



Weekly Menu 2

9th January, 6th February & 13th March, 2017

Dish	Day 1	Day 2	Day 3	Day 4	Day 5
Red Choice	Mediterranean Lamb & Pasta Twirls Homemade Garlic Bread Sweetcorn Diced Carrots	Chicken Casserole Creamed Potatoes Mixed Vegetables Green Beans	Mince Lamb with Yorkshire Pudding Oven Roasted Potatoes Cauliflower Garden Peas	Roast Chicken with Sage & Onion Stuffing Creamed Potatoes Broccoli Baton Carrots	Tempura Battered Fish Goujons Oven Baked Chips Garden Peas Baked Beans
Cold Selection	Tuna & Cucumber Sandwich Baked Jacket Potato	Homemade Quiche Baked Jacket Potato	Cheese Sandwich Baked Jacket Potato	Tuna Wrap Baked Jacket Potato	Egg Mayonnaise Sandwich Baked Jacket Potato
Green Choice	Fish Fillet Fingers Oven Roasted Potatoes Sweetcorn Diced Carrots	Penne Pasta in Tomato Sauce (V) Homemade Garlic Bread Mixed Vegetables Green Beans	Tuna Melt Oven Roasted Potatoes Cauliflower Garden Peas	Cheese & Vegetable Bakes (V) Creamed Potatoes Broccoli Baton Carrots	Margarita Pizza (V) Oven Baked Chips Garden Peas Baked Beans
Desserts	Marble Sponge with Custard Sauce Cold Bar Fresh Fruit Bowl	Jam Roly Poly with Custard Sauce Cold Bar Melon Boat	Sticky Toffee Pudding with Custard Sauce Cold Bar Fresh Fruit Platter	Creamy Rice Pudding served with Peaches Cold Bar Fresh Fruit Bowl	Ginger Sponge with Custard Sauce Cold Bar Fresh Fruit Kebab



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