

21<sup>st</sup> October – 25<sup>th</sup> October



MENU	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup	Soup Of The Day	Soup Of The Day	Soup Of The Day	Soup Of The Day	Soup Of The Day
MORNING SNACK	Fresh Fruit	Chewy Lemon Biscuits	Fresh Fruit	Chocolate Crunch	Fresh Fruit
LUNCH	Chicken, Ham & Leek Pie	Beef Curry & Braised rice	Roast Chicken Breast & Stuffing	Mexican Beef Lasagne	Bread Crumbed Cod
	<b>Vegetable &amp; Quorn Moussaka</b>	<b>Spinach, Parsnip &amp; Squash Curry with Braised Rice</b>	<b>Macaroni Cheese</b>	<b>Mexican Vegetable Lasagne</b>	<b>Cheese Tarts</b>
	New Potatoes Jacket Potatoes	Naan Bread Jacket Potatoes	Roasted Potatoes Jacket Potato	Salsa Jacket potatoes	Chips Jacket Potato
	Cauliflower Sweetcorn	Onion & Mint Salad Mango Chutney	Cabbage Crushed Swede	Spinach Ratatouille	Baked Beans Peas
	Fresh Salad Bar Sliced Cheese	Fresh salad Bar Egg Mayo	Fresh Salad Bar Sliced Ham	Fresh Salad Bar Lemon Chicken Mayo	Fresh Salad Bar
DESSERT	Peach Crumble & Custard	Orange Cake	Sweet Cherry Sponge & Cream	Fruit Cobbler & Custard	Chocolate Tiffin Cake
	Fresh Fruit Basket	Fresh Fruit Basket	Fresh Fruit Basket	Fresh Fruit Basket	Fresh Fruit Basket
	Yoghurt	Yoghurt	Yoghurt	Yoghurt	Yoghurt

\*\*\*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.