

1<sup>st</sup> May 2017 – 7<sup>th</sup> May 2017

LUNCH	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
SOUP	ORIENTAL TURKEY SOUP	SCOTCH BROTH	POTATO AND WATERCRESS	MEXICAN BEEF AND BEAN SOUP	LEEK AND POTATO SOUP		
MAIN 1	STIR FRY LAMB PESHWARI	SAUSAGE AND BEAN CASSOULET, GARLIC AND HERB CRUMB	PORK LOIN KATSU CURRY	SALMON BURGER,HOUMOUS AND ROCKET	BATTERED FISH	BRUNCH	
MAIN 2	SPICE SALMON, CURRIED LENTILS, CORIANDER & MINT YOGHURT	BUTTERFLIED KOREAN SCHNITZEL	TURKEY CHIMICHANGA TOPPED WITH SOUR CREAM	CRISPY ROASTED PORK LOIN WITH SALSA VERDE	BAKED WHITE FISH, HERB PESTO	BRUNCH	
VEGETARIAN	FETA, COURGETTE AND BLUSHED TOM FRITTATA	LEEK, POTATO AND HALLOUMI BREAD PUDDING	MASCAPONE, ROAST PEPPER AND HERB PASTA	QUORN AND CHICKPEA BHUNA	MUSHROOM ARANCINI, BASIL PESTO	BRUNCH	
VEGAN	VEGETABLE COUSCOUS,SMOKED TOFU AND GREMOLATA	VEGETARIAN MINCE PASTA BOLOGNAISE	SWEET POTATO, SPINACH AND TOFU KORMA	PEA AND MINT RISOTTO	VEGETARIAN MINCE CHIMICHANGA, TOM SALSA	BRUNCH	
SALAD 1	BULGAR, PEPPER, CHICKPEA, CUCUMBER, LEMON AND DILL	WILD RICE, ROASTED SQUASH, PUMPKIN SEED AND ROCKET	EDAMAME, PEA, SPRING ONION SALAD, CHILLI AND GINGER DRESSING	CURRIED CAULIFLOWER, CHICKPEA, SULTANA AND BABY SPINACH	FARFELLE PASTA, S/B TOMATO AND PINE KERNEL	BRUNCH	
SALAD 2	CORINATION NEW POTATO SALAD	GREEK SALAD	GREEN CHILLI SLAW	MORROCAN COUSCOUS	CHEESE COLESLAW	BRUNCH	
VEG/STARCH	RICE/BOMBAY POTATOES/CUMIN CARROTS/SLICED GREEN BEANS	SPICED NEW POTATO/CORN ON THE COB/ROASTED CARROT AND CELERIAC	RICE/SOUTHERN WEDGES/BROCOLLI AND CAULIFLOWER/LEEK AND POTATO	FENNEL ROASTED POTATOES/ROASTED CELERIAC/CARROTS AND PEAS	CHIPS/PEAS	BRUNCH	
DESSERT	CHOCOLATE BREAD AND BUTTER PUDDING	APRICOT UPSIDE DOWN SPONGE(INDIVIDUAL)	ALMOND AND JAM STEAMED SPONGE	MIXED BERRY AND PEAR COBBLER	CHOCOLATE SPONGE CAKE (INDIVIDUAL)	BRUNCH	

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DINNER	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
MAIN 1	HAM HOCK, BACON AND MUSHROOM MACARONI BAKE	CAJUN CHICKEN, MIXED PEPPER AND GNOCCHI BAKE	PIZZA	TUNA AND SWEETCORN PENNE BAKE	CHICKEN TIKKA MASALA, NAAN	CHILLI CON CARNE	ROAST LAMB SHOULDER
MAIN 2	BEEF BURGER, GHERKIN, AMERICAN MUSTARD KETCHUP	BAKED HAKE, SAUCE VIERGE	PIZZA	GAMMON STEAK AND PINEAPPLE SALSA	PASTA CARBONARA	CHEF CHOICE	BAKED COLEY, CAPER AND LEMON BUTTER
VEGAN	CHICKPEA, TOFU, ROASTED PEPPER TAGINE	SPICED RICE AND SWEET POTATO WELLINGTON	SPRING VEGETABLE RISOTTO	AUBERGINE AND TOMATO BAKE	CAULIFLOWER, POTATO AND SPINACH KORMA	CHICKPEA CAKE TOPPED WITH ROASTED BALSAMIC PEPPERS	ROASTED VEGETABLE RISOTTO
SALAD 1	BULGAR, PEPPER, CHICKPEA, CUCUMBER, LEMON AND DILL	WILD RICE, ROASTED SQUASH, PUMPKIN SEED AND ROCKET	EDAMAME, PEA AND SPRING ONION SALAD CHILLI GINGER DRESSING	CURRIED CAULIFLOWER, CHICKPEA, SULTANA AND BABY SPINACH	FARFELLE PASTA, S/B TOMATO AND PINE KERNEL	CHEF CHOICE	CHEF CHOICE
SALAD 2	CORINATION NEW POTATO SALAD	GREEK SALAD	GREEN CHILLI SLAW	MORROCAN COUSCOUS	CHEESE COLESLAW	CHEF CHOICE	CHEF CHOICE
VEG/STARCH	SKIN ON CHIPS/ONION RINGS/ SLICED BEANS/CAULIFLOWER CHEESE	STEAMED PARSLEY POTATOES/STEAMED WHITE CABBAGE/	CHIPS/PEAS	CHUNKY CHIPS/BROCCOLI/PEAS AND LEEKS	BRAISED RICE/SAAG ALOO/PEAS	RICE/CAJUN PEPPER AND CORN/SLICED BEANS	ROAST POTATOES/SAVOY CABBAGE/SLICED CARROTS
DESSERT	CHOCOLATE BREAD AND BUTTER PUDDING	APRICOT UPSIDE DOWN SPONGE(INDIVIDUAL)	ALMOND AND JAM STEAMED SPONGE	MIXED BERRY AND PEAR COBBLER	CHOCOLATE SPONGE CAKE (INDIVIDUAL)	COLD SWEET	LEMON AND POPPY SEED SPONGE