LUNCH MENU

6 ^{тн} January		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	
MORNING SNACK		Fresh Fruit and Biscuit	Sausage Roll	Fresh Fruit and Biscuit	Freshly Baked Croissant	Garlic Slice	
CLASSIC MEAT FREE		<u>Pasta Station</u> Tuscan Chicken and Spinach Tomato and Basil Sauce	Honey Glazed Roast Gammon Served with Yorkshire Pudding	Beef Chilli Con Carne Served with Sour Cream and Guacamole	Chicken and Sweetcorn Pot Pie	Crispy Breaded Pollock with Tartar Sauce and a Lemon Wedge	
		Mixed Seed Pesto Garlic Slice Selection of Infused Oils	Sundried Tomato and Goat Cheese Tart Served with a Peppered Rocket Salad	Creamy Meatball Stroganoff (Vegetarian)	Aubergine Parmigiana Topped with a Garlic and Mozzarella Crust	Quorn and Caramelised Onion Sausage Roll	
JACKET/PA	STA BAR	Jacket Potato with Cheese and Baked Beans	Tomato Arrabiata Pasta	Jacket Potato with Cheese and Baked Beans	Garlic and Chive Pasta	Trio of Mushroom and Tarragon Risotto	
		Penne Pasta	Crispy Roast Potato	Fragrant Rice	Buttered New Potatoes	Chipped Potato	
SIDES		Sauté Broccoli	Baton Carrots	Roasted Peppers and Onions	Green Beans	Mushy Peas	
		Steamed Corn	Buttered Cabbage	Garden Peas	Paprika Cauliflower	Baked Beans	
DESSERT		Strawberry Eton Mess	Sticky Toffee Pudding Served with Cream	Classic Flapjack	Vanilla Sponge with a Mixed Berry Compote	Chocolate Chip Brownie	
EVERY	DAY	SELECTION OF FRESHLY CUT FRUITS. BREAD & SOUP OF THE DAY					
LITTLE TEA		Rice Krispy Cake	Granola Bar	Chocolate Chip Traybake	Banana Cake	Mini Doughnut	



LUNCH MENU

13 th January	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY		
MORNING SNACK	Fresh Fruit and Biscuit	Sausage Roll	Fresh Fruit and Biscuit	Golden Croissant	Garlic Slice		
CLASSIC	Hoisin Chicken and Green Peppers Served Prawn Crackers	Roast Pork Served with Crispy Yorkshire Puddings and Sage Stuffing	Beef Lasagne Al forno Served with a Fresh Garden Salad	<u>Burrito Bar</u> Fajita Spiced Chicken Toasted Quorn and Bell Peppers	<u>Pizza Station</u> Double Pepperoni (Beef)		
MEAT FREE	Sweet Potato and Cheddar Quesadilla served with a Tomato Salsa	Stilton and Root Vegetable Wellington	Pearl Barley and Ratatouille Stuffed peppers Topped with Mozzarella	Tomato Salsa Guacamole Sour Cream Warmed Wraps	Classic Margarita Topped with Fresh Basil Garlic Mayo BBQ Sauce		
JACKET/PASTA BAR	Jacket Potato Served with Baked Beans and Cheese	Spaghetti in a Cherry Tomato and Garlic Sauce	Jacket Potato with Cheese and Baked Beans	Pesto Pasta	Creamy Fish and Dill Sauce Topped with a Crunchy Cheddar Mash		
SIDES	Fragrant Rice Seasoned Asian Greens	Roasted Potatoes Green Beans	Garlic Slice Steamed Cauliflower	Roasted Sweetcorn Broccoli	Chipped Potatoes Roasted Beets		
	Sweetcorn	Rosemary Baked Swede	Garden Peas	Braised Rice	Baked Beans		
DESSERT	Pear and Apple Crumble Served with Custard	Strawberry Cheesecake	Iced Orange Cake	Sprinkle Sponge	Chocolate Fudge Cake		
EVERY DAY	SELECTION OF FRESHLY CUT FRUITS. BREAD & SOUP OF THE DAY						
LITTLE TEA	Cornflake Cake	Pink Jam and White Chocolate Sponge	Gingernut Cookies	Lemon Shortbread	Blackcurrant Slice		



LUNCH MENU

20 th January 25	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MORNING SNACK	Fresh Fruit and Biscuit	Sausage Roll	Fresh Fruit and Biscuit	Golden Croissant	Garlic Slice
	Jacket Potato Station				
CLASSIC	Cod and Haddock in a Creamy Lemon and Dill Sauce	Sausage Bar Pork Cumberland	Tex-Mex Meatballs Served With In a Rich Tomato Sauce	Chicken, Black Olive and Butterbean Cacciatore	<u>Panini Bar</u> Three Cheese
	Five Bean Chilli				Mediterranean
	Mature Cheddar and Bacon	Lamb and Mint Vegan Quorn		Tomato, Aubergine and Mozzarella Stack	Vegetable and Kale Pesto
MEAT FREE	Herby Coleslaw	Crispy Onions	Trio of Wild Mushroom Stroganoff		Ham and Cheddar BBQ Chicken
	Baked Beans House Salad	Red Wine Gravy	Stroganon		House Salad
	induse salad				
JACKET/PASTA BAR	Balsamic Glazed Peppers and Spinach Gnocchi	Penne Pasta in a Tomato Basil Sauce	Jacket Potato with Cheese & Baked Beans	Creamy Penne Pasta	Breaded Salmon Fishcake
	Cheddar Cheese	Mash Potato	Braised Rice	Crushed New Potatoes	French Fries
SIDES	Chunky Aubergine	Maple Glazed Carrots	Steamed Corn	Green Beans	Peas
	Green Beans	Garden Peas	Broccoli Florets	Cauliflower	Baked Beans
DESSERT	Cinnamon Sponge with a Caramel Icing	Steamed Syrup Sponge Served with Custard	Buttercream and Raspberry Sponge	Banoffee Pie	Marble Chocolate Sponge
EVERY DAY SELECTION OF FRESHLY CUT			SHLY CUT FRUITS. BREAD &	SOUP OF THE DAY	
LITTLE TEA	Chocolate Oat Cake	Lemon Drizzle Cake	Vanilla Cookies	Coffee and Sunflower Seed Loaf	Carrot Cake

