

SERVERY MENU - WEEK ENDING 11th JANUARY 2026



Wk2 – new menuV4 week 1

| MONDAY 5 th January | TUESDAY 6 th January | WEDNESDAY 7 th January | THURSDAY 8 th January | FRIDAY 9 th October | SATURDAY 10 th January | SUNDAY 11 th January |
|--|--|---|--|--|--|--|
| LUNCH Starter Soup: (v)(vegan) Creamy Sweet Potato Mains: Steak Pie Cheese & Onion Pasty (v) Cauliflower & Spinach Balti Pie (vegan) Steak Pie (wf/df) Sides: Individual Potato Gratin Peas Crushed Carrot Daily Special: (vegan) Pahadi Style Chainsu Dessert: Sticky Toffee Cheesecake DINNER Starter Soup: (v) Soup of the Day Mains: Battered Prawns – Sweet & Sour Sauce Vegetable Nuggets - Kung Pao Sauce (v) (vegan) Bubble Crumb Fish Bites (wf/df) Sides: Chinese Style Honey Glazed Carrots Topped with Toasted Sesame Seeds Vegetable Fried Rice Broccoli Daily Special: (vegan) Mixed Vegetable & Chickpea Tagine with Pitta Dessert: Milk Chocolate Mocha Blondie | LUNCH Starter Soup: (v) Soup of the Day Mains: Pan-fried Butterfly Chicken Breast with Creamy Smoked Paprika & Mushroom Sauce Chickpea & Spinach Spring Vegetable Spanish Stew (v) (vegan) Pan-fried Chicken (wf/df) Sides: Whole Wheat Fusilli Pasta Pan-fried Courgettes Green Beans Daily Special: (vegan) Durum Wheat Pasta with Tomato & Roast Butternut Squash Sauce Dessert: Seasonal Fruit Brioche Bread & Butter Pudding with Custard NO DINNER – 12th NIGHT FEAST | LUNCH Starter Soup: (v)(vegan) Roasted Pumpkin Mains: Grilled Salmon with Chunky Mediterranean Sauce Mixed Bean Stuffed Red Pepper with Halloumi & Mediterranean Sauce (v) Mixed Bean Stuffed Red Pepper with Vegan Cheese & Mediterranean Sauce (vegan) Pan-fried Sea Bream (wf/df) Sides: Pan-fried New Potatoes with Spring Onions Pan-fried Garlic Baby Corn Herb Roasted Mixed Peppers Daily Special: (vegan) Jacket Potato with Lentil Chilli Dessert: Chunky Chocolate Chip Shortbread DINNER Starter Soup: (v) Soup of the Day Mains: Breaded Chicken Escalope - Katsu Sauce Southern Fried Quorn Escalope - Katsu Sauce (v) Buttermilk Quorn Bread Steak - Katsu Sauce (vegan) Chicken Butterfly with Katsu Curry Sauce (wf/df) Sides: Fried Vegetable Rice Miso Fried Mushrooms Sesame Broccoli Daily Special: (vegan) Lentil, Vegan Mince & Sweet Potato Cottage Pie Dessert: Salted Caramel Millefeuille | LUNCH Starter Soup: (v) Soup of the Day Mains: Beef Bolognese Quorn Mince & Vegetable Bolognese (v) Beef Bolognese with GF Pasta (wf/df) Sides: Spaghetti Garlic Bread Mixed Vegetables Daily Special: (vegan) Rice with Stir Fry Vegetables, Chickpeas & Edamame Beans Dessert: Banana Crumble & Pouring Cream DINNER Starter Soup: (v)(vegan) Roasted Tomato & Herb Mains: Rib eye Beef Burger, Spicy Mexican Cheese Beyond Burger, Spicy Mexican Cheese (v) Beyond Burger, Vegan Smoked Applewood Cheese (vegan) Rib eye beef burger, Dairy free Cheese (wf/df) (Sourdough bun, Guacamole, Mixed Leaf Salad, Sliced Tomato & Red Onion) Sides: Sweet Potato Fries Pan-fried Mini Sweetcorn Cobs Onion Rings Daily Special: (vegan) Lentil Bolognese with Wholewheat Pasta Dessert: Tiramisu | LUNCH Starter Soup: (v)(vegan) Roasted Tomato & Herb Mains: Scampi Battered Vegetable Sausage (v) Battered Vegan Sausage (vegan) GF Scampi (wf/df) Sides: Kouffmann's Chips Peas Homemade Tartare Sauce Curry Sauce Daily Special: (vegan) Coconut & Mung Bean Curry, Vegetable Rice Dessert: Caramel Portuguese Egg Custard Tart DINNER Starter Soup: (v) Soup of the Day Mains: Souvlaki Pork Kebab, Olive Oil & Herb Dressing - Tomato Chilli Sauce Pepper, Halloumi & Chicken Tikka Pieces Kebab, Olive Oil & Herb Dressing (v) Pepper, Vegan Cheese & Chicken Tikka Pieces Kebab (vegan) Souvlaki Pork Kebab (wf/df) Sides: Spiced Vegetable Giant Couscous Pitta Bread Tzatziki Roasted Oregano Peppers & Onions Daily Special: (vegan) Kung Pao Cauliflower with Rice Dessert: Churros & Caramel Sauce | LUNCH Starter Soup: (v) Soup of the Day Mains Southern Fried Chicken Goujons Quorn Breaded Goujons (v) Breaded Chicken (wf/df) Sides: Sweet Potato Wedges Sauteed Sliced Peppers & Onions Sweetcorn Tomato Salsa Daily Special: (vegan) Durum Wheat Pasta with Napolina Sauce Dessert: Danish Coconut Cake NO DINNER | LUNCH Starter Soup: (v) Spiced Lentil & Butternut Squash Mains: Chicken Chasseur Spinach & Mushroom Fricassee (v) Pork Fricassee (wf/df) Sides: Creamed Mash Potato Sauteed Green Cabbage Peas Daily Special: (vegan) Vegan Vegetable Fricassee Dessert: Apple Pie with Cream DINNER Starter Soup: (v)(vegan) Cauliflower & Potato Soup Mains: Roast Pork Onion Gravy Keema Pie & Onion Gravy (v) (vegan) Roast Pork (wf/df) Sides: Roast Potatoes Yorkshire Puddings Cauliflower & Broccoli Cheese Baton Carrots Daily Special: (vegan) Sichuan Style Cauliflower Steak Dessert: Treacle Tart & Spiced Custard |

SERVERY MENU - WEEK ENDING 11th JANUARY 2026



Wk2 – new menuV4 week 1

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