




w/c 16th Mar '20 Lunch

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Soup	Chef's soup of the day with homemade bread	Chef's soup of the day with homemade bread	Chef's soup of the day with homemade bread	Chef's soup of the day with homemade bread	Chef's soup of the day with homemade bread	Chef's soup of the day with homemade bread	----
Main course 1	Pizza Day Pepperoni	Cheese, red onion & roquette tart	Beef meatballs wrapped in a rich tomato sauce	Honey-roast gammon served with gravy	Battered sustainable fish with lemon wedges & tartare sauce	Creamy pulled ham hock & mushroom pasta bake	Sunday Brunch
Main course 2	Tomato & mozzarella	Traditional shepherd's pie	Mushroom & lentil carbonara	Cheesy cauliflower burger topped with a garlic gremolata	Home-made pork sausage rolls	Roast vegetable & chick pea pasta bake wrapped in an arabiatta sauce	----
Main course 3	Spicy chicken	Pork & chorizo jambalaya drizzled with a herb aioli	Bean & veggie 'meatballs'	Baked chicken leg, herb stuffing & gravy	 Butterbean, spinach & avocado taco with a mango salsa		----
On the side	Red cabbage slaw Corn on the cob Baked wedges	Sweetcorn Garlic ciabatta Steamed green beans	Tagliatelle Minted peas Parsley carrots	Roast potatoes Sauté green cabbage Cauliflower cheese Sweet parsnips	Chipped potatoes Mushy marrowfat peas Baked beans	Roast courgette Garlic bread Mediterranean salad bowl	----
Hot Dessert	Choc chip sponge with chocolate sauce	Pear crumble served with custard	Spring berry tart with cream	Rice pudding accompanied by jam sauce	Jam roly poly with custard sauce	Lemon drizzle cake	----
Cold Dessert	Mango & coconut rice Home-made yoghurt	Chocolate mousse pot Home-made yoghurt	Lime & blueberry cheesecake Home-made yoghurt	Lemon cheesecake Home-made yoghurt	Passion fruit fool Home-made yoghurt	Cappuccino mousse Home-made yoghurt	----
Cut fruit	Watermelon pots	Fruit salad pots	Honeydew melon	Fruit salad pot	Pineapple & pear	Cut fruit pots	----

