

SERVERY MENU - WEEK ENDING 12th MAY 2024



Wk19 – new menuV2 wk3

MONDAY 6 th May	TUESDAY 7 th May	WEDNESDAY 8 th May	THURSDAY 9 th May	FRIDAY 10 th May	SATURDAY 11 th May	SUNDAY 12 th May
<p>LUNCH</p> <p>Starter Soup: (v) Vegetable & Lentil</p> <p>Mains: Pork Loin Steak – Creamy Mushroom Sauce Aubergine & Sesame Dan-Dan Style Noodles (v) Pork Loin Steak (wf/df)</p> <p>Sides: Sauté Potatoes Spring Cabbage Yellow Carrot, Romano Beans & Broccoli Medley</p> <p>Daily Special: (vegan) Aubergine Tagine with Pitta</p> <p>Dessert: Coffee Crumble Cake</p> <p>DINNER</p> <p>Starter Soup: (v) Smoked Paprika & Sweet Potato</p> <p>Mains: Hunters Chicken – BBQ Sauce Mediterranean Vegetable Tart (v) BBQ Chicken (wf/df)</p> <p>Sides: Sweet Potato Wedges Sauté Sweetcorn Cobettes Farmhouse Style Mixed Vegetables</p> <p>Daily Special: (vegan) Jacket Potato with Baked Beans</p> <p>Dessert: Angel Cake</p>	<p>LUNCH</p> <p>Starter Soup: (v) Smoked Paprika & Sweet Potato</p> <p>Mains: Thai Red Chicken Curry Thai Red Vegetable Curry (v) Thai Red Vegetable Curry (wf/df)</p> <p>Sides: Lemon & Coriander Rice Sesame Green Beans Garlic Naan</p> <p>Daily Special: (vegan) Boiled Rice with Chickpea, Red Lentil & Spinach Dhal</p> <p>Dessert: Biscoff Brownie</p> <p>DINNER</p> <p>Starter Soup: (v) Thai Coconut & Butternut Squash</p> <p>Mains: Pulled Pork with Bao Buns Jackfruit with Bao Buns (v) Pulled Pork with rice (wf/df)</p> <p>Sides: Stir Fried Pak Choi Asian Style Honey Glazed Carrots Ziggy Chips</p> <p>Daily Special: (vegan) Durum Wheat Pasta with Arrabbiata Sauce</p> <p>Dessert: Profiteroles & Chocolate Sauce</p>	<p>LUNCH</p> <p>Starter Soup: (v) Thai Coconut & Butternut Squash</p> <p>Mains: Teriyaki Baked Salmon Mapo Tofu (v) Chinese Chilli Salmon (wf/df)</p> <p>Sides: Spring Onion Rice Green Bean – Soy & Sesame Roasted Sliced Peppers</p> <p>Daily Special: (vegan) Jacket Potato with Lentil Chilli</p> <p>Dessert: Carrot Cake Cheesecake</p> <p>DINNER</p> <p>Starter Soup: (v) Tomato & Basil</p> <p>Mains: Chicken & Mushroom Pie Mediterranean Vegetables & Harissa Stew with Feta Crumb (v) Grilled Chicken Breast (wf/df)</p> <p>Sides: Criss Cut Chips Petit Pois Baby Carrots</p> <p>Daily Special: (vegan) Pasta with Peperonata</p> <p>Dessert: Black Forest Gateau</p>	<p>LUNCH</p> <p>Starter Soup: (v) Tomato & Basil</p> <p>Mains: Italian Sausage Tortellini Asparagus & Ricotta Tortellini – Roast Red Pepper Sauce (v) Pork & Beef Ragu with GF Pasta (wf/df)</p> <p>Sides: Roast Herb & Garlic Aubergine Flat Bread Broccoli</p> <p>Daily Special: (vegan) Pasta with Garlic Mushroom & Tomatoes</p> <p>Dessert: Caramel Banana Fool</p> <p>NO DINNER – Ascension Feast</p>	<p>LUNCH</p> <p>Starter Soup: (v) Cream of Mushroom</p> <p>Mains: Scampi Spinach & Potato Cake – Deep Fried (v) Grilled Haddock (wf/df)</p> <p>Sides: Chips Mushy Peas Tartare Sauce</p> <p>Daily Special: (vegan) Jacket Potato with Ratatouille</p> <p>Dessert: Red Velvet Brownie</p> <p>DINNER</p> <p>Starter Soup: (v) French Onion</p> <p>Mains: Pasta Carbonara Creamy Miso & Mushroom Pasta & Crispy Shallots (v) Carbonara (wf/df)</p> <p>Sides: Roast Butternut Squash Garlic Bread Sweetcorn</p> <p>Daily Special: (vegan) Kung Pao Cauliflower with Rice</p> <p>Dessert: Biscuit & Caramel Beignets</p>	<p>LUNCH</p> <p>Starter Soup: (v) Franch Onion</p> <p>Mains: Chicken Kiev Vegetable Kiev (v) Grilled Garlic Chicken (wf/df)</p> <p>Sides: Potato Wedges Peas Sliced Carrots</p> <p>Daily Special: (vegan) Durum Wheat Pasta with Napolina Sauce</p> <p>Dessert: White Chocolate Shortcake</p> <p>DINNER</p> <p>Starter Soup: (v) Asparagus</p> <p>Mains: Tikka Flavoured Chicken Thigh – Buttered Masala Sauce Paneer & Chickpea Buttered Masala (v) Tikka Flavoured Chicken Thigh (wf/df)</p> <p>Sides: Basmati Rice Poppadom Roasted Cauliflower Cumin Dressing</p> <p>Daily Special: (vegan) Rice with Dum Aloo</p> <p>Dessert: Salted Caramel Cake</p>	<p>LUNCH</p> <p>BRUNCH</p> <p>DINNER</p> <p>Starter Soup: (v) Courgette & Leek</p> <p>Mains: Roast Beef – Horseradish Sauce, Gravy Brie & Cranberry Pie (v) Roast Beef (wf/df)</p> <p>Sides: Roast Potatoes Farmhouse Style Vegetable Mix Cut Sliced Green Beans Yorkshire Pudding</p> <p>Daily Special: (vegan) Spiced Lentil & Chickpea Patties</p> <p>Dessert: Chocolate Cheesecake</p>

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DISHES MAY CONTAIN TRACES OF NUTS OR NUT BY-PRODUCTS
SOME OF THE FOOD PROVIDED AT THESE PREMISES CONTAINS INGREDIENTS PRODUCED FROM GENETICALLY MODIFIED SOYA BEANS AND MAIZE
FURTHER INFORMATION IS AVAILABLE FROM STAFF