

Menu

NEW MENU WEEK 3



Daily Staples

Freshly made Soups, A selection of salads, Home cooked meats from the salad bar, Artisan bread and freshly made cold desserts from the Dessert Table

MAIN DISHES

Monday

Beef bolognese, fusilli, garlic bread
Rocket and parmesan salad

Tuesday

Chicken tagine, jumbo cous cous , Moroccan cumin seed bread

Wednesday

Roast beef, Yorkshire pudding, roast potatoes, seasonal vegetables, and gravy

Thursday

Butter chicken curry, naan breads, rice,

Friday

Fish and chips, peas, tartar, lemon

VEGETARIAN

Monday- broccoli and blue cheese gnocchi (v)

Light bite- Fish finger baguette, tartar

Tuesday – vegetable tagine, jumbo cous cous, Moroccan cumin seed bread (v)

Jacket potato bar

Wednesday – spinach, pumpkin and halloumi turnover (v)

Light bite – ham and cheese croquette, rocket and pickled red onion salad

Thursday- caramelized red onion, feta and watercress flatbread (v)

Pasta bar

Friday - leek and brie tart, red onion jam

Light bite- pork and quince sausage roll, pippin apple compote

SOUP

Monday - Tomato and basil soup

Tuesday – Celeriac and apple

Wednesday – Scotch broth

Thursday – Hungarian bean soup

Friday - Winter vegetable broth

DESSERTS

Monday clementine sponge pudding, custard

Tuesday apple and plum cobbler

Wednesday coconut rice pudding, mango sauce, toasted coconut

Thursday spotted dick and custard

Friday white chocolate and rhubarb Eton mess