Menu

31 August – 4 September 2020

Monday

Bank Holiday Monday – Dining room closed

Tuesday

Lunch

Spiced tomato and chickpea soup (Vegan)
Chipotle pulled chicken tacos, with mixed bean salad and sour cream
Chipotle pulled jack fruit tacos with mixed bean salad and sour cream
Chocolate fudge cake with toffee sauce
Or fruit portion

Dinner

Spiced tomato and chickpea soup (Vegan)
Spaghetti Bolognese with garlic bread and mixed leaves
Spaghetti aglio e olio with chilli flakes and parmesan cheese, garlic bread and mixed leaves
Chocolate fudge cake with toffee sauce
Or fruit portion

Wednesday

Lunch

Summer vegetable soup (Vegan)
Curried lamb pasties with minted yoghurt, dressed salad
Curried minced oat pasties with minted yoghurt, dressed salad
Vegan carrot cake
Or fruit portion

Dinner

Summer vegetable soup (Vegan)
Sticky sesame chicken with egg fried rice and soy dressed greens
Sticky sesame tempeh with egg fried rice and soy dressed greens
Vegan carrot cake
Or fruit portion

Thursday
Lunch
Potato and kale soup (Vegan)
Roast chicken legs filled with apricot stuffing served with roast potatoes cider jus, and seasonal vegetables
Roast plant based turkey with apricot stuffing served with roast potatoes, cider jus and seasonal vegetables
Coffee and walnut slice
Or fruit portion
Dinner
Potato and kale soup (Vegan)
Smoked paprika and maple roasted Cumberland sausages in a hot dog roll with spiced potato wedges and creamy slaw
Vegetarian sloppy Joe spiced potato wedges and creamy slaw
Coffee and walnut slice
Or fruit portion

Friday
Lunch
Cream of mushroom soup
Mediterranean baked fish with summer potato salad and mixed salad
Broccoli and stilton quiche with summer potato salad and mixed salad
Apple crumble with custard
Or fruit portion
Dinner
Cream of mushroom soup
Greek moussaka with toasted pitta bread and mixed leaves
Greek falafel with pitta bread tatziki and chilli sauce served with mixed leaves
Apple crumble with custard
Or fruit portion