

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
LUNCH						
Leek & potato soup	Vegetable soup	Tomato & basil soup	Carrot & coriander	Butternut squash soup	Cream mushroom soup	Broccoli & stilton soup
Grilled chicken with coconut lime slaw	Fisherman’s pie with creamy potato & cheese topping	Slow Braised lamb with Mash & gravy	Stuffed chicken with pesto, ricotta & spinach	Hot dog with fried crispy onion	Cordon bleu chicken with creamy sauce	Baked fillet of seasonal fish with a caper sauce
Herbed ricotta & fresh tomato tart	Stuffed peppers with tomatoes, feta cheese. pesto & couscous	Crispy breaded halloumi finger with tomato salsa	Broccoli, spinach & mature cheddar mini quiches	Battered catch of the day with lemon wedges & tartar sauce	Spinach and potato gratin	Roast Lamb with mint sauce
Poached salmon with couscous & minted yoghurt	Lincolnshire sausages with a red onion marmalade	Salsa Verde shrimp with coriander rice	Teriyaki beef stir fry	Roasted aubergine with, mozzarella, tomato, basil & pesto	Cottage pie	Quorn meat free with vegetable gravy
Mashed potatoes Red cabbage Cauliflower	Mashed potatoes Steamed carrot Green peas	Mashed potatoes Steamed swede Steamed broccoli	Mashed potatoes Cauliflower florets Green beans	Chipped potatoes Mashed potatoes Carrots Mushy peas	Mashed potatoes Steamed cabbage Green peas	Roast potatoes Mashed potatoes Swede
White chocolate & berry cheesecake	Iced berry mousse cake	Rhubarb & strawberry cobbler with orange cream	Raspberry, lemon & frangipane tart	Banana split lasagne with fresh fruit	Rice pudding	Summer fruit drizzle cake
Daily salad	Daily salad	Daily salad	Daily salad	Daily salad	Daily salad	Daily salad
SUPPER						
Corned beef hash with fried egg	Fish finger with tartar sauce & lemon wedges	Smoked salmon with scrambled egg	Cornish pasty with pickles & gravy	Welsh rarebit with mix salad	Scampi served with lemon mayo	Pate served with toast & salad
Chicken satay with salsa dip	Salami tartlets	Chilli con carne with tortilla chips	Smoked haddock Florentine	BBQ chicken Goujons	Spaghetti on toast with cheese	Bubble & squeak
Herby Potatoes Steamed cabbage Baked beans	Green Peas Coleslaw Potato Wedges	Tomato salsa Steamed carrot Steamed Rice	Jacket wedges Green peas	Baked beans Steamed parsnip	Sweet Potato Chips Roast tomato French Beans	Steamed vegetables Baked beans
Peach & raspberry fruit with cream	Very berry oat crumble	Chocolate profiteroles	Pineapple sundaes	Sherry trifle	Waffle with chocolate sauce & ice cream	Fruit cocktail & cream

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LUNCH						
Butternut squash soup	Cauliflower soup	Tomato soup	Sweet potato soup	Pepper & carrot soup	Parsnip soup	Vegetable soup
Lamb chops with bloody Mary tomato salad	Parmesan breaded chicken escalope	Slow cooker summer beef stew	Spring roast lamb with lightly pickled allotment salad	Hand battered cod, with lemon & tartare sauce	Classic beef lasagne with garlic bread	Roast turkey with cranberry sauce
Salmon burgers with sweet potato fries	Roast seabass with sorrel lemon sauce	Shepherd's pie	Ramen chicken noodles	Beef burger with burger sauce & tomato relish	Stir-fry chicken with soya sauce	Beef mini roast with summer vegetables
Cayenne grilled eggplant with fresh tomato salad	Feta & corn fritters	Crust less asparagus & cheese flan	Vegetable burger with tomato salsa	Mushroom Hash with grated cheese	Vegetable pancake topped with cheese	Cauliflower cheese bake
Mashed potatoes Poached parsnips Baton carrots	Mashed potatoes Roast vegetables Steamed broccoli	Rice Mashed potatoes Herby carrots Green peas	Mashed potatoes Green beans Cauliflower florets	Chipped potatoes Mashed potatoes Carrots Mushy peas	Mashed potatoes Steamed broccoli Steamed swede	Roast potatoes Mashed potatoes Steamed carrot Steamed parsnip
Daily salad	Daily salad	Daily salad	Daily salad	Daily salad	Daily salad	Daily salad
Mini berries bake well	Sticky toffee pudding served with ice cream	Strawberry pavlova	Apple strudel with vanilla ice cream	Very berry trifle	Summer fruit & mascarpone tart	Lemon pudding with summer berries
SUPPER						
Quiche Lorraine with salad & new potatoes	Tomato & cheese pizza	Traditional kedgeree	Chicken & mushroom lattice	Homemade sausage roll, served with pickles	Prawn cocktail served with brown bread	Fish cakes with lemon mayo
Sausage ring with caramelized onion & gravy	Scotch egg with piccalilli & pickles	Cheese & onion pasty	Smoked haddock topped with poached egg	Smoked salmon & scrambled egg	Chicken goujons with coleslaw	Bacon & egg tortilla
Green beans New potatoes	Green beans Potato wedges	Steamed leek Roast tomato Hash Brown	Steamed broccoli Potato Croquet	Grilled tomato Sweet potato fries	Plum tomato Coleslaw Sauté Potatoes	Green beans Baked beans
Lemon mousse	Eton mess	Chocolate mousse with blueberry	Profiteroles with chocolate sauce	Fruits forest meringue nest	Bread & butter pudding with custard	Fruit trifle served with cream

