

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
Dijon lamb meatballs with minted hollandaise sauce	Traditional Lasagne	Breaded chicken with creamy sauce & parsley	Lamb hot pot	Sweet & sour pork hokkien stir fry	Shepherd's pie	Baked fillet of seasonal fish with a caper sauce
Chick peas & mix herb moussaka	Tomato medley & grilled halloumi	Cauliflower & cheese bake	Broccoli and stilton bake	Potato & leek frittata	Spinach and potato gratin	Vegetable sausages with tomato salsa
Chicken Tikka	Poached salmon with hollandaise sauce	Beef casserole	Roast chicken with red cabbage	Battered catch of the day with tartar sauce	Chicken stroganoff	Roast pork with gravy sauce
Mashed potatoes Steamed red cabbage Cauliflower Rice Daily salad	Mashed potatoes Steamed carrot Green peas Daily salad	Mashed potatoes Steamed swede Steamed broccoli Daily salad	Mashed potatoes Cauliflower florets Green beans Daily salad	Mashed potatoes Chipped potatoes Carrots Mushy peas Daily salad	Mashed potatoes Steamed Squash Green peas Daily salad	Roast potatoes Mashed potatoes Roast parsnip Roast Swede Daily salad
Apple pie served with custard	Poached pear in red wine	Mincemeat flan with custard	Apricot upside down pudding with cream/custard	Treacle tart served with custard	Apple & blackberry crumble with custard	Sticky toffee pudding with custard
SUPPER						
Leek & potato soup	Vegetable soup	Tomato & basil soup	Carrot & cumin soup	Butternut squash soup	Cream mushroom soup	Broccoli & stilton soup
Corned beef hash with fried egg	Welsh Rarebit	Creamy pasta with tuna ,peas & mushroom	Roast vegetable wellington with roast tomato sauce	Macaroni cheese	Breaded plaice goujons	Bacon & egg crestless quiches
Fish finger with tartar sauce & lemon wedges	Braised sausages with onion, celeriac & apple	Chilli con carne with tortilla chips	Gateshead bacon floddies	Scampi with lemon mayo	Coronation chicken	Lamb kofta with tomato sauce
Diced potatoes Baked beans	Potato wedges Green beans Coleslaw	Rice Steamed carrot Sweetcorn	Jacket wedges Green peas	Baked beans Steamed parsnip	Chips Plum tomato	Sprouts Steamed vegetables
Banoffee pie	Apple crumble	Jam & coconut sponge with custard	Strawberry cheesecake	Baked apple with mincemeat	Baked Rice pudding	Crème brûlée

Please note the menu can change subject to seasonal change, or based on product supply

SURBITON

AUTUMN/ WINTER MENU

14 March – 20 March

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
LUNCH						
Celery & stilton soup	Parsnip & apple soup	French onion soup	Sweet potato soup	Pepper & carrot soup	Leek & potato soup	Lentil soup
Chicken chasseur	Somerset pork casserole	Chicken & mushroom hot pot	Lamb tagine	Hand battered cod, with lemon & tartare sauce	Shepherd's pie	Roast chicken with gravy & stuffing
Barnsley chops with mustard sauce	Poached salmon with caper & lemon sauce	Steak & kidney pie	Turkey ala king	Sausage casserole	Chicken & mushroom stroganoff	Braised pork loin with honey dressing
Vegetable ratatouille with crumble	Vegetables tagine with sweet prunes	Cauliflower bake	Mushroom medley	Mushroom & blue cheese hash	Stuffed jacket potato with stilton cheese	Cauliflower cheese bake
Mashed potatoes Poached parsnips Baton carrots	Mashed potatoes Roast vegetables Steamed broccoli	Mashed potatoes Herby carrots Sweetcorn	Mashed potatoes Green beans Cauliflower florets	Mashed potatoes Chipped potatoes Carrots Mushy peas	Jacket wedges Steamed broccoli Steamed swede	Mashed potatoes Roast parsnip Roast potatoes Steamed sprouts
Chicken Caesar Salad	Egg mayo with mix salad	Smoked salmon salad with brown bread	Brie cheese w/ cherry tomato & Lettuce	Ham salad	Prawn & crab with potato salad	Cheese salad with sliced fruit
Hot pear & sultana crumble	Bakewell tart with custard	Syrup sponge pudding	Apple strudel with custard	Pineapple upside down with custard	Baked egg custard with nutmeg	Winter fruit crumble served with custard
SUPPER						
Celery & stilton	Parsnip & apple soup	French onion soup	Sweet potato soup	Pepper & carrot soup	Leek & potato soup	Lentil soup
Quiche Lorraine with salad	Scampi	Chicken & parsley patties	Pasta bolognaise	Homemade sausage roll	Chicken nuggets	Bubble Squeak served with scramble egg
Lincolnshire sausages with onion & gravy	Scotch egg with piccalilli & pickles	Haddock in cheese sauce	Welsh rarebit	Bacon & onion gratin	Smoked mackerel pate	Ham cheese & mushroom pasties
Mashed potatoes Green beans	Potato wedges Steamed swede	Green peas Sweet fries	Sliced potatoes Baked beans Mix salad	Grilled tomato Steamed leek	Potato wedges Green beans	Green beans Baked beans
Tiramisu	Crème caramel	White chocolate mousse with blueberry's	Carrot & sultana cake	Kentish cherry batter pudding	Homemade apple turnover with custard	Fruit flan served with cream

