

SERVERY MENU - WEEK ENDING 5th MAY 2024



Wk 18 – NWV2 WK2

MONDAY 29 th April	TUESDAY 30 th April	WEDNESDAY 1 st May	THURSDAY 2 nd May	FRIDAY 3 rd May	SATURDAY 4 th May	SUNDAY 5 th May
<p>LUNCH</p> <p>Starter Soup: (v) Carrot & Coriander</p> <p>Mains: Grilled Chicken Fricassee Vegetable Fricassee (v) Grilled Chicken (wf/df)</p> <p>Sides: Parsley Potatoes Roasted Carrots Cauliflower</p> <p>Daily Special: (vegan) Aubergine Tagine with Pitta</p> <p>Dessert: Carrot Cake & Cream Cheese Frosting</p>	<p>LUNCH</p> <p>Starter Soup: (v) Sweet Potato & Red Pepper</p> <p>Mains: Rump Steak – Peppercorn Sauce Harissa Cauliflower Steak (v) Rump Steak – Peppercorn Sauce (wf/df)</p> <p>Sides: Fries Peas Button Mushrooms</p> <p>Daily Special: (vegan) Boiled Rice with Chickpea, Red Lentil & Spinach Dhal</p> <p>Dessert: Oaty Apple Crumble & Custard</p>	<p>LUNCH</p> <p>Starter Soup: (v) Thai Noodle</p> <p>Mains: Hoi Sin Salmon – Hoi Sin Sauce Hoi Sin Tofu Steak – Hoi Sin Sauce (v) Hoi Sin Salmon (wf/df)</p> <p>Sides: Prawn Crackers Sweet Chilli Noodles Pan Fried Chinese Cabbage with 5 Spice</p> <p>Daily Special: (vegan) Jacket Potato with Lentil Chilli</p> <p>Dessert: Oreo Brownie</p>	<p>LUNCH</p> <p>Starter Soup: (v) French Onion</p> <p>Mains: Beef Lasagne Mediterranean Vegetable Lasagne (v) Beef Bolognese – GF Pasta (wf/df)</p> <p>Sides: Herb Diced Potatoes Broccoli Green Beans</p> <p>Daily Special: (vegan) Pasta with Garlic Mushrooms & Tomatoes</p> <p>Dessert: Banana & Chocolate Chip Sponge</p>	<p>LUNCH</p> <p>Starter Soup: (v) Tomato</p> <p>Mains: Battered Haddock Deep Fried Plantains (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: Lemon Curd Cake</p>	<p>LUNCH</p> <p>Starter Soup: (v) Cream of Mushroom</p> <p>Mains: Pork Meatballs – Red Pepper Sauce Veggie Meatballs (v) Pork Meatballs (wf/df)</p> <p>Sides: Penne Pasta Mixed Broccoli & Cauliflower Baby Carrots</p> <p>Daily Special: (vegan) Durum Wheat Pasta with Napolina Sauce</p> <p>Dessert: Millionaires Shortbread</p>	<p>LUNCH</p> <p>BRUNCH</p>
<p>DINNER</p> <p>Starter Soup: (v) Sweet Potato & Red Pepper</p> <p>Mains: Pepperoni Pizza Margherita Pizza (v) Gluten Free Pizza (wf/df)</p> <p>Sides: Potato Wedges Sweetcorn Roasted Mediterranean Vegetables</p> <p>Daily Special: (vegan) Jacket Potato with Baked Beans</p> <p>Dessert: White Chocolate & Raspberry Cookies</p>	<p>DINNER</p> <p>Starter Soup: (v) Thai Noodle</p> <p>Mains: Sweet & Sour Pork Balls Sweet & Sour Moving Mountains Meatballs (v) Cantonese Chicken (wf/df)</p> <p>Sides: Egg Fried Rice Garlic & Chilli Green Beans</p> <p>Daily Special: (vegan) Durum Wheat Pasta with Arrabiata Sauce</p> <p>Dessert: Biscoff Cheesecake</p>	<p>DINNER</p> <p>Starter Soup: (v) French Onion</p> <p>Mains: Chicken & Pepper Kebab Vegetable Kebab (v) Chicken & Pepper Kebab (wf/df)</p> <p>Sides: Cajun Spiced Ziggy Fries Roast Baby Corn Pitta Bread Tzatziki</p> <p>Daily Special: (vegan) Pasta with Pepperonata</p> <p>Dessert: Chocolate Fudge Cake</p>	<p>DINNER</p> <p>Starter Soup: (v) Tomato</p> <p>Mains: Lamb Burger Breaded Vegetable Burger (v) Lamb Burger (wf/df) (Burger Relish, Brioche Bun Lettuce & Tomato)</p> <p>Sides: Criss Cut Fries Crushed Minted Peas</p> <p>Daily Special: (vegan) Rice with Stir Fry Vegetables & Chickpeas</p> <p>Dessert: Glazed Doughnuts</p>	<p>DINNER</p> <p>Starter Soup: (v) Cream of Mushroom</p> <p>Mains: Chicken & Chorizo Pasta Bake Macaroni Cheese (v) Chicken & Chorizo Pasta Bake (wf/df)</p> <p>Sides: Garlic Bread Breaded Garlic Mushrooms Baby Carrots</p> <p>Daily Special: (vegan) Kung Pao Cauliflower with Rice</p> <p>Dessert: Raspberry Marbled Cheesecake</p>	<p>DINNER</p> <p>Starter Soup: (v) Butternut Squash & Cumin Soup</p> <p>Mains: Tandoori Flavoured Chicken Thigh – Tandoori Sauce Tandoori Tofu – Tandoori Sauce (v) Tandoori Flavoured Chicken Thigh (wf/df)</p> <p>Sides: Onion Rice Vegetable Pokora Cumin Spiced Cauliflower</p> <p>Daily Special: (vegan) Rice with Dum Aloo</p> <p>Dessert: Warm Mini Doughnuts & Chocolate Sauce</p>	<p>DINNER</p> <p>Starter Soup: (v) Vegetable & Lentil</p> <p>Mains: Roast Chicken Royal – Gravy Curried Parsnip & Squash Wellington - Gravy (v) Chicken Royal (wf/df)</p> <p>Sides: Roast Potatoes Sliced Carrots Broccoli Yorkshire Pudding</p> <p>Daily Special: (vegan) Spiced Lentil & Chickpea Patties</p> <p>Dessert: Apple Pie & Custard</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