

SERVERY MENU - WEEK ENDING 28th APRIL 2024



Wk17 – new menuV2 week 1

MONDAY 22 nd April	TUESDAY 23 rd April	WEDNESDAY 24 th April	THURSDAY 25 th April	FRIDAY 26 th April	SATURDAY 27 th April	SUNDAY 28 th April
<p>LUNCH</p> <p>Starter Soup: (v) Creamy Sweet Potato</p> <p>Mains: Newmarket Sausages & Shallot Sauce Veggie Sausages (V) Cumberland Sausages (wf/df)</p> <p>Sides: Creamy Mash Potato Sauteed Green Cabbage Sliced Carrots</p> <p>Daily Special: (vegan) Jacket Potato with Baked Beans</p> <p>Dessert: Banoffee Tart</p> <p>DINNER</p> <p>Starter Soup: (v) Vegetable & Lentil</p> <p>Mains: Honey Roast Chicken Brie & Beetroot Tart (v) Roast Chicken (wf/df)</p> <p>Sides: Sauteed Potatoes Minted Peas Cauliflower</p> <p>Daily Special: (vegan) Aubergine Tagine with Pitta</p> <p>Dessert: Chocolate Chip Flapjack</p>	<p>LUNCH</p> <p>Starter Soup: (v) Vegetable & Lentil</p> <p>Mains: Coconut Chilli Marinaded Chicken Breast, Coconut Chilli Sauce Korean Sesame Nuggets (v) Coconut Chilli Chicken (wf/df)</p> <p>Sides: Roast Sweet Potato Basmati Rice Pan Fried Courgettes</p> <p>Daily Special: (vegan) Durum Wheat Pasta with Arrabiata Sauce</p> <p>Dessert: Apple & Cinnamon Cake, Pulled Cream</p> <p>DINNER</p> <p>Starter Soup: (v) Thai Coconut & Butternut Squash</p> <p>Mains: Meat Feast Pizza Four Cheese Pizza (v) Pepperoni Pizza (wf/df)</p> <p>Sides: Ziggy Fries Sweetcorn Petit Peas</p> <p>Daily Special: (vegan) Jackfruit Pizza</p> <p>Dessert: Oreo Cheesecake</p>	<p>LUNCH</p> <p>Starter Soup: (v) Thai Coconut & Butternut Squash</p> <p>Mains: Grilled Salmon & Prawn Sauce Stuffed Red Pepper with Couscous & Tomato Sauce (v) Grilled Salmon, Dairy Free Prawn Sauce (wf/df)</p> <p>Sides: Chive Baby Potatoes Broccoli Baton Carrots</p> <p>Daily Special: (vegan) Jacket Potato with Lentil Chilli</p> <p>Dessert: Chocolate Brownie</p> <p>DINNER</p> <p>Starter Soup: (v) Tomato & Basil</p> <p>Mains: Steak Pie Mediterranean Vegetable Quiche (v) Beef & Vegetable Stew (wf/df)</p> <p>Sides: Herby Diced Potatoes Yellow Carrot, Beans & Broccoli Medley</p> <p>Daily Special: (vegan) Pasta with Peperonata</p> <p>Dessert: Eclairs</p>	<p>LUNCH</p> <p>Starter Soup: (v) Tomato & Basil</p> <p>Mains: Braised Beef Ravioli – Red Pesto Creamy Sauce Pumpkin & Ricotta Ravioli – Red Pesto Creamy Sauce (v) Pork & Beef Ragu with GF Pasta (wf/df)</p> <p>Sides: Garlic Bread Green Beans Roasted Butternut squash</p> <p>Daily Special: (vegan) Rice with Stir Fry Vegetables & Chickpeas</p> <p>Dessert: Carrot & Caramel Seeded Muffins</p> <p>DINNER</p> <p>Starter Soup: (v) Carrot</p> <p>Mains: Buttermilk Chicken & Bacon Burger Mumbai Burger (v) Mumbai Burger (wf/df) (Brioche Bun, Relish, Lettuce Tomato)</p> <p>Sides: Skinny Fries Pan Fried Mini Sweetcorn Cobs</p> <p>Daily Special: (vegan) Pasta with Garlic Mushrooms & Tomatoes</p> <p>Dessert: Red Velvet Cake</p>	<p>LUNCH</p> <p>Starter Soup: (v) Carrot</p> <p>Mains: Battered Haddock Breaded Vegetable Cutlets (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: Portuguese Egg Custard Tart</p> <p>DINNER</p> <p>Starter Soup: (v) Minestrone</p> <p>Mains: Beef Chilli Vegetable & Kidney Bean Chilli (v) Beef Chilli (wf/df)</p> <p>Sides: Rice Farmhouse Vegetable Mix Roasted Red Peppers</p> <p>Daily Special: (vegan) Kung Pao Cauliflower with Rice</p> <p>Dessert: Chocolate Mousse</p>	<p>LUNCH</p> <p>Starter Soup: (v) Minestrone</p> <p>Southern Fried Chicken Southern Fried Quorn (v) Grilled Chicken (wf/df)</p> <p>Sides: Curly Fries BBQ Beans Peas</p> <p>Daily Special: (vegan) Durum Wheat Pasta with Napolina Sauce</p> <p>Dessert: Tiramisu</p> <p>DINNER</p> <p>Starter Soup: (v) Vegetable</p> <p>Mains: Tomato, Garlic & Olive Braised Pork Meatballs Tomato, Garlic & Olive Moving Mountains Meatballs (v) Tomato, Garlic & Olive Braised Pork Meatballs (wf/df)</p> <p>Sides: Parsley & Oregano Spaghetti Tomato Focaccia Green Beans</p> <p>Daily Special: (vegan) Rice & Dum Aloo</p> <p>Dessert: Sticky Toffee Sponge & Custard</p>	<p>LUNCH</p> <p>BRUNCH</p> <p>DINNER</p> <p>Starter Soup: (v) Carrot & Coriander</p> <p>Mains: Roast Turkey – Cranberry Sauce Curried Parsnip & Squash Wellington & Gravy (v) Roast Turkey (wf/df)</p> <p>Sides: Savoy Cabbage Roast Courgettes Yorkshire Pudding Roast Potatoes</p> <p>Daily Special: (vegan) Sichuan Style Cauliflower Steak</p> <p>Dessert: Marbled 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