


# wc 10<sup>th</sup> Feb '20 supper

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
<i>Main course 1</i>	<b>Nuggets night</b> Breaded chicken nuggets	<b>Retro evening</b> Baked ham & fried egg with griddled pineapple	 <b>Lemon &amp; coriander marinated spatchcock chicken</b>  Or <b>Blackened Cajun-spiced chicken</b>  <b>Pan-fried halloumi</b>	<b>Who let the dogs out!?</b>  Traditional hot dog  Beef 'dog'  Veggie 'dog'  All of the above served with a brioche bun	----	----	----
<i>Main course 2</i>	Vegetable & lentil 'popcorn'	Vegetable Wellington with a chunky tomato salsa	<b>Patatas bravas</b> <b>Roast cauliflower</b> <b>Chopped salad</b>  <b>Lemon dressing</b> <b>Spiced chilli jam</b>	<b>Skippy fries</b> <b>Sticky onions</b> <b>Sweetcorn</b> <b>Mixed beans in a tomato sauce</b> <b>Beer-battered onion rings</b>	Overnight	Leave	Weekend
<i>On The Side</i>	Curly fries BBQ beans Saute courgettes Homemade 'slaw Various dipping sauces	Chipped potatoes Baked beans Garden peas	<b>Something simple...</b> Jacket potato with tarragon chicken & garden salad	<b>Ketchup &amp; mustard</b>	----	----	----
<i>Feature dessert</i>	Homemade fruit tart	Steamed jam sponge with custard sauce	Baked vanilla cheesecake	Maple lattice-topped pie	----	----	----
<i>Cold dessert</i>	Homemade yoghurt Freshly made jelly	Homemade yoghurt Freshly made jelly	Homemade yoghurt Freshly made jelly	Homemade yoghurt Freshly made jelly	----	----	----

*Selection of fresh cut & whole fruits*