

# SERVERY MENU - WEEK ENDING 24<sup>th</sup> NOVEMBER 2019



MONDAY 18 <sup>th</sup> November	TUESDAY 19 <sup>th</sup> November	WEDNESDAY 20 <sup>th</sup> November	THURSDAY 21 <sup>st</sup> November	FRIDAY 22 <sup>nd</sup> November	SATURDAY 23 <sup>rd</sup> November	SUNDAY 24 <sup>th</sup> November
<p><b>LUNCH</b></p> <p><b>Starter Soup: (v)</b> Cream of Cauliflower</p> <p><b>Mains:</b> Spanish Style Chicken Aubergine stuffed with Buckwheat Herb, Olive &amp; Tomato Salsa (v) Spanish Style Chicken (wf/df)</p> <p><b>Sides:</b> Sweet Paprika Roast New Potatoes Broccoli</p> <p><b>Daily Special: (vegan)</b> Jacket Potato with Baked Beans</p> <p><b>Dessert:</b> Fruit Crumble &amp; Vanilla Custard</p> <p><b>DINNER</b></p> <p><b>Starter Soup: (v)</b> Tomato &amp; Basil</p> <p><b>Mains:</b> Rib-Eye Steak, Garlic Butter Margherita Pizza (v) Rib-Eye Steak (wf/df)</p> <p><b>Sides:</b> Curly Fries Peas</p> <p><b>Daily Special: (vegan)</b> Aubergine Tagine with Pitta</p> <p><b>Dessert:</b> Blueberry &amp; Yoghurt Compote, Shortbread Finger</p>	<p><b>LUNCH</b></p> <p><b>Starter Soup: (v)</b> Tomato &amp; Basil</p> <p><b>Mains:</b> Baked Herb Crumbed Hake Cajun Spiced Paneer Steak (v) GF Herb Crumb Hake (wf/df)</p> <p><b>Sides:</b> Sweet Potato Mash Roasted Aubergine</p> <p><b>Daily Special: (vegan)</b> Durum Wheat Pasta with Arrabiata Sauce</p> <p><b>Dessert:</b> Double Chocolate &amp; Cherry Brownie</p> <p><b>DINNER</b></p> <p><b>Starter Soup: (v)</b> Thai Coconut &amp; Butternut Squash</p> <p><b>Mains:</b> Honey Glazed Chinese 5-spice Pork Loin, Hoi Sin Sauce Tofu &amp; Oriental Vegetable Stir Fry (v) Honey Glazed Chinese 5-spice Pork (wf/df)</p> <p><b>Sides:</b> Leek Fried Jasmine Rice Chinese Cabbage &amp; Pak Choi</p> <p><b>Daily Special: (vegan)</b> Boiled Rice with Chickpea, Red Lentil &amp; Spinach Dhal</p> <p><b>Dessert:</b> Oreo Cheesecake</p>	<p><b>LUNCH</b></p> <p><b>Starter Soup: (v)</b> Thai Coconut &amp; Butternut Squash</p> <p><b>Mains:</b> Lasagne Vegetable Bolognese (v) Grilled Chicken (wf/df)</p> <p><b>Sides:</b> Green Beans Baton Carrots New Potatoes (wf)</p> <p><b>Daily Special: (vegan)</b> Jacket Potato with Lentil Chilli</p> <p><b>Dessert:</b> Poppy Seed Cake, Vanilla Icing</p> <p><b>DINNER</b></p> <p><b>Starter Soup: (v)</b> Spinach &amp; Pea</p> <p><b>Mains:</b> Lamb Burger Spicy Bean Burger Bagel (v) Lamb Burger GF Bap (wf/df)</p> <p><i>(all incl: Mixed Leaf Salad, Mustard, Gherkins, Tomato &amp; Garlic Mayo)</i></p> <p><b>Sides:</b> New Potato &amp; Spring Onion Salad Coleslaw</p> <p><b>Daily Special: (vegan)</b> Pasta with Perpperonata</p> <p><b>Dessert:</b> Dulce du Leche Cake</p>	<p><b>LUNCH</b></p> <p><b>Starter Soup: (v)</b> Spinach &amp; Pea</p> <p><b>Mains:</b> Welsh Dragons, Piquant Sauce Mushroom Bourguignon (v) Cumberland Sausages (wf/df)</p> <p><b>Sides:</b> Bubble &amp; Squeak Mash Cauliflower</p> <p><b>Daily Special: (vegan)</b> Rice with Stir Fry Vegetables &amp; Chickpeas</p> <p><b>Dessert:</b> Chocolate Marble Sponge, Chocolate Custard</p> <p><b>DINNER</b></p> <p><b>Starter Soup: (v)</b> Carrot &amp; Leek</p> <p><b>Mains:</b> Lebanese Chicken Kebabs Sweet Potato Falafel, Harissa Hummus, Lebanese Yoghurt Dressing (v) Lebanese Chicken Kebabs (wf/df)</p> <p><b>Sides:</b> Khobez Wraps Herby Dice Potatoes Cumin Roasted Courgettes</p> <p><b>Daily Special: (vegan)</b> Pasta with Garlic Mushrooms &amp; Tomatoes</p> <p><b>Dessert:</b> Layered Honey Cake</p>	<p><b>LUNCH</b></p> <p><b>Starter Soup: (v)</b> Carrot &amp; Leek</p> <p><b>Mains:</b> Grilled Plaice, Tartare Sauce Roasted Butternut Squash, Feta Cheese &amp; Rosemary Tart (v) Grilled Plaice (wf/df)</p> <p><b>Sides:</b> Boiled New Potatoes Minted Peas</p> <p><b>Daily Special: (vegan)</b> Jacket Potato with Ratatouille</p> <p><b>Dessert:</b> Baklava</p> <p><b>DINNER</b></p> <p><b>Starter Soup: (v)</b> Roasted Celeriac</p> <p><b>Mains:</b> Pork Meatballs, Garlic &amp; Herb Spaghetti, Red Pepper Sauce Pumpkin Ravioli, Pesto Sauce (v) Pork &amp; Oregano Meatballs (wf/df)</p> <p><b>Sides:</b> Roast Mediterranean Vegetables Onion Focaccia</p> <p><b>Daily Special: (vegan)</b> Kung Pao Cauliflower, Steamed Rice</p> <p><b>Dessert:</b> Strawberry Cheesecake</p>	<p><b>LUNCH</b></p> <p><b>Starter Soup: (v)</b> Roasted Celeriac</p> <p><b>Mains:</b> Breaded Turkey Escalope, Romesco Sauce Glamorgan Sausages, Romesco Sauce (v) Turkey Escalope (wf/df)</p> <p><b>Sides:</b> Potato Wedges Sweetcorn</p> <p><b>Daily Special: (vegan)</b> Durum Wheat Pasta with Napolina Sauce</p> <p><b>Dessert:</b> Apple &amp; Cinnamon Crumble, Pulled Cream</p> <p><b>DINNER</b></p> <p><b>Starter Soup: (v)</b> Vegetable</p> <p><b>Mains:</b> Grilled Chicken, Lemon &amp; Chive Sauce Spinach &amp; Cream Cheese Roulade (v) Grilled Chicken (wf/df)</p> <p><b>Sides:</b> Sauté Potatoes Green Beans</p> <p><b>Daily Special: (vegan)</b> Rice with Dum Aloo</p> <p><b>Dessert:</b> Cookies &amp; Warm Chocolate Sauce</p>	<p><b>LUNCH</b></p> <p><b>Starter Soup: (v)</b> Vegetable</p> <p><b>Mains:</b> Sunday Brunch</p> <p><b>DINNER</b></p> <p><b>Starter Soup: (v)</b> Broccoli &amp; Mint</p> <p><b>Mains:</b> Roast Turkey Cheese, Leek &amp; Potato Pie (v) Roast Turkey (wf/df)</p> <p><i>(roast served with Yorkshire Pudding Gravy, Cranberry Sauce)</i></p> <p><b>Sides:</b> Roast Potatoes Roast Parsnips Sliced Carrots</p> <p><b>Dessert:</b> 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