

SERVERY MENU - WEEK ENDING 29th MARCH 2020



MONDAY 23 rd March	TUESDAY 24 th March	WEDNESDAY 25 th March	THURSDAY 26 th March	FRIDAY 27 th March	SATURDAY 28 th March	SUNDAY 29 th March
<p>LUNCH</p> <p>Starter Soup: (v) Cream of Cauliflower</p> <p>Mains: Spanish Style Chicken Aubergine stuffed with Buckwheat Herb, Olive & Tomato Salsa (v) Spanish Style Chicken (wf/df)</p> <p>Sides: Sweet Paprika Roast New Potatoes Broccoli</p> <p>Daily Special: (vegan) Jacket Potato with Baked Beans</p> <p>Dessert: Fruit Crumble & Vanilla Custard</p> <p>DINNER</p> <p>Starter Soup: (v) Tomato & Basil</p> <p>Mains: Rib-Eye Steak, Garlic Butter Margherita Pizza (v) Rib-Eye Steak (wf/df)</p> <p>Sides: Curly Fries Peas</p> <p>Daily Special: (vegan) Aubergine Tagine with Pitta</p> <p>Dessert: Blueberry & Yoghurt Compote, Shortbread Finger</p>	<p>LUNCH</p> <p>Starter Soup: (v) Tomato & Basil</p> <p>Mains: Baked Herb Crumbed Hake Cajun Spiced Paneer Steak (v) GF Herb Crumb Hake (wf/df)</p> <p>Sides: Sweet Potato Mash Roasted Aubergine</p> <p>Daily Special: (vegan) Durum Wheat Pasta with Arrabiata Sauce</p> <p>Dessert: Double Chocolate & Cherry Brownie</p> <p>DINNER</p> <p>Starter Soup: (v) Thai Coconut & Butternut Squash</p> <p>Mains: Honey Glazed Chinese 5-spice Pork Loin, Hoi Sin Sauce Tofu & Oriental Vegetable Stir Fry (v) Honey Glazed Chinese 5-spice Pork (wf/df)</p> <p>Sides: Leek Fried Jasmine Rice Chinese Cabbage & Pak Choi</p> <p>Daily Special: (vegan) Boiled Rice with Chickpea, Red Lentil & Spinach Dhal</p> <p>Dessert: Oreo Cheesecake</p>	<p>LUNCH</p> <p>Starter Soup: (v) Thai Coconut & Butternut Squash</p> <p>Mains: Lasagne Vegetable Bolognese (v) Grilled Chicken (wf/df)</p> <p>Sides: Green Beans Baton Carrots New Potatoes (wf)</p> <p>Daily Special: (vegan) Jacket Potato with Lentil Chilli</p> <p>Dessert: Poppy Seed Cake, Vanilla Icing</p> <p>DINNER</p> <p>Starter Soup: (v) Spinach & Pea</p> <p>Mains: Lamb Burger Spicy Bean Burger Bagel (v) Lamb Burger GF Bap (wf/df)</p> <p><i>(all incl: Mixed Leaf Salad, Mustard, Gherkins, Tomato & Garlic Mayo)</i></p> <p>Sides: New Potato & Spring Onion Salad Coleslaw</p> <p>Daily Special: (vegan) Pasta with Perpperonata</p> <p>Dessert: Dulce du Leche Cake</p>	<p>LUNCH</p> <p>Starter Soup: (v) Spinach & Pea</p> <p>Mains: Welsh Dragons, Piquant Sauce Mushroom Bourguignon (v) Cumberland Sausages (wf/df)</p> <p>Sides: Bubble & Squeak Mash Cauliflower</p> <p>Daily Special: (vegan) Rice with Stir Fry Vegetables & Chickpeas</p> <p>Dessert: Chocolate Marble Sponge, Chocolate Custard</p> <p>DINNER</p> <p>Starter Soup: (v) Carrot & Leek</p> <p>Mains: Lebanese Chicken Kebabs Sweet Potato Falafel, Harissa Hummus, Lebanese Yoghurt Dressing (v) Lebanese Chicken Kebabs (wf/df)</p> <p>Sides: Khobez Wraps Herby Dice Potatoes Cumin Roasted Courgettes</p> <p>Daily Special: (vegan) Pasta with Garlic Mushrooms & Tomatoes</p> <p>Dessert: Layered Honey Cake</p>	<p>LUNCH</p> <p>Starter Soup: (v) Carrot & Leek</p> <p>Mains: Grilled Plaice, Tartare Sauce Roasted Butternut Squash, Feta Cheese & Rosemary Tart (v) Grilled Plaice (wf/df)</p> <p>Sides: Boiled New Potatoes Minted Peas</p> <p>Daily Special: (vegan) Jacket Potato with Ratatouille</p> <p>Dessert: Baklava</p> <p>DINNER</p> <p>Starter Soup: (v) Roasted Celeriac</p> <p>Mains: Pork Meatballs, Garlic & Herb Spaghetti, Red Pepper Sauce Pumpkin Ravioli, Pesto Sauce (v) Pork & Oregano Meatballs (wf/df)</p> <p>Sides: Roast Mediterranean Vegetables Onion Focaccia</p> <p>Daily Special: (vegan) Kung Pao Cauliflower, Steamed Rice</p> <p>Dessert: Strawberry Cheesecake</p>	<p>LUNCH</p> <p>Starter Soup: (v) Roasted Celeriac</p> <p>Mains: Breaded Turkey Escalope, Romesco Sauce Glamorgan Sausages, Romesco Sauce (v) Turkey Escalope (wf/df)</p> <p>Sides: Potato Wedges Sweetcorn</p> <p>Daily Special: (vegan) Durum Wheat Pasta with Napolina Sauce</p> <p>Dessert: Apple & Cinnamon Crumble, Pulled Cream</p> <p>DINNER</p> <p>Starter Soup: (v) Vegetable</p> <p>Mains: Grilled Chicken, Lemon & Chive Sauce Spinach & Cream Cheese Roulade (v) Grilled Chicken (wf/df)</p> <p>Sides: Sauté Potatoes Green Beans</p> <p>Daily Special: (vegan) Rice with Dum Aloo</p> <p>Dessert: Cookies & Warm Chocolate Sauce</p>	<p>LUNCH</p> <p>Starter Soup: (v) Vegetable</p> <p>Mains: Chicken Fricassee Thai Veg Curry</p> <p>Sides: Saffron Rice Courgettes</p> <p>Dessert: Rice Pudding with Strawberry Jam</p> <p>DINNER</p> <p>Starter Soup: (v) Broccoli & Mint</p> <p>Mains: Roast Turkey Cheese, Leek & Potato Pie (v) Roast Turkey (wf/df)</p> <p><i>(roast served with Yorkshire Pudding Gravy, Cranberry Sauce)</i></p> <p>Sides: Roast Potatoes Roast Parsnips Sliced Carrots</p> <p>Dessert: Cherry Pie with Custard</p>

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