

# wc 16<sup>th</sup> Mar '20 supper

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Main course 1	<b>Curry Night</b> Beef massaman Or Thai green chicken	<b>Stir-fry Noodle Bar</b> Hoi sin pork with Pak choi Or Chicken in a yellow bean sauce	<b>Mexican Taco Bar</b> Chilli & coriander turkey	<b>Proper Burgers!</b> Pork & apple Traditional beef Mushroom & halloumi Served with: Sauté potatoes Red cabbage 'slaw Chilli corn Spring salad bowl	<b>Middle Eastern night</b> Lamb kofta kebab Chick pea falafel Beef & pepper Served with: Moroccan spiced rice Khobez bread Shredded iceberg Minted yoghurt	<b>Warm baguette bar</b> BLT Or Steak & onion	Traditional roast beef with roast gravy
Main course 2	Butternut squash & chickpea curry	Home-made mini vegetable Spring rolls	Squash, black bean & feta			Roast vegetable & feta	Quorn & vegetable loaf with a tomato salsa Or Turkey korma with rice & poppadum
On The Side	Boiled coconut rice Sesame fried greens Lemongrass stir-fried peppers	Egg noodles Prawn crackers Stir-fry vegetables Honey & soy and Chilli dipping sauces	Guacamole Roast red pepper & chick pea Soured cream & chive Cumin-roast sweet potato			Sauté potatoes Pickled red cabbage Sliced red onion Gherkins & jalapenos Mustards & sauces	Roast potatoes Seasonal veggies Yorkshire pudding
Feature dessert	Mango & jam tart	Fruit Pavlova	Zingy lemon tart	Churros & chocolate sauce	St Clement's mousse	Fruit kebab fondue	Chocolate bread & butter pudding
Cold dessert	Homemade yoghurt Freshly made jelly	Homemade yoghurt Freshly made jelly	Homemade yoghurt Freshly made jelly	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

