

Lunch menu for w/c 7th October 2019

MONDAY

Chef's Soup of the Day

Main Events

Uber Cheesy Mac 'n' Cheese
with Sauté Mushrooms

Roast Vegetable & Cannellini
Bean Lasagne

Paneer Korma served with
Pilau Rice

And To Go With

Italian Salad
Corn on the Cob
Garlic Ciabatta

Pudding

Raspberry & Poppy Seed Cake
with Lime Chantilly

TUESDAY

Black History Month

Main Events

Bobotie (Moussaka
South African-style)

Chakalaka
Soweto Chilli)

Meat Free Zone

Baked Cheesy Gnocchi with
Sun-Dried Tomato & Rocket

And To Go With

Sweet Potato
with Corn & Chilli
Green Beans
Turmeric Cauliflower

Pudding

Spicy Pumpkin & Berry Bake

WEDNESDAY

Chef's Soup of the Day

Main Events

Chilli Con Carne with
Mexican Rice

Sticky Soy Chicken Thigh

Meat Free Zone

Roast Veggie & Bean Chilli
with Nachos

And To Go With

Turmeric Potatoes
Minted Peas
Roast Courgettes
& Peppers

Pudding

Peach Cobbler

Chef's Soup of the Day

Main Events

Chunky Beef & Onion Stew

Creamy Chicken & Leek
Pasta Bake

Meat free zone

Butternut Squash & Goals
Cheese Risotto

And To Go With

Cheesy Mash
Sweetcorn
Braised Kale

Pudding

Steamed Jam Sponge
Pudding

THURSDAY

AVAILABLE DAILY

Salad Bar
Fresh Fruit
Pots
Homemade
Yoghurt with
Toppings
Baked Beans
& Jacket
Potatoes

FRIDAY

Chef's Soup of the Day

Main Events

Freshly Battered Fish

Poached Fish

Breaded Fish Fingers

Chip Shop-Style Saveloy
Sausage

Meat Free Zone

Vegetable & Bean
Croquette

And To Go With

Chunky Chips
Mushy Peas
Baked Beans

Pudding

Chocolate Blondie

SATURDAY

Chef's Soup of the Day

Main Event

Ham & Mushroom Carbonara Tagliatelle

Meat Free Zone

Roast Mushroom & Pepper Carbonara

And To Go With

Rocket & Red Onion Salad
Roast Courgettes & Herbs
Chopped Salad

Pudding

Zingy Lemon Tart & Cream

SUNDAY

Sunday Brunch

Served from 10.30am until 12pm