

SERVERY MENU - WEEK ENDING 12th APRIL 2026



Wk15 – new menuV4 wk4

MONDAY 6 th April	TUESDAY 7 th April	WEDNESDAY 8 th April	THURSDAY 9 th April	FRIDAY 10 th April	SATURDAY 11 th April	SUNDAY 12 th April
<p>LUNCH</p> <p>Starter Soup: (v) Creamy Sweet Potato</p> <p>Mains: Beef Pie Butternut Squash, Mixed Bean & Cheese Pie (v) Plant Based Chorizo, Courgette & Butterbean Pie (vegan) Beef Pie (wf/df)</p> <p>Sides: Bubble & Squeak Mashed Potato Cauliflower Cheese Sliced Carrots</p> <p>Daily Special: (vegan) Aubergine Tagine with Pitta</p> <p>Dessert: Hot Cross Bun Bread & Butter Pudding with Custard</p> <p>NO DINNER</p>	<p>LUNCH</p> <p>Starter Soup: (v) Soup of the Day</p> <p>Mains: Thai Massaman Chicken Curry Thai Massaman Vegetable Curry (v) (vegan) Thai Massaman Chicken Curry (wf/df)</p> <p>Sides: Coconut Rice Thai Roasted Mixed Vegetables Prawn Crackers</p> <p>Daily Special: (vegan) Boiled Rice with Coconut & Roasted Vegetable Dhal</p> <p>Dessert: Fruity & Chocolate Flapjack</p> <p>DINNER</p> <p>Starter Soup: (v) Mediterranean</p> <p>Mains: Rib Cap Beef Burger, Cheese slices & Bacon Linda McCartney Quarter Pounder Burger with Cheese (v) Miami Deluxe Burger (vegan) Rib Cap Beef Burger (wf/df)</p> <p><i>(inc Brioche Bun, Sliced Tomatoes, Burger Relish, Shredded Lettuce, Sliced Gherkins)</i></p> <p>Sides: Potato Crunchies Pan-fried Courgettes Roast Red Onion</p> <p>Daily Special: (vegan) Jacket Potatoes & Mixed Baked Beans</p> <p>Dessert: Caramel Cream Bar</p>	<p>LUNCH</p> <p>Starter Soup: (v) Mediterranean</p> <p>Mains: Pan-fried Sea Bream, Sauce Verte Mapo Tofu (v) (vegan) Pan-fried Sea Bream, Sauce Verte (wf/df)</p> <p>Sides: Buttered Parsley Pan-fried Baby Potatoes Roast Aubergine with Herb Dressing Peas</p> <p>Daily Special: (vegan) Jacket Potato with Lentil Chilli</p> <p>Dessert: Cinnamon Swirl Cake</p> <p>NO DINNER</p>	<p>LUNCH</p> <p>Starter Soup: (v) Soup of the Day</p> <p>Mains: Slow Cooked Beef Tortellini, Creamy Tomato & Spinach Sauce Tomato & Mozzarella Tortellini Creamy Tomato & Spinach Sauce (v) Pea & Shallot Ravioli (vegan) Pork & Beef Ragu with GF Pasta (wf/df)</p> <p>Sides: Mixed Vegetables Cherry Tomato & Basil Focaccia Bread</p> <p>Daily Special: (vegan) Spaghetti with Garlic Mushroom & Tomato Sauce</p> <p>Dessert: Steamed Black Forest Chocolate Sponge with Custard</p> <p>NO DINNER</p>	<p>LUNCH</p> <p>Starter Soup: (v) (vegan) Versatile Vegetable</p> <p>Mains: Fishcake Fishless Fingers (v) Vegetable Fingers (vegan) Grilled Haddock (wf/df)</p> <p>Sides: Chips Mushy Peas Tartare Sauce</p> <p>Daily Special: (vegan) Jacket Potato with Chickpea Ratatouille</p> <p>Dessert: Biscoff Cheesecake</p> <p>NO DINNER</p>	<p>NO LUNCH</p> <p>NO DINNER</p>	<p>NO LUNCH</p> <p>NO DINNER</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