



# Weekly Menu 3

18<sup>th</sup> September, 16<sup>th</sup> October, 20<sup>th</sup> November & 18<sup>th</sup> December, 2017

Dish	Day 1	Day 2	Day 3	Day 4	Day 5
<b>Red Choice</b>	Spaghetti Bolognese Homemade Garlic Bread Garden Peas Sweetcorn	Sweet & Sour Chicken Hot Rice Diced Carrots Green Beans	Minced Lamb with Yorkshire Puddings Creamed Potatoes Broccoli Mixed Vegetables	Chicken Pie Baby Boiled Potatoes Garden Peas Baton Carrots	Tempura Battered Fish Fillet Oven Baked Chips Sweetcorn Baked Beans
<b>Cold Selection</b>	Homemade Quiche Baked Jacket Potato	Cheese Sandwich Baked Jacket Potato	Egg & Cress Wrap Baked Jacket Potato	Cheese & Tomato Sandwich Baked Jacket Potato	Tuna & Cucumber Wrap Baked Jacket Potato
<b>Green Choice</b>	Margarita Pizza (V) Baked Potato Wedges Garden Peas Sweetcorn	Fish Fillet Fingers Oven Roasted Potatoes Baked Beans	Jacket Potatoes filled with:- Tuna, Cheese (V) or Baked Beans (V)	Tuna Melts Baby Boiled Potatoes Garden Peas Baton Carrots	Oven Baked Cheese Rolls (V) Oven Baked Chips Sweetcorn Baked Beans
<b>Desserts</b>	Apple & Rhubarb Crumble with Custard Sauce Cold Bar Fresh Fruit Platter	Lemon Sponge with Custard Sauce Cold Bar Grape & Strawberry Pot	Syrup Roly Poly with Custard Sauce Cold Bar Melon Boat	Chocolate Crunch with Peppermint Sauce Cold Bar Fresh Fruit Bowl	Festival Shortcake With Custard 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