

## SERVERY MENU - WEEK ENDING 26<sup>th</sup> MAY 2024



Wk21 new menuv2 week 5

MONDAY 20 <sup>th</sup> May	TUESDAY 21 <sup>st</sup> May	WEDNESDAY 22 <sup>nd</sup> May	THURSDAY 23 <sup>rd</sup> May	FRIDAY 24 <sup>th</sup> May	SATURDAY 25 <sup>th</sup> May	SUNDAY 26 <sup>th</sup> May
<b>LUNCH</b>	<b>LUNCH</b>	<b>LUNCH</b>	<b>LUNCH</b>	<b>LUNCH</b>	<b>LUNCH</b>	<b>LUNCH</b>
<b>Starter Soup: (v)</b> French Onion	<b>Starter Soup: (v)</b> Roasted Sweet Potato & Carrot	<b>Starter Soup: (v)</b> Spiced Lentil & Butternut Squash	<b>Starter Soup: (v)</b> Vegetable & Lentil	<b>Starter Soup: (v)</b> Courgette & Leek	<b>Starter Soup: (v)</b> Red Pepper	<b>BRUNCH</b>
<b>Mains:</b> Grilled Chicken Chasseur Sauce Cheese & Onion Pie <b>(v)</b> Grilled Chicken Chasseur Sauce <b>(wf/df)</b>	<b>Mains:</b> Slow Cooked, Pan-Fried Belly Pork Mushroom Steak <b>(v)</b> Belly Pork <b>(wf/df)</b>	<b>Mains:</b> Cajun Spiced Salmon – Tomato Sauce Cajun Roulade <b>(v)</b> Cajun Spiced Salmon <b>(wf/df)</b>	<b>Mains:</b> Wild Boar Tortellini – Spicy Tomato Sauce Aubergine Parmigiana Tortelloni <b>(v)</b> Pork & Beef Ragu – GF Pasta <b>(wf/df)</b>	<b>Mains:</b> Battered Haddock Deep Fried Spinach & Potato Cake <b>(v)</b> Grilled Haddock <b>(wf/df)</b>	<b>Mains:</b> Piri-piri Chicken Thighs Piri-piri Paneer Steak <b>(v)</b> Piri-piri Chicken Thighs <b>(wf/df)</b>	
<b>Sides:</b> Seasoned Crispy Potato Cubes Roasted Herbed Peppers Baby Carrots	<b>Sides:</b> Parsley New Potatoes Sauteed Green Cabbage Honey Glazed Baton Carrots	<b>Sides:</b> Chilli & Mint Peas Red Bean Rice Pan Fried Baby Corn	<b>Sides:</b> Tomato Focaccia Bread Roast Sweet Potatoes Peas	<b>Sides:</b> Chips Mushy Peas Tartare Sauce	<b>Sides:</b> Flat Bread Herb Diced Potatoes Peas & Sweetcorn	
<b>Daily Special: (vegan)</b> Aubergine Tagine with Pitta	<b>Daily Special: (vegan)</b> Boiled Rice with Chickpea, Red Lentil & Spinach Dhal	<b>Daily Special: (vegan)</b> Jacket Potato with Lentil Chilli	<b>Daily Special: (vegan)</b> Pasta with Garlic Mushrooms & Tomatoes	<b>Daily Special: (vegan)</b> Jacket Potato with Ratatouille	<b>Daily Special: (vegan)</b> Durum Wheat Pasta with Napolina Sauce	
<b>Dessert:</b> Smartie Chocolate Chip Cookies	<b>Dessert:</b> Banoffee Bread & Butter Pudding & Custard	<b>Dessert:</b> Strawberry Brownies	<b>Dessert:</b> Chocolate Eclairs	<b>Dessert:</b> Raspberry & Lemon Pound Cake with Cream	<b>Dessert:</b> Tea & Biscuits Brownie	
<b>DINNER</b>	<b>DINNER</b>	<b>DINNER</b>	<b>DINNER</b>	<b>DINNER</b>	<b>DINNER</b>	<b>DINNER</b>
<b>Starter Soup: (v)</b> Roasted Sweet Potato & Carrot	<b>Starter Soup: (v)</b> Spiced Lentil & Butternut Squash	<b>Starter Soup: (v)</b> Vegetable & Lentil	<b>Starter Soup: (v)</b> Courgette & Leek	<b>Starter Soup: (v)</b> Red Pepper	<b>Starter Soup: (v)</b> Thai Noodle	<b>Starter Soup: (v)</b> Creamy Sweet Potato
<b>Mains:</b> Steak Pie - Beef Gravy Courgette & Lemon Risotto <b>(v)</b> Grilled Chicken <b>(wf/df)</b>	<b>Mains:</b> Crispy Chilli Beef <b>(v)</b> Mushroom & Broccoli Fried Rice, Chilli Crisp <b>(v)</b> Cantonese Crispy Pork <b>(wf/df)</b>	<b>Mains:</b> Honey & Mustard Chicken Breast – Mustard Sauce Creamy Butternut Squash & Leek Herby Crumble <b>(v)</b> Honey Chicken <b>(wf/df)</b>	<b>Mains:</b> Katsu Chicken Burger Louisiana Miami Burger <b>(v)</b> Lemon & Herb Chicken <b>(wf/df)</b> (Brioche Bun, Katsu Mayo, Lettuce & Tomato)	<b>Mains:</b> Beef Lasagne Mediterranean Vegetable Lasagne <b>(v)</b> Beef Bolognaise & GF Pasta <b>(wf/df)</b>	<b>Mains:</b> Lamb Meatballs Moving Mountains Meatless Balls <b>(v)</b> Lamb Meatballs <b>(wf/df)</b>	<b>Mains:</b> Roast Pork – Apple Sauce–Gravy Curried Parsnip & Squash Wellington – Gravy <b>(v)</b> Roast Pork <b>(wf/df)</b>
<b>Sides:</b> Sweet Potato Fries Petit Pois Cauliflower	<b>Sides:</b> Prawn Crackers Thai Vegetable Rice Sesame Green Beans	<b>Sides:</b> Ziggy Fries Broccoli & Cauliflower Floret Mix Cut Green Beans	<b>Sides:</b> Skin on Fries Chunky Roast Mediterranean Vegetables	<b>Sides:</b> Pan Fried Sweet Paprika New Potatoes Sliced Green Beans Cauliflower Florets	<b>Sides:</b> Farfalle Pasta Garlic Courgettes Roasted Garlic Aubergine	<b>Sides:</b> Roast Potatoes Crushed Carrots Savoy Cabbage Yorkshire Pudding
<b>Daily Special: (vegan)</b> Jacket Potato with Baked Beans	<b>Daily Special: (vegan)</b> Durum Wheat Pasta with Arrabbiata Sauce	<b>Daily Special: (vegan)</b> Pasta with Peperonata	<b>Daily Special: (vegan)</b> Rice with Stir Fry Vegetables & Chickpeas	<b>Daily Special: (vegan)</b> Kung Pao Cauliflower with Rice	<b>Daily Special: (vegan)</b> Rice & Dum Aloo	<b>Daily Special: (vegan)</b> Spiced Lentil & Chickpea Patties
<b>Dessert:</b> Tripple Chocolate Muffin	<b>Dessert:</b> Tiramisu Cake	<b>Dessert:</b> Sticky Toffee Pudding & Custard	<b>Dessert:</b> Chocolate Fudge Cake	<b>Dessert:</b> Oreo Shortbread	<b>Dessert:</b> Baked Salted Caramel Cheesecake	<b>Dessert:</b> Crunchie Mousse

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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