



Weekly Menu 3

16th January, 20th February & 20th March, 2017

Dish	Day 1	Day 2	Day 3	Day 4	Day 5
Red Choice	Lamb Casserole & Dumplings Creamed Potatoes Mixed Vegetables Baton Carrots	Chicken Curry Hot Rice Broccoli Sweetcorn	Roast Chicken & Yorkshire Puddings Oven Roasted Potatoes Garden Peas Diced Carrots	Spaghetti Bolognese Homemade Garlic Bread Green Beans Sweetcorn	Salmon Fillet Fingers Oven Baked Chips Spaghetti Hoops Garden Peas
Cold Selection	Homemade Quiche Baked Jacket Potato	Cheese Sandwich Baked Jacket Potato	Egg & Cress Sandwich Baked Jacket Potato	Cheese Wrap Baked Jacket Potato	Homemade Quiche Baked Jacket Potato
Green Choice	Baked Jacket Potato filled with Tuna, Cheese (V) or Baked Beans (V)	Oven Baked Cheese Roll (V) Oven Baked Potato Wedges Broccoli Sweetcorn	Pizza (V) Oven Roasted Potatoes Garden Peas Diced Carrots	Baked Chicken Sausages Baked Jacket Potatoes Green Beans Sweetcorn	Cheese Pasty (V) Oven Baked Chips Spaghetti Hoops Garden Peas
Desserts	Chocolate Lime Cake with Custard Sauce Cold Bar Fresh Fruit Platter	Bakewell Tart with Custard Sauce Cold Bar Grape & Strawberry Pot	Apple Pie with Custard Sauce Cold Bar Melon Boat	Jam Sponge with Custard Sauce Cold Bar Fresh Fruit Bowl	Creamy Rice Pudding served with Pears Cold Bar Fresh Fruit Salad



For allergen information please ask a member of the Catering Team

Salad bar available daily

Fresh juice, milk & water served daily

Daily additional choice: Homemade biscuit & yoghurt