

Lunch menu



MONDAY

WEEK ONE

Weeks commencing 31 Oct, 21 Nov, 12 Dec, 16 Jan, 6 Feb, 5 Mar, 26 Mar

MAINS	Cottage Pie Traditional home cooked cottage pie with a creamed potato topping.
	Roasted Vegetable Tart Rustic puff pastry tart filled with oven roasted vegetables and glazed with mature cheddar.
DESSERT	Steamed Chocolate Sponge Warm chocolate sponge served with chocolate sauce.

TUESDAY

MAINS	Chicken and Mushroom Pie Homemade chicken and mushroom pie topped with a flaky puff pastry lid.
	Pasta with Mediterranean Vegetables Fusilli pasta with Mediterranean vegetables coated in a rich tomato sauce and baked until golden.
DESSERT	Individual Fruit Pavlovas A marriage of meringue and fruit with soft whipped cream.

WEDNESDAY

MAINS	Roast of the Day Roast pork served with apple sauce or Chef's roast in a bun.
	Vegetable and Cheese Pasty A traditional pasty filled with potatoes, carrots, swede and cheddar cheese.
DESSERT	Apple Crumble Tangy apples with an oaty crumble topping served with custard.

THURSDAY

MAINS	Lasagne Traditional Italian style lasagne served with a crunchy garlic baguette.
	Vegetarian Fajitas Mildly spiced Mexican quorn and pepper fajitas.
DESSERT	Cheesecake Vanilla cheesecake decorated with a fruit topping.

FRIDAY

MAINS	Golden Battered Fish Golden battered fish served with a lemon wedge and tartare sauce.
	Roasted Butternut Squash and Tomato Quiche Oven roasted butternut and tomatoes in a rich pastry case.
DESSERT	Fudge Tart An old school favourite served with chocolate sauce.

Seasonal vegetables and potatoes are available each day to accompany the main meals.

Lunch menu



MONDAY

WEEK TWO

Weeks commencing 7 Nov, 28 Nov, 2 Jan, 23 Jan, 20 Feb, 12 Mar

MAINS

Toad in the Hole

Traditional toad in the hole with onion gravy.

Roasted Vegetables with Tortilla Chips

Roasted vegetables on a bed of tortilla chips covered with melted cheddar cheese and tomato salsa.

DESSERT

Marbled Chocolate and Marmalade Sponge

Chocolate sponge complimented with rich orange marmalade and served with vanilla sauce.

TUESDAY

MAINS

Shepherd's Pie

A traditional shepherd's pie made with minced lamb and topped with a rustic root thatch of swede and carrots.

Cauliflower and Broccoli Bake

Fresh cauliflower and broccoli baked in a traditional mornay sauce.

DESSERT

Fruit Pie

Homemade fruit pie served with vanilla ice cream.

WEDNESDAY

MAINS

Roast of the Day

Roast turkey served with cranberry sauce or Chef's roast in a bun.

Tomato and Red Pepper Tartlets

Fresh sweet tomato and red pepper salsa in a pastry tart.

DESSERT

Treacle Tart

A traditional tart served with raspberry sauce.

THURSDAY

MAINS

Spaghetti Bolognese

A homemade bolognese sauce served with spaghetti.

Lentil and Leek Casserole

A hearty lentil and leek casserole with cheese topped dumplings.

DESSERT

Eton Mess

A delicious combination of meringue, whipped cream and raspberries.

FRIDAY

MAINS

Golden Battered Fish

Golden battered fish served with a lemon wedge and tartare sauce.

Macaroni Cheese

Macaroni pasta and sautéed leeks coated in a cheddar cheese sauce with a crisp crumb topping.

DESSERT

Toffee Cream Tart

Rich and creamy toffee filling in a pastry crust.

Seasonal vegetables and potatoes are available each day to accompany the main meals.

Lunch menu



MONDAY

WEEK THREE

Weeks Commencing 14 Nov, 5 Dec, 9 Jan, 30 Jan, 27 Feb, 19 Mar

MAINS

Sausage and Mash

Baked pork sausages served with mustard mash and onion gravy.

Shepherdess Pie

Seasonal vegetable cottage pie with a creamy potato topping.

DESSERT

Mississippi Mud Pie

Chocolate base, chocolate mousse and chocolate topping.

TUESDAY

MAINS

Pork and Vegetable Ragù

Creamy pork and vegetable ragù served with parsley dumplings.

Roasted Vegetable Enchiladas

Mexican tortillas filled with peppers, carrots, leeks and peas in a light tomato sauce and topped with melted cheese.

DESSERT

Cornflake Tart

Golden cornflakes and apricot crunch on a pastry base served with raspberry sauce.

WEDNESDAY

MAINS

Roast of the Day

Roast chicken served with stuffing or Chef's roast in a bun.

Cheese and Broccoli Quiche.

Freshly made cheddar cheese and broccoli quiche.

DESSERT

Baked Upside Down Cheesecake

A modern twist to an old favourite.

THURSDAY

MAINS

Lamb and Vegetable Cornish Pasty

Homemade lamb and autumn vegetable Cornish pasty.

Vegetable Paella

Paella of seasonal vegetables, rice and fresh garden herbs.

DESSERT

Chocolate and Orange Pudding

Goopy chocolate and orange pudding with vanilla ice cream.

FRIDAY

MAINS

Golden Battered Fish

Golden battered fish served with a lemon wedge and tartare sauce.

Vegetable Koftas

Homemade vegetable koftas served in a warm pitta with leaves and mint yoghurt dressing.

DESSERTS

Pineapple Upside Down Cake

A basic sponge turned into a scrumptious dessert and served with custard.

Seasonal vegetables and potatoes are available each day to accompany the main meals.