

9th September – 13th September



MENU	MONDAY		WEDNESDAY	THURSDAY	FRIDAY
Soup					
MORNING SNACK	Fresh Fruit	Orange & Cranberry Cookies	Fresh Fruit	Coconut Biscuits	Fresh Fruit
LUNCH	Creamy Pork, Sage and Apple Casserole Lentil, Sage, Vegetable Pasta Bake New Potatoes Jacket Potato Carrots Roasted Tomatoes Fresh Salad Bar Tuna Mayo	Beef & Vegetable Pie Vegetable & Chick Pea Pie Crushed Potatoes Jacket Potato Sliced Green Beans Courgettes Fresh Salad Bar Cottage Cheese	Roast Breast of Turkey & Stuffing Courgette, Pepper, Potato & Cheese Bake Roasted Potatoes Jacket Potatoes Cabbage Braised Leeks Fresh salad Bar Sliced Beef	Sausages & Onions Quorn Sausages & Onions Mashed Potatoes Jacket Potato Broccoli Mashed Swede Fresh Salad Bar Boiled Egg	Breaded Cod Cheese & Onion Quiche Chips Jacket Potato Peas Baked Beans Fresh Salad Bar
DESSERT	Jam Sponge & Custard	Chocolate Bread & Butter Pudding with Custard	Jelly Trifle	Mandarin Cheese Cake	Chocolate Brownie
FRESH FRUIT	Fresh Fruit Basket	Fresh Fruit Basket	Fresh Fruit Basket	Fresh Fruit Basket	Fresh Fruit Basket
YOGURT	Yogurt	Yogurt	Yogurt	Yogurt	Yogurt

Menu is subject to change Please email or see Chef Dave if you would like to see anything new on menus or have any favourites you would like to see on menus.

NGCI = Non Gluten Containing Ingredients All our Pork is Red Tractor approved meat, our beef & lamb are sourced from U.K farms, our Cod fillets are MSC approved. All our Eggs are free range.