Menu

1-7 March 2021

Monday

Lunch

Carrot and parsnip soup (Vegan)
Lamb koftas, flatbread, hummus, baba ghanoush, pickled carrots
Falafel, flatbread, hummus, baba ghanoush, pickled carrots
Steamed syrup sponge
Or fruit portion

Dinner

Carrot and parsnip soup (Vegan)
Cumberland sausages with mashed potatoes, winter greens and brown onion gravy
Vegan sausages with mashed potatoes, winter greens and vegetable brown onion gravy
Steamed syrup sponge
Or fruit portion

Tuesday

Lunch

Tomato chipotle and brown rice soup (Vegan)
Roast chicken, bulgur wheat salad, sesame kale
Roast cauliflower, bulgur wheat salad, sesame kale
Chocolate and coconut tray bake
Or fruit portion

Dinner

Tomato chipotle and brown rice soup (Vegan)
Beef korma with pilau rice, mango chutney and naan bread
Vegan cauliflower tikka masala with pilau rice, mango chutney and naan bread
Chocolate and coconut tray bake
Or fruit portion

**Wednesday**

**Lunch**
Spinach, pea and mint soup (Vegan)
Mutton Palak curry, steamed rice, garlic naan and mango chutney
Paneer Palak curry, steamed rice, garlic naan and mango chutney
Carrot cake
Or fruit portion

**Dinner**
Spinach, pea and mint soup (Vegan)
Cajun fish cakes, mango black bean and lime salsa, bitter greens
Pulled jackfruit cakes, mango black bean and lime salsa, bitter greens
Carrot cake
Or fruit portion

**Thursday**

**Lunch**
Green lentil and harissa soup (Vegan)
Scotch egg, warm new potato and rocket salad with mustard and cabbage slaw
Vegan Scotch egg, warm new potato and rocket salad with mustard and cabbage slaw
Baked mango and lime rice pudding
Or fruit portion

**Dinner**
Green lentil and harissa soup (Vegan)
Kung Pao chicken, sesame egg noodles
Kung Pao tofu, sesame egg noodles
Baked mango and lime rice pudding
Friday – National Pie Day

Lunch

French onion soup (Vegetarian)
Beef and Guinness pie with new potatoes and curly kale
Broccoli and stilton pie with new potatoes and curly kale
Apple pie with custard

Or fruit portion

Dinner

French onion soup (Vegetarian)
Traditional lamb biryani served with traditional sambals and dahl
Sweet potato and cauliflower biryani served with traditional sambals and dahl
Apple pie with custard

Or fruit portion

Saturday

Lunch

Mexican charred corn soup (Vegan)
Zucchini and feta cheese fritters, grilled chicken thigh, pickled vegetables
Zucchini and feta cheese fritters, grilled tofu skewers, pickled vegetables
Spiced ginger trifle

Or fruit portion

Dinner

Mexican charred corn soup (Vegan)
Beef Bourguignon, steamed rice, minted peas and sour cream
Mushroom Bourguignon, steamed rice, minted peas and sour cream
Spiced ginger trifle

Or fruit portion
Sunday
Lunch
Shredded vegetable and miso soup (Vegan)
Roasted porcetta, roasted potatoes, sage and cranberry stuffing, root vegetables pot jus
Roasted porcini mushrooms, roasted potatoes, sage and cranberry stuffing, root vegetables pot jus
Lemon and raspberry bread and butter pudding
Or fruit portion

Dinner
Shredded vegetable and miso soup (Vegan)
Pork katsu curry with rice and stir fry greens
Aubergine katsu curry with rice and stir fry greens
Lemon and raspberry bread and butter pudding
Or fruit portion