

SPRING MENU – WEEK 1

SIDE DISHES: A seasonal selection of fresh vegetables and potatoes.
**Homemade soup of the day personalised with a selection of toppings.*
***Jackets available “naked” or “rubbed” with a choice of chilli oil, garlic oil or Indian spice.*

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN COURSE				
Cumberland Sausages and Mash Cumberland Sausages with a Red Onion Gravy and Seasonal Vegetables	Turkey and Ham Hock Pie with Steamed New Potatoes and Savoy Cabbage	Hand Carved Roast Pork with Homemade Apple Sauce, Stuffing and Seasonal Vegetables	Homemade Beef Burger A seasoned Beef Pattie served with Homemade Baked Wedges and Salad	Crispy Baked Fillet of Fish Flaky Fish Fillet served with Oven Baked Fries and Garden Peas
MAIN COURSE (MEAT FREE)				
Vegetable Noshi Noodles Stir Fried Vegetables served with Black Bean, Sweet Chilli or Soy Sauce	Vegetable Pie Seasonal Vegetables in a Creamy Sauce Topped with Light Wholemeal Pastry	Cauliflower & Broccoli Cheese Bake Florets of vegetables bound in a cheese sauce	Vegetable Burger A seasoned Vegetable Burger served with Home Baked Wedges & Salad	Tomato, Feta and Pesto Tart Tomato, Feta & Pesto Baked in a Crunchy Shortcrust Pastry Case & Tossed Salad
TUBS & BOWLS				
Chicken Noshi Noodles with Black Bean, Sweet Chilli or Soy	Patatas Bravas Lightly Spiced Diced Potatoes served with Spicy Italian Meatballs	Tomato & Basil Pasta Pot Pasta Spirals Bound in a Rich Tomato Sauce with Torn Fresh Basil Leaves	Vegetable & Chickpea Paella Mixed Veg & Chickpeas with a Spiced Rice	Penne Arrabiata Topped with Cheddar Cheese & served with Garlic Bread
HAND HELD				
Tomato and Sweetcorn French Bread Pizza	Jumbo Hotdog with Onions	Chicken Shawarma Flatbread with Homemade Coleslaw and Watercress	Veggie Supreme Pizza	Piri Piri Chicken Wrap