUBERGINE, ROAST PEPPER AND PASTA BAKE	TOFU, BEAN AND VEGETABLE HOT POT	PEA, MINT AND SPRING ONION RISOTTO	VEGAN KOFTE, YOGHURT AND MINT DIP AND NUT PESTO	CAULIFLOWER, SPINACH, TOFU, EGG, BIRIYANI	BRUNCH	
SALAD 1	WHITE BEAN, ROAST VEG AND PESTO SALAD	CHILLI AND GINGER SLAW	MEXICAN FOUR BEAN SALAD	CORINATION COLESLAW	NEW POTATO, CRESS AND MINT DRESSING SALAD	BRUNCH	
SALAD 2	GREEN CHILLI SLAW	GREEK SALAD	PESTO PASTA, VEG SALAD	THAI QUINOA SALAD	CHEESE COLESLAW	BRUNCH	
VEG/STARCH	STEAMED HERB POTATOES/CAULIFLOWER CHEESE/SLICED GREEN BEANS	RICE/HERB DICE/STIR FRIED BROCCOLI AND CARROT/SWEETCORN	BOLOUNGAIRE POTATO/RICE/CAJUN PEPPERS AND CORN/CRUSHED SWEDE	RICE/POTATO WEDGES/BROCCOLI/CARROTS	CHIPS/PEAS	BRUNCH	
DESSERT	STEAMED PEAR AND GINGER PUD	PINEAPPLE AND COCONUT SPONGE	BREAD AND BUTTER PUDDING	PEAR AND ALMOND CRUMBLE	HOT CHOCOLATE BROWNIE	BRUNCH	

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DINNER	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
MAIN 1	LAMB AND CHICKPEA TAGINE	CLASSIC BEEF BURGER	PIZZA	BEEF LASAGNE	CHICKEN AND CHORIZO PAELLA	LAMB AND CHICKPEA BIRIYANI	ROAST CHICKEN LEG, SAGE AND APRICOT STUFFING, GRAVY
MAIN 2	SWEET SOY GRILLED CHICKEN LEG, CORIANDER, CHILLI AND LIME DRESSING	SMOKED HADDOCK, LEEK AND PEA RISOTTO	PIZZA	KERALAN FISH CURRY	CHILI CON CARNE WITH GRATED CHEESE, SOUR CREAM AND JALEPENOS	USE UP	ROAST SALMON, SAUCE VIERGE (SAMPHIRE GARNISH)
VEGAN	VEGAN SHEPHARDS PIE	TOFU AND BEAN CHILLI CON CARNE WITH NACHOS	PASTA AND VEGETABLE MINCE BOLOGNESE	MIXED LENTIL DHAL WITH CORIANDER NAAN	SQUASH AND SAGE RISOTTO	ROASTED VEGETABLE TOMATO AND ROCKET PASTA	SPICED POTATO AND SPINACH WELLINGTON
SALAD 1	WHITE BEAN, ROAST VEG AND PESTO SALAD	CHILLI AND GINGER SLAW	MEXICAN FOUR BEAN SALAD	CORINATION COLESLAW	NEW POTATO, CRESS AND MINT DRESSING SALAD	CHEF CHOICE	CHEF CHOICE
SALAD 2	GREEN CHILLI SLAW	GREEK SALAD	PESTO PASTA, VEG SALAD	THAI QUINOA SALAD	CHEESE COLESLAW	CHEF CHOICE	CHEF CHOICE
VEG/STARCH	RAS EL HANOUT COUSCOUS/ROASTED NEW POTATOES/ROASTED CARROT/SESAME BROCCOLI	STEAK CHIPS/ONION RINGS/CORN ON THE COB	CHIPS/PEAS	RICE/HERB DICE POTATO/TURMERIC CAULIFLOWER/SUGAR SNAPS	RICE/ BROCCOLI/CARROTS	CHIPS/NAAN BREAD/SAG ALOO/BATON CARROTS	ROAST POTATOES/BRAISED RED CABBAGE/ CAULIFLOWER CHEESE
DESSERT	STEAMED PEAR AND GINGER PUD	PINEAPPLE AND COCONUT SPONGE	BREAD AND BUTTER PUDDING	PEAR AND ALMOND CRUMBLE	HOT CHOCOLATE BROWNIE	LEMON SPONGE	STEAMED PEAR AND GINGER PUD