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LUNCH						
Cream vegetable soup	Sweet potato soup	Potato & celery soup	Tomato soup	Broccoli soup	Lentil soup	Roast pepper soup
Grilled chicken with mango, red onion & coriander salad	Fish cake with asparagus & lemon, dill sauce	Slow cooked beef with vegetable fried rice	Braised lamb loin chop	Battered fish with tartar sauce and lemon wedges	Liver & bacon with gravy	Roast leg of lamb with rosemary and mint jus
Summer faro salad with grilled steak	Stir-fry beef with soya sauce	Chicken & asparagus fricassee	Beef & mushroom stroganoff with tagliatelle	Lamb burger with onion rings	Chicken curry with mango chutney	Turkey escalope
Stuffed jacket potatoes with stilton cheese	Tomato medley & grilled halloumi	Stuffed pepper with couscous & roast veg	Broccoli & cheese bake	Potato & leek frittata	Roast peeper & cheese flan	Chickpeas & herb moussaka
Daily salad	Daily salad	Daily salad	Daily salad	Daily salad	Daily salad	Daily salad
Mash potatoes Green peas Baton carrots	Mashed potatoes Broccoli florets Steamed leak	Mashed potatoes Sweetcorn Herby carrot	Mashed potatoes Green beans Steamed parsnip	Chipped potatoes Mashed potatoes Carrots Mushy peas	Mashed potatoes Steamed cauliflower Green peas Rice	Roast potatoes Mashed potatoes Steamed carrot Green peas
Lemon meringue pie	Pineapple sundaes	Chocolate fudge cake	Panna cotta with raspberry coulis	Lemon curd Swiss roll	Rhubarb crumble with custard	Profiteroles with cream & chocolate sauce
SUPPER						
Butternut squash risotto	Ploughman's with pickle & onion	Scotch egg with piccalilli	Cajun chicken thigh with deep sauce	Pork pie ploughman's	kedgeree	Sausage plait with sautéed onion
Poached chicken with garlic & lemon herb	Honey & mustard roasted sausages	Breaded halloumi finger	Salmon goujons with tartar sauce	Stir fry vegetable noodles	Jacket potato with choice of filling	Breaded plaice with lemon mayo
Steamed vegetables Green beans Sliced Potatoes	Steamed parsnip Green peas Mash Potato	Roast vegetables Baked beans Potato Wedges	Steamed carrot Green peas	Steamed swede Steamed broccoli	Baked beans Steamed	Potato wedges Broccoli Sweet Corn
Mandarin jelly with double cream	Strawberry tart	Tiramisu	Fruit jelly with whipped cream	Traditional scones with cream	Crème brûlée	Apple tart served with custard

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LUNCH						
Vegetable soup	Potato & onion soup	Parsnip soup	Carrot & coriander	Broccoli soup	Leek & potato	Vegetable & chicken
Spinach & parmesan baked salmon	Slow-cooked teriyaki ribs	Creamy chicken & pesto pasta bake	Steak & kidney pie	Hand battered seasonal fish with tartar sauce and lemon	Shepherd’s pie	Roast corn-fed chicken
Savoury Thai turkey lettuce wrap	Pan fried seabass with roast vegetable & pesto	Cumberland sausage ring with fried onions	Mexican stuffed pepper	Pork chops in creamy mushroom sauce	Sweet & sour chicken	Poached plaice with white wine sauce
Cheese & mushroom pasties	Mini corn zucchini & ricotta fritters	Brunch pancakes with poached egg	Balsamic vegetables & Goat cheese puff	Roast aubergine with mozzarella & tomato	Spinach & cheese pasta bake	Vegetables burger with tomato salsa
Mashed potatoes Steamed carrot Green peas	Mashed potatoes Green beans Steamed red cabbage	Mashed potatoes Steamed carrot Steamed parsnip	Mashed potatoes Green beans Steamed Swede	Chipped potatoes Mashed potatoes Steamed carrot Mushy peas	Mashed potatoes Green peas Roast vegetables Rice	Roast potatoes Mashed potatoes Roast carrot Roast parsnip
Daily salad	Cheese salad	Daily salad	Daily salad	Daily salad	Daily salad	Egg salad
Apricot & raspberry clafoutis	Strawberry cheesecake	Lemon posset	Farmhouse berries & apple pie	Banana split lasagne	Berry bake with fruit drizzle	St Clements sponge with custard
SUPPER						
Scrambled egg on toast with beans	Asparagus & new potato frittata	Bubble & squeak	Macaroni cheese	BBQ chicken strips	Chinese Samosa	Jumbo fish finger with lemon wedges
Scampi served with lemon mayo	Pineapple & pork skewers	Chicken with stir fry vegetable	Cheshire ham with poached egg	Fish cake with coleslaw	Gala pie with gravy	Welsh rarebit
Croquette potatoes Baked beans	Green beans Roast tomato Hash Brown	Sweet corn Steamed swede Mixed Salad	Garlic & herb bread Garden Peas Sweet Potato Fries	Potato wedges Broccoli Coleslaw	Green beans Baked beans Diced Potatoes	Plum tomato Steamed swede Sautee Potatoes
Strawberry labneh with short bread	Lemon meringue	Berries & chocolate tray bake	Profiterole with chocolate sauce	Crème caramel	Semolina with jam	Black forest gateaux

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