

9th Nov – 15th Nov 2020

Lunch option	Veggie Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Meat	Squash, spinach and goats cheese spanakopita	CARRIBEAN JERK GRILLED CHICKEN BREAST, PINEAPPLE, LIME & CORIANDER DRESSING	ITALIAN BEEF MEATBALL in tomato sauce	TURKEY, THYME AND MUSHROOM GNOCCHI BAKE	BATTERED FISH, LEMON WEDGE AND TARTARE SAUCE	Brunch	
Vegan	Aubergine, roasted pepper, rocket and tomato pasta	ROASTED ONION, PARSLEY & PEARL BARLEY RISOTTO	Vegan bolognese	TABBOULEH STUFFED AUBERGINE	Pea, mint and spring onion risotto	Brunch	
Starch	Buttered new potatoes	Coriander and lime couscous	Spaghetti	ROASTED NEW POTATOES	Chips	Brunch	
Vegetables	Parsley and lemon carrots	Corn on the cob	Roasted broccoli	Green beans	Peas	Brunch	
Dessert	Sticky toffee pudding and toffee sauce	SPICED CHERRY LATTICE PIE AND CUSTARD	BAKED APPLE HALVES WITH BLACKBERRY CRUMBLE	SPICED STEM GINGER STEAMED SPONGE WITH custard	LEMON MERINGUE PIE	Brunch	
Evening option							
Meat	Autumn mushroom and stilton arancini	MISO SALMON WITH KIMCHI	CUMBERLAND SAUSAGE, CARAMELISED ONION GRAVY	Curry night	Beef lasagne	BAKED HAKE WITH FENNEL CHUTNEY	Roast turkey and gravy
Vegan	Vegetable paella	AUBERGINE PARMIGIANA	VEGETABLE AND TOFU JAMBALAYA	Curry night	WILD MUSHROOM & LEEK LASAGNE	SPINACH AND FILO PIE	Mediterranean Risotto
Starch	Oregano wedges	PRESERVED LEMON & APRICOT COUSCOUS	Mash potato	Curry night	Oregano wedges	BUTTERED NEW POTATOES	Thyme roasted potatoes
Vegetables	Broccoli with toasted pumpkin seeds	CHILI BEANS	Green beans	Curry night	broccoli	Ratatouille	Buttered carrots
Dessert	Sticky toffee pudding and toffee sauce	Spiced cherry lattice pie and custard	Baked apple half with blackberry crumble	Curry night	Lemon meringue pie	Fruit salad	Steamed treacle sponge and custard