



## Menu

13 – 19 April 2020

### **Monday 13 April**

#### **Lunch**

Asparagus and pea soup (Vegan)

Homemade meat loaf with tomato sauce, creamy mash potatoes and steamed greens

Vegetable lattice with tomato sauce, creamy mash potatoes and steamed greens

Chocolate Easter tart

Or fruit portion

#### **Dinner**

Asparagus and pea (Vegan)

Lamb moussaka with mixed salad and grilled pitta bread

Spanakopita with mixed salad and grilled pitta bread

Chocolate Easter tart

Or fruit portion|

### **Tuesday 14 April**

#### **Lunch**

Tomato and basil soup (Vegan)

Chimichangas with pulled duck in chocolate moles, served with Mexican rice, guacamole and soured cream (Contains Peanuts)

Jackfruit burritos with Mexican rice, guacamole and soured cream

Apple pie

Or fruit portion

## **Tuesday 14 April (ctd)**

### **Dinner**

Tomato and basil soup (Vegan)

Herb crusted tilapia with grilled cherry tomatoes and caramelised red onions served with sauté new potatoes

Mediterranean stuffed pepper with sauté new potatoes

Apple pie

Or fruit portion

## **Wednesday 15 April**

### **Lunch**

Creamy celeriac and smoked paprika soup

Lamb koftas with Turkish rice grilled flat bread tatziki and hummus

Spicy falafels with Turkish rice grilled flat bread tatziki and hummus

Malva pudding

Or fruit portion

### **Dinner**

Creamy celeriac and smoked paprika

Thai green chicken curry with steamed rice and prawn crackers

Thai sweet potato and aubergine curry with steamed rice and poppadum

Malva pudding

Or fruit portion

## **Thursday 16 April**

### **Lunch**

Carrot and orange soup (Vegan)

Chicken and mushroom pie with mash potatoes and seasonal vegetables

Broccoli and stilton pie with mash potatoes and seasonal vegetables

Vegan banana and chocolate muffin

Or fruit portion

### **Thursday 16 April (ctd)**

#### **Dinner**

Carrot and orange soup (Vegan)

Beef bourguignon with crushed new potatoes and savoy cabbage

Ratatouille with crushed new potatoes and warm baguettes

Vegan banana and chocolate muffin

Or fruit portion

### **Friday 17 April**

#### **Lunch**

Curried butternut soup (Vegan)

Scampi and chips with tartare sauce and baked beans or mushy peas

Roast tomato, caramelised onion, goat cheese and courgette quiche served with chips and salad

Banoffee pie

Or fruit portion

#### **Dinner**

Curried butternut soup (Vegan)

Eastern European turkey filled pancakes with paprika sauce and Parmentier potatoes

Mushroom and cheese filled pancake with paprika sauce and Parmentier potatoes

Banoffee pie

Or fruit portion

### **Saturday 18 April**

#### **Lunch**

Country vegetable soup (Vegan)

Jerk chicken with rice and peas, cucumber salad

Jamaican rundown with rice and peas and cucumber salad

Stem ginger flapjack

Or fruit portion

## **Saturday 18 April (ctd)**

### **Dinner**

Country vegetable soup (Vegan)

Classic spaghetti Bolognese with mixed salad and garlic bread

Spaghetti with sun blushed tomatoes garlic, chilli and courgettes served with mixed salad and garlic bread

Stem ginger flapjack

Or fruit portion

## **Sunday 19 April**

### **Lunch**

Leek and potato soup (Vegan)

Orange marmalade roasted gammon with polenta coated roast potatoes, homemade stuffing and seasonal vegetables

Potato, onion and cheddar pasties with polenta coated roast potatoes, homemade stuffing and seasonal vegetables

Lemon drizzle cake

Or fruit portion

### **Dinner**

Leek and potato soup (Vegan)

Southern fried chicken burger with tomatoes and buffalo chilli mayo, served with chips and salad

Southern fried halloumi burger with tomatoes and buffalo chilli mayo, served with chips and salad

Lemon drizzle cake

Or fruit portion