

28th September – 2nd October



MENU	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup					
MORNING SNACK	Fresh Fruit	Cornflake Biscuits	Fresh Fruit	Cherry Shortbread Fingers	Fresh Fruit
LUNCH	Chicken Thigh Cacciatore Vegetable Arrabbita Rice Jacket Potatoes Sweetcorn Carrots Fresh salad Bar Grated Cheese	Cheesy Pork & Vegetable Crumble Cheesy Vegetable & Chick Pea Crumble Wedge Potatoes Jacket Potatoes Sauté Leeks Sliced Green Beans Fresh salad Bar Curried Chicken	Roast Turkey Breast, Stuffing & Gravy Sweet Potato, Leek & Cheese Gratin Roasted Potatoes Jacket Potatoes Cauliflower Mashed Swede Fresh salad Bar Sliced Ham	Beef Lasagne Vegetable & Spinach Lasagne New Potatoes Jacket Potato Courgettes Carrots Fresh Salad Bar Tuna Mayo	Breaded Cod Cheese & Onion Quiche Chips Jacket Potato Peas Baked Beans Fresh Salad Bar
DESSERT	Rice Pudding & Jam	Dutch Apple Pie & Custard	Jelly & Cream	Pineapple Upside Down Pudding & Custard	Bakewell Tart & Cream
	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.