SERVERY MENU - WEEK ENDING 19th MAY 2024



Wk20 (new menuv2 wk4)

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
13 th May	14 th May	15 th May	16 th May	17 th May	18 th May	19 th May
LUNCH	LUNCH	LUNCH	LUNCH	LUNCH	LUNCH	LUNCH
Starter Soup: (v) Courgette & Leek	Starter Soup: (v) Cream of Mushroom	Starter Soup: (v) Spring Vegetable	Starter Soup: (v) Thai Red Curry Spiced Butternut Squash	Starter Soup: (v) Tomato & Basil	Starter Soup: (v) Sweet Potato & Red Pepper	BRUNCH
Mains: Cumberland Sausage & Onion Gravy Glamorgan Sausages (v) Cumberland Sausages (wf/df) Sides: Mash Potato Hispi Cabbage	Mains: Rump Steak – Creamy Mushroom Sauce Pan Fried Vivera Steak (v) Rump Steak (wf/df) Sides: Chips Grilled Tomatoes	Mains: Herb Crusted Salmon – Lemon & Chive Sauce Mediterranean Vegetable Polenta Cake – Lemon & Chive Sauce (v) Grilled Herb Salmon (wf/df) Sides: Parsley New Potatoes	Mains: Beef Ragu Vegetarian Bolognaise (v) Beef Bolognaise – GF Pasta (wf/df) Sides: Rigatoni Pasta	Mains: Battered Haddock Jambalaya (v) Grilled Haddock (wf/df) Sides: Chips Mushy Peas Tartare Sauce	Mains: BBQ Chicken Breast Slow Baked BBQ Aubergines (v) BBQ Chicken Breast (wf/df) Sides: Potato Wedges BBQ Beans	
Cut Sliced Green Beans Daily Special: (vegan) Aubergine Tagine with Pitta Dessert:	Peas Daily Special: (vegan) Boiled Rice with Chickpea, Red Lentil & Spinach Dhal	Broccoli Sliced Carrot Daily Special: (vegan) Jacket Potato with Lentil Chilli	Garlic Bread Roasted Herbed Peppers Daily Special: (vegan) Pasta with Garlic Mushrooms & Tomatoes	Daily Special: (vegan) Jacket Potato with Ratatouille Dessert: Eton Mess	Pan Fried Baby Corn Daily Special: (vegan) Durum Wheat Pasta with Napolina Sauce	
Rhubarb Crumble Muffins	Dessert: Lemon Meringue Pie	Dessert: Fruit Crumble & Custard	Dessert: Victoria Sponge		Dessert: Toffee & Honeycomb Cheesecake	DINNER
DINNER	DINNER	NO DINNER – BA FEAST	DINNER	DINNER	DINNER	Starter Soup: (v)
Starter Soup: (v) Cream of Mushroom	Starter Soup: (v) Spring Vegetable		Starter Soup: (v) Tomato & Basil	Starter Soup: (v) Sweet Potato & Red Pepper	Starter Soup: (v) Pea & Watercress	French Onion Mains:
Mains: Breaded Cod Goujons Vegetable Nuggets (v) Grilled Cod (wf/df)	Mains: Meat Feast Pizza Four Cheese Pizza (v) Gluten Free Pizza (wt/df)		Mains: Mexican Chilli Chicken Cheeseburger Spicy Bean Burger (v) Mexican Chilli Chicken Burger	Mains: Chicken & Chorizo Pasta Bake Aubergine Parmigiana (v) Chicken Pasta Bake (wf/df)	Mains: Beef Meatballs – Red Pepper Sauce Vegan Keema Curry with Garlic,	Roast Lamb, Mint Sauce & Gravy Curried Parsnip & Squash Wellington (v)
Sides: New Potatoes in Chive Oil Broccoli, Cauliflower & Carrot Medley	Sides: Fries Farmhouse Style Mix Vegetables		(wf/df) (Brioche Bun, Gherkin Slices, Mayo, Tomato, Lettuce) Sides:	Sides: Sautéed Kale with Toasted Sesame Seeds Roasted Courgettes	Coriander – Naan & Rice (v) Pork & Oregano Meatballs – Red Pepper Sauce (wf/df) Sides:	Sides: Yorkshire Pudding Roast Potatoes Yellow Carrots Romano Bean & Broccoli,
Petit Pois	Daily Special: (vegan) Jackfruit Pizza		Sweet Potato Fries Sweetcorn Cobettes	Daily Special: (vegan) Kung Pao Cauliflower with Rice	Herbed Spaghetti Baby Carrots	Cauliflower Medley
Daily Special: (vegan) Jacket Potato with Baked Beans	Dessert: Waffle Finger & Chocolate Sauce		Daily Special: (vegan) Rice with Stir Fry Vegetables & Chickpeas	Dessert: Banoffee Pie	Tomato Focaccia Daily Special: (vegan) Rice & Dum Aloo	Daily Special: (vegan) Spiced Lentil & Chickpea Patties
Dessert: Brookie			Dessert: Baked Blueberry Cheesecake		Dessert: Caramel Brownie	Dessert: Treacle Tart & Custard