

# SERVERY MENU - WEEK ENDING 21<sup>st</sup> DECEMBER 2025



Wk51 – new menuV4 week 1

MONDAY 15 <sup>th</sup> December	TUESDAY 16 <sup>th</sup> December	WEDNESDAY 17 <sup>th</sup> December	THURSDAY 18 <sup>th</sup> December	FRIDAY 19 <sup>th</sup> December	SATURDAY 20 <sup>th</sup> December	SUNDAY 21 <sup>st</sup> December
<b>LUNCH</b>  <b>Starter Soup: (v)(vegan)</b> Cream of Mushroom & Tarragon  <b>Mains:</b> Steak Pie Cheese & Onion Pasty (v) Cauliflower & Spinach Balti Pie (vegan) Steak Pie (wf/df)  <b>Sides:</b> Individual Potato Gratin Peas Crushed Carrot  <b>Daily Special: (vegan)</b> Pahadi Style Chainsu  <b>Dessert:</b> Sticky Toffee Cheesecake  <b>NO DINNER</b>	<b>LUNCH</b>  <b>Starter Soup: (v)</b> Soup of the Day  <b>Mains:</b> Pan-fried Butterfly Chicken Breast with Creamy Smoked Paprika & Mushroom Sauce Chickpea & Spinach Spring Vegetable Spanish Stew (v) (vegan) Pan-fried Chicken (wf/df)  <b>Sides:</b> Whole Wheat Fusilli Pasta Pan-fried Courgettes Green Beans  <b>Daily Special: (vegan)</b> Durum Wheat Pasta with Tomato & Roast Butternut Squash Sauce  <b>Dessert:</b> Seasonal Fruit Brioche Bread & Butter Pudding with Custard  <b>NO DINNER</b>	<b>LUNCH</b>  <b>Starter Soup: (v)(vegan)</b> Roasted Pumpkin  <b>Mains:</b> Sea Bream with Lemon & Caper 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)  <b>Sides:</b> Pan-fried New Potatoes with Spring Onions Pan-fried Garlic Baby Corn Herb Roasted Mixed Peppers  <b>Daily Special: (vegan)</b> Jacket Potato with Lentil Chilli  <b>Dessert:</b> Chunky Chocolate Chip Shortbread  <b>NO DINNER</b>	<b>LUNCH – STAFF CHRISTMAS LUNCH</b>  <b>Starter Soup: (v)</b> Minestrone  <b>Mains:</b> Roast Turkey & Chipolata Sausages Curried Parsnip & Squash Wellington (v) Roast Turkey (wf/df)  <b>Sides:</b> Roast Potatoes Brussel Sprouts Baton Carrots Jus  <b>Daily Special: (vegan)</b> Rice with Stir Fry Vegetables, Chickpeas & Edamame Beans  <b>Dessert:</b> Traditional Christmas Pudding with Brandy Sauce Fresh Fruit Salad  <b>NO DINNER</b>	<b>LUNCH</b>  <b>Starter Soup: (v)(vegan)</b> Roasted Tomato & Herb  <b>Mains:</b> Scampi Battered Vegetable Sausage (v) Battered Vegan Sausage (vegan) Grilled Cod (wf/df)  <b>Sides:</b> Kouffmann Chips Peas Homemade Tartare Sauce Curry Sauce  <b>Daily Special: (vegan)</b> Coconut & Mung Bean Curry, Vegetable Rice  <b>Dessert:</b> Caramel Portuguese Egg Custard Tart  <b>NO DINNER</b>	<b>LUNCH</b>  <b>Starter Soup: (v)</b> Soup of the Day  <b>Mains:</b> Hot & Spicy Chicken Legs Quorn Breaded Goujons (v) Hot & Spicy Chicken Legs (wf/df)  <b>Sides:</b> Sweet Potato Wedges Sauteed Sliced Peppers & Onions Sweetcorn Tomato Salsa  <b>Daily Special: (vegan)</b> Durum Wheat Pasta with Napolina Sauce  <b>Dessert:</b> Danish Coconut Cake  <b>NO DINNER</b>	<b>LUNCH</b>  <b>Starter Soup: (v)</b> Vegetable  <b>Mains:</b> Pork Chasseur Spinach & Mushroom Fricassee (v) Pork Fricassee (wf/df)  <b>Sides:</b> Creamed Mash Potato Sauteed Green Cabbage Peas  <b>Daily Special: (vegan)</b> Vegan Vegetable Fricassee  <b>Dessert:</b> Apple Pie with Cream  <b>NO DINNER</b>

SERVERY MENU - WEEK ENDING 21<sup>st</sup> DECEMBER 2025



Wk51 – 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