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SURBITON

AUTUMN/ WINTER MENU

21 March – 27 March

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
LUNCH						
Roasted Sweet potato & carrot soup	Pea & mint soup	Creamy roasted cauliflower soup	Leek fennel & potato soup	Mixed beans soup	Spiced carrot & lentil soup	Broccoli & blue cheese soup
Pot roasted beef with stout	Poached salmon with lemon dressing	Liver & bacon casserole	Roast seabream With caper sauce	Battered fish with tartar sauce and lemon wedges	Roast lamb chops	Roast chicken with rosemary sauce
Chicken sweet & sour	Toad in hole	Medallions of pork in a rich pepper sauce	Shepherd's pie	Cordon bleu chicken with creamy sauce & fresh parsley	Chicken curry with mango chutney	Cottage pie
Mushroom medley	Roast aubergine in tomato & basil sauce with cheese	Stuffed pepper with couscous & roast veg	Cheese & corn fritters	Vegetable curry	Vegetable burger	Lentil dhal
Chicken Caesar salad	Tuna & corn salad	Curried egg mayo salad	Meat platter salad	Crispy bacon & potato salad	Egg salad	Coronation chicken salad
Mash potatoes Green peas Baton carrots	Mashed potatoes Steamed cabbage Broccoli florets	Mashed potatoes Sweetcorn Herby carrot	Mashed potatoes Green beans Steamed parsnip	Mashed potatoes Chipped potatoes Carrots Mushy peas	Mashed potatoes Steamed cauliflower Roast vegetable Rice	Roast potatoes Mashed potatoes Roast carrot Roast Squash
Pear & almond tart	Jam roly poly	Chocolate fudge cake with custard	Queen of pudding	Yorkshire lemon surprise	Rhubarb crumble with custard	Eve's pudding with custard
SUPPER						
Roasted sweet potato & carrot soup	Pea & mint soup	Creamy roasted cauliflower soup	Leek fennel & potato soup	Mixed beans soup	Spiced carrot & lentil soup	Broccoli & blue cheese soup
Welsh rarebit with mix salad	Scampi	Beef stir fry	Roast chicken thigh	Pork meatball	Lamb kofta with tomato sauce	Sausage plait with sautéed onion
Poached chicken with garlic & lemon herb	Macaroni & cauliflower cheese	Scampi	Fish cake with tartar sauce	Tuscan vegetarian pasta bake	Jacket potato with choice of filling	Spaghetti hoops in toast
Steamed vegetables Green beans	Steamed parsnip Green peas	Hash brown Baked beans	Steamed carrot Green peas	Steamed swede Steamed broccoli	Baked beans Green beans	Potato wedges Broccoli & beans
Mandarin jelly with double cream	Winter stewed fruit with cinnamon	Strawberry and chocolate mousse	Chocolate fudge cake	Crème caramel with whipped cream	Cream brûlée	Apple tart served with custard

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MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
LUNCH						
Vegetable soup	Potato & onion soup	Parsnip soup	Carrot & coriander	Broccoli soup	Leek & potato soup	Vegetable & chicken soup
Braised beef with herb dumpling	Sausage casserole	Braised loin of pork with apple sauce	Shepherd's pie	Hand battered seasonal fish with tartar sauce	Sausage & mash served with fried onions	Roast lamb
Chicken Tikka masala	Pan fried seabass with roast vegetable & pesto	Poached chicken with creamy sauce	Beef Bourguignon	Braised pork served with Dijon mustard sauce	Steak & onion pie	Poached plaice with white wine sauce
Five beans stew	Mushroom casserole	Vegetarian lasagne	Chick peas & potato curry	Vegetarian moussaka	Spinach & ricotta pasta bake	Veg pancake
Mashed potatoes Rice Steamed carrot Green peas	Mashed potatoes Green beans Cauliflower	Mashed potatoes Broccoli florets Steamed carrot	Mashed potatoes Green beans Steamed Swede Rice	Chipped potatoes Mashed potatoes Steamed carrot Mushy peas	Mashed potatoes Green peas Roast veg Braised cabbage	Roast potatoes Mashed potatoes Roast carrot Roast parsnip
Cajun chicken salad	Cheese salad	Prawn salad with Marie rose sauce	Avocado salad	Ham salad	Roast beef salad	Egg salad
Peach & apricot crumble with custard	Pineapple upside down	Apple & cherry pie	Yorkshire curd tart	Apple strudel	Black forest gateaux	St Clements sponge with custard
SUPPER						
Vegetable soup	Potato & onion soup	Parsnip soup	Carrot & coriander	Broccoli soup	Leek & potato soup	Vegetable & chicken soup
Quiche Lorraine	Corned beef hash with scramble egg	Smoked haddock in cheesy sauce	Macaroni cheese	BBQ chicken strips	Tuna and tomato pasta bake	Sausage roll
Spaghetti carbonara	Scotch egg with piccalilli & pickles	Chicken with stir fry vegetable	Minted braised lamb chops	Fish cake with coleslaw	Jacket potato with beans/cheese/tuna	Beef stir fry
Croquette potatoes Baked beans	Green beans Plum tomato Potato wedges	Sweet corn Steamed swede	Garlic & herb bread Green peas	Potato wedges Broccoli Coleslaw	Green beans Baked beans Mix salad	Steamed swede Sautee potatoes
Waffle with chocolate sauce	Apple tart with caramel sauce	Sticky toffee banana bread	Plum pie with custard	Salted caramel & apple pudding	Rice pudding	Crème caramel

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