Food to order - menu 06.04.20 - 10.04.20

**Breakfast Bags (available daily)**

Lite Breakfast Bag - Oats porridge, cereal pot, piece of fruit, cereal bar and orange juice

Treat to Eat Breakfast Bag – Honey and yoghurt pot, fruit salad pot, muesli sachet, croissant, butter and jam, orange juice

**Monday 06.04**

**Lunch**

Celeriac and truffle soup (Vegan)
Cumberland sausage and creamy mashed potatoes with red onion gravy and steamed peas
Mushroom Wellington with creamy mashed potatoes and steamed peas
Pear and berry strudel
Or fruit portion

**Dinner**

Celeriac and truffle soup (Vegan)
Sicilian baked pasta with garlic bread and mixed salad
Creamy pesto fusilli with grilled cherry tomatoes, garlic bread and mixed salad
Pear and berry strudel
Or fruit portion

**Tuesday 07.04**

**Lunch**

Sweet potato and lentil soup (Vegan)
Middle Eastern pulled beef with freekeh, tzatziki and chilli sauce
Middle Eastern pulled oats with freekeh, tzatziki and chilli sauce
Middle Eastern semolina pudding
Or fruit portion

**Dinner**

Sweet potato and lentil soup (Vegan)
Fish pie with cheesy mashed potatoes and seasonal vegetables
Broccoli, feta and tomato pie with mashed potatoes and seasonal vegetables
Middle Eastern semolina pudding
Or fruit portion
Menu 06.04.20 - 10.04.20

**Wednesday 08.04**

**Lunch**
- Roasted tomato and basil soup (Vegan)
- Teriyaki Roast Gammon with grilled pineapple and soy and ginger dressed grains
- Teriyaki vegan mince in gem lettuce with soy and ginger dressed grains
- Chocolate mousse pots
- Or fruit portion

**Dinner**
- Roasted tomato and basil soup (Vegan)
- Korma beef with pilau rice mango chutney and poppadum
- Tandoori paneer cheese with saag aloo and mango chutney (Vegan)
- Chocolate mousse pots
- Or fruit portion

**Thursday 09.04**

**Lunch**
- Country vegetable soup (Vegan)
- Peri-peri chicken with sweetcorn salad, spiced rice and grilled flat bread
- South African vegetable curry with sweetcorn salad, spiced rice and grilled flat bread (Vegan)
- Lemon cheesecake
- Or fruit portion

**Dinner**
- Country vegetable soup (Vegan)
- Hungarian paprika pork with dumplings and cucumber salad
- Hungarian mushroom paprika with dumplings and cucumber salad
- Lemon cheesecake
- Or fruit portion
Menu 06.04.20 - 10.04.20

**Friday 10.04**

**Lunch**
- Minestrone soup
- Scampi and chips with tartare sauce and mushy peas or baked beans
- Deep fried feta cheese with minted melon salad and chips
- Carrot cake cupcakes
- Or fruit portion

**Dinner**
- Minestrone soup
- Sardinian fregula with oregano and lemon pepper roasted turkey
- Sardinian warm fregula salad with plant based roast turkey (Vegan)
- Carrot cake cupcakes
- Or fruit portion

**Saturday 11.04**

**Lunch**
- Mexican bean soup (Vegan)
- Korean bulgogi beef with grilled greens and spring onion rice
- Korean sesame and soy dressed vegetable noodles (Vegan)
- Mango and coconut rice pudding
- Or fruit portion

**Dinner**
- Mexican bean soup (Vegan)
- Polenta coated turkey escalope with tangy tomato salsa, sauté new potatoes and kale
- Aubergine schnitzel with tangy tomato salsa, sauté new potatoes and kale
- Mango and coconut rice pudding
- Or fruit portion
Menu 06.04.20 - 10.04.20

Sunday 12.04

Lunch

Country vegetable soup (Vegan)
Lemon and rosemary roasted chicken with homemade stuffing, roast potatoes and seasonal vegetables
Nut roast with homemade stuffing roast potatoes and seasonal vegetables (Vegan)
Sicilian vegan orange cake
Or fruit portion

Dinner

Curried broccoli soup (Vegan)
Classic lasagne al forno with mixed salad
Smoked tomato and courgette risotto with parmesan crisps and rocket salad
Sicilian vegan orange cake
Or fruit portion

Please note – orders should only include one dessert option per person.