Menu

11 – 17 December 2020

Monday

Lunch

Carrot and coriander soup (Vegan)
Deconstructed cottage pie with sweet potato swede mash and steamed kale
Deconstructed pulled oat cottage pie with sweet potato swede mash and steamed kale
Spotted dick pudding with custard
Or fruit portion

Dinner

Carrot and coriander soup (Vegan)
Greek lamb with orzo pasta, roast Mediterranean vegetables and parmesan cheese
Greek marinated tofu with orzo pasta, roast Mediterranean vegetables and parmesan cheese
Spotted dick pudding with custard
Or fruit portion

Tuesday

Lunch

Tomato and lentil soup (Vegan)
Moroccan lamb tagine, flatbread, feta and pomegranate couscous
Moroccan chickpea tagine, flatbread with feta and pomegranate couscous (Vegan)
Banoffee pot
Or fruit portion

Dinner

Tomato and lentil soup (Vegan)
Baja fish tacos with tomato salsa, avocado and sour cream
Pulled oat and avocado tacos with tomato salsa (Vegan)
Banoffee pot
Or fruit portion

**Wednesday**

**Lunch**

Mushroom soup (Vegan)
Indian butter chicken with steamed rice and garlic naan
Indian butter chicken "paneer" with steamed rice and garlic naan
Chocolate fudge pudding with toffee sauce
Or fruit portion

**Dinner**

Mushroom soup (Vegan)
Oregano and lemon pork chop with roasted potatoes, smoked tomato chutney and feta
Oregano and lemon marinated cauliflower steak with roasted potatoes, smoked tomato chutney and feta
Chocolate fudge pudding with toffee sauce
Or fruit portion

**Thursday**

**Lunch**

Pumpkin and sage soup (Vegan)
Beef ragout with penne pasta and new carrots
Mushroom stroganoff with penne pasta and new carrots
Winter fruit strudel
Or fruit portion

**Dinner**

Pumpkin and sage soup (Vegan)
Pulled lamb, squash and apricot tagine steamed brown rice and minted yoghurt
Black bean and squash with steamed brown rice and minted yoghurt
Winter fruit strudel
Friday

Lunch
Parsnip and maple soup (Vegan)
Crumbed white fish, potato wedges with buttered minted peas, chunky tartare sauce
Bubble and squeak with fried egg, served with pesto and salad greens
Lemon tart

Dinner
Parsnip and maple soup (Vegan)
Harissa meatballs with lime and garlic new roasted potatoes, crunchy slaw and crème fraîche
Harissa quinoa stuffed pepper with lime and garlic new roasted potatoes, crunchy slaw and crème fraîche
Lemon tart

Saturday

Lunch
Roast pepper and lentil soup (Vegan)
BBQ pulled pork macaroni cheese with roasted cherry vine tomatoes, rocket and parmesan
Macaroni and cheese with roasted cherry vine tomatoes, rocket and parmesan
Vegan chocolate and coconut chia pudding

Dinner
Roast pepper and lentil soup (Vegan)
Country beef and vegetable casserole with herbed dumplings and pearl barley
Country root vegetable casserole with herbed dumplings and pearl barley
Vegan chocolate and coconut chia pudding

Or fruit portion
**Sunday**

**Lunch**

Pea, leek and dill soup

African lamb stuffed aubergine, giant couscous and tomato and lime pickle

Seitan stuffed aubergine, giant couscous and tomato and lime pickle

Spiced apple Dorset cake

Or fruit portion

**Dinner**

Pea, leek and dill soup

BBQ chicken and guacamole burger served with Cajun potato wedges

BBQ Portobello mushroom and guacamole burger served with Cajun potato wedges

Spiced apple Dorset cake

Or fruit portion