

## Summer term 2017



### Week 1

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>speciality</b>	Beef & mushroom lasagne	Thai red chicken Curry	Hand carved Roast pork and apple sauce	Lamb & mint Puff pie	Battered fish
<b>Vegetarian meal</b>	Broccoli & mushroom lasagne	Thai Vegetable Red Curry	Mixed bean and roasted pepper pancakes	Cheese & tomato pasta bake	Brie and broccoli quiche
<b>Potato/ rice Vegetable</b>	Garlic bread Cajun wedges Seasonal salad	Steamed Rice Seasonal vegetables	Roast potatoes Seasonal vegetables	Herb potatoes Seasonal vegetables	Chipped potatoes Seasonal vegetables

#### Mix & match rice pasta & jacket bar

See separate menu

#### Filled Bread selection

At least 2 x vegetarian 2 x meat /fish per day

#### Salad shakers

Range of vegetable/fruit/pasta based salads with chicken, tuna ham, cheese toppings

#### pudding of the Day

Peaches and cream	Apple & raspberry crunch crumble	Chocolate treacle sponge	Apple & sultana crumble	Chocolate bread and butter pudding
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#### Cold desserts

A range of daily cold desserts including fresh fruit, fruit shakers ,jelly, cheesecake,& yoghurts.

#### Beverages

A range of juices, milk drinks and fresh smoothies

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Speciality</b>	Creamy Pork & Tomato Penne Pasta	Chicken & Sweet Potato Korma	Hand carved roast turkey cranberry sauce	Beef & ale flaky Pie	Daily Fishcakes
<b>Vegetarian meal</b>	Vegetable Kiev's	Cheese & onion slice	Spinach & mushroom bake	Sweet & sour vegetables	Cauliflower cheese
<b>Vegetable/ potatoes</b>	Seasonal vegetables	Seasonal salad	Seasonal vegetables	Seasonal vegetables	Seasonal vegetable

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## Week 2



	Monday	Tuesday	Wednesday	Thursday	Friday
<b>speciality</b>	Beef & mushroom lasagne	Thai red chicken Curry	Hand carved Roast pork and apple sauce	Lamb & mint Puff pie	Battered fish
<b>Vegetarian meal</b>	Broccoli & mushroom lasagne	Thai Vegetable Red Curry	Mixed bean and roasted pepper pancakes	Cheese & tomato pasta bake	Brie and broccoli quiche
<b>Potato/ rice Vegetable</b>	Garlic bread Cajun wedges Seasonal salad	Steamed Rice Seasonal vegetables	Roast potatoes Seasonal vegetables	Herb potatoes Seasonal vegetables	Chipped potatoes Seasonal vegetables
<b>Mix &amp; match rice pasta &amp; jacket bar</b>			See separate menu		
<b>Filled Bread selection</b>			At least 2 x vegetarian 2 x meat /fish per day		
<b>Salad shakers</b>			Range of vegetable/fruit/pasta based salads with chicken, tuna ham, cheese toppings		
<b>pudding of the Day</b>	Peaches and cream	Apple & raspberry crunch crumble	Chocolate treacle sponge	Apple & sultana crumble	Chocolate bread and butter pudding
<b>Cold desserts</b>			A range of daily cold desserts including fresh fruit, fruit shakers ,jelly, cheesecake,& yoghurts.		
<b>Beverages</b>			A range of juices, milk drinks and fresh smoothies		

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Speciality</b>	Creamy Pork & Tomato Penne Pasta	Chicken & Sweet Potato Korma	Hand carved roast turkey cranberry sauce	Beef & ale flaky Pie	Daily Fishcakes
<b>Vegetarian meal</b>	Vegetable Kiev's	Cheese & onion slice	Spinach & mushroom bake	Sweet & sour vegetables	Cauliflower cheese
<b>Vegetable/ potatoes</b>	Seasonal vegetables Steamed Rice	Seasonal salad garlic bread	Seasonal vegetables roast potatoes	Seasonal vegetables Herb potatoes	Seasonal vegetable Chipped potatoes

# Summer term 2017

## week 3



	Monday	Tuesday	Wednesday	Thursday	Friday
<b>speciality</b>	Beef & mushroom lasagne	Thai red chicken Curry	Hand carved Roast pork and apple sauce	Lamb & mint Puff pie	Battered fish
<b>Vegetarian meal</b>	Broccoli & mushroom lasagne	Thai Vegetable Red Curry	Mixed bean and roasted pepper pancakes	Cheese & tomato pasta bake	Brie and broccoli quiche
<b>Potato/ rice Vegetable</b>	Garlic bread Cajun wedges Seasonal salad	Steamed Rice Seasonal vegetables	Roast potatoes Seasonal vegetables	Herb potatoes Seasonal vegetables	Chipped potatoes Seasonal vegetables
<b>Mix &amp; match rice pasta &amp; jacket bar</b>	See separate menu				
<b>Filled Bread selection</b>	At least 2 x vegetarian 2 x meat /fish per day				
<b>Salad shakers</b>	Range of vegetable/fruit/pasta based salads with chicken, tuna ham, cheese toppings				
<b>pudding of the Day</b>	Peaches and cream	Apple & raspberry crunch crumble	Chocolate treacle sponge	Apple & sultana crumble	Chocolate bread and butter pudding
<b>Cold desserts</b>	A range of daily cold desserts including fresh fruit, fruit shakers ,jelly, cheesecake,& yoghurts.				
<b>Beverages</b>	A range of juices, milk drinks and fresh smoothies				

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Speciality</b>	Creamy Pork & Tomato Penne Pasta	Chicken & Sweet Potato Korma	Hand carved roast turkey cranberry sauce	Beef & ale flaky Pie	Daily Fishcakes
<b>Vegetarian meal</b>	Vegetable Kiev's	Cheese & onion slice	Spinach & mushroom bake	Sweet & sour vegetables	Cauliflower cheese
<b>Vegetable/ potatoes</b>	Seasonal vegetables Steamed Rice	Seasonal salad garlic bread	Seasonal vegetables roast potatoes	Seasonal vegetables Herb potatoes	Seasonal vegetable Chipped potatoes