Menu
5 – 11 October 2020

Monday

Lunch
Creamy celeriac soup
Chicken Parmigiana with tomato and basil spaghetti and parmesan
Aubergine Parmigiana with garlic bread and mixed leaves
Berry mousse with lady finger biscuit
Or fruit portion

Dinner
Creamy celeriac soup
Beef stroganoff with steamed rice, cream fraiche and crispy onions
Mushroom stroganoff with steamed rice, cream fraiche and crispy onions
Berry mousse with lady finger biscuit
Or fruit portion

Tuesday

Lunch
Mediterranean sweet potato and aubergine soup (Vegan)
Lamb keema with spiced pilau rice mango chutney pickled cabbage and naan bread
Lentil and chickpea keema with spiced pilau rice mango chutney pickled cabbage and naan bread
Lime and coconut drizzle
Or fruit portion

Dinner
Mediterranean sweet potato and aubergine soup (Vegan)
Honey mustard roasted Cumberland sausages with spicy potato wedges and celeriac remoulade
Vegan sausage rolls with spicy potato wedges and celeriac remoulade
Wednesday

Lunch
Minestrone soup
Ground beef with Szechuan pepper and sweet chilli sauce served in crispy iceberg lettuce with egg fried rice
Sweet chilli and sesame tofu in crispy iceberg with egg fried rice
Upside down pineapple and polenta cake with cream fraiche
Or fruit portion

Dinner
Minestrone soup
Baked tilapia with caper lemon butter, served with sauté new potatoes and mixed salad
Classic ratatouille with grilled pitta bread and mixed salad
Upside down pineapple and polenta cake with cream fraiche
Or fruit portion

Thursday

Lunch
Mexican sweetcorn soup with sour cream
Honey glazed gammon, egg and chips with parsley and dill cream sauce and steamed spring green
Honey glazed celeriac steak with chips, parsley and dill cream sauce and steamed spring green
Vanilla panna cotta with orange sauce
Or fruit portion

Dinner
Mexican sweetcorn soup with sour cream
Thai Massaman chicken curry with rice and prawn crackers
Vegan pad Thai noodle
Vanilla panna cotta with orange sauce
Or fruit portion

**Friday**
Pea and watercress soup (Vegan)
Crumbed fish and chips with chunky tartare sauce and steamed minted peas
Spinach and ricotta filled egg rolls with spicy tomato sauce and mixed leaves
Croissant bread and butter pudding with cinnamon custard
Or fruit portion

**Dinner**
Pea and watercress soup (Vegan)
Beef enchiladas with Mexican spiced rice and guacamole
Jackfruit enchiladas with Mexican spiced rice and guacamole
Croissant bread and butter pudding with cinnamon custard
Or fruit portion

**Saturday**
**Lunch**
Potato and leek soup
Pork Katsu curry with basmati rice
Cauliflower Katsu curry with basmati rice
Black forest trifle
Or fruit portion

**Dinner**
Potato and leek soup
Moroccan chicken tagine with honey and dried apricot, couscous and flat bread
Moroccan sweet potato and aubergine tagine with couscous and flat bread
Black forest trifle
Or fruit portion
Sunday
Lunch
Spiced butternut squash soup (Vegan)
Roast chicken with apricot stuffing, seasonal vegetables and roast potatoes, apricot Jus
Plant based turkey with apricot stuffing, seasonal vegetables and roast potatoes, apricot Jus
Malva pudding
Or fruit portion
Dinner
Spiced butternut squash soup (Vegan)
Meatballs and spaghetti with pangrattata and mixed salad
Spaghetti primavera with garlic bread
Malva pudding
Or fruit portion