

Winter – Week 1

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
LUNCH						
Beef Bourguignon	Fisherman's pie with creamy potato and cheese topping	Herb roast chicken with stuffing	Lamb and vegetable casserole	Breaded fillet of fish or poached salmon served with dill sauce	Chicken and vegetable stir fry	Roast beef and Yorkshire pudding served with horse radish sauce
Creamy Vegetable Hot Pot	Veggie pasta bake	Cheese and mixed pepper quiche	Cheese and mushroom vol au vents	Macaroni cheese	Lentil and mixed bean stew	Cheese and onion parcels
Mashed potatoes Green cabbage Glazed carrots	Green beans Mediterranean vegetables	Roast potatoes Creamy leeks Buttered carrots	Mashed potatoes Broccoli florets Mixed beans	Chipped potatoes Grilled tomatoes Mushy peas	Egg fried rice Sliced carrots Buttered spinach	Roast potatoes Savoy cabbage Cauliflower gratin Glazed carrots
Mixed fruit compote served with cream or custard	Strawberry and pear crumble served with creamy custard	Apple strudel served with custard or cream	Baked cherry and vanilla cheesecake	Lemon Meringue pie	Apple turnovers served with custard or cream	Chocolate and orange tray bake Served with chocolate custard
SUPPER						
Tomato and red onion soup	Cauliflower soup	Carrot and coriander soup	Potato and chive soup	Minestrone soup	Green pea and mint soup	Courgette and tomato soup
Jacket potatoes served with a filling of your choice	Sausage lyonnaise served with potato wedges	Jacket potatoes served with a filling of your choice	Scampi and chips served with tartare sauce	Jacket potatoes served with a filling of your choice	Cornish pasty served with sweet pickle and salad	Jacket potatoes served with a filling of your choice or Selection of sandwiches
Selection of sandwiches	Cheese & Biscuits served with grapes	Selection of sandwiches	Cheese & Biscuits served with grapes	Selection of sandwiches	Cheese & Biscuits with grapes	
Lime jelly served with cream	Baked egg custard flan	Fruit trifle	Pineapple and raspberry panna cotta	Milk jelly	Strawberry mousse	Fruit and cream sundae

Winter – Week 2

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
LUNCH						
Braised pork steak	Cottage pie	Honey glazed roast gammon and pineapple	Steak and kidney pie	Hand battered haddock or poached haddock served with parsley sauce	Minted lamb steaks served with onion and mint gravy	Roast chicken with lemon, fresh herbs and stuffing
Quorn and vegetables in cream sauce	Vegetable pie	Vegetable and pasta bake	Vegetable burgers with fried onions	Warm Vegetable Cheese quiche	Vegetable lasagne served with herbed bread	Roast vegetable casserole
Mashed potatoes Roasted squash Garden peas	Thyme roast carrots Peas and corn medley	Roast potatoes Steamed broccoli Diced swede	Mashed potatoes Steamed sweetcorn Brussel sprouts	Chipped potatoes Garden peas Mushy peas Grilled tomatoes	Roasted vegetables Green beans	Roast potatoes Thyme roast carrots Green cabbage Parsnips
Banana and date cake served with custard	Bakewell tart served with cream or custard	Pear crumble with cream or custard	Sticky toffee pudding served with custard or cream	Grilled apricots served with custard	Black cherry and apple crumble served with custard	Mixed fruit compote served with custard or cream
SUPPER						
Mixed vegetable soup	Carrot soup	Broccoli and stilton soup	Tomato soup	Roasted pepper and carrot soup	Green pea and leek soup	Vegetable broth
Smoked haddock fish cakes served with salad and tartare sauce	Jacket potatoes served with a filling of your choice	Scramble eggs and smoked salmon	Jacket potatoes served with a filling of your choice	Sausage toad in the hole served with mashed potatoes and gravy	Jacket potatoes served with a filling of your choice	Fish goujons served with salad and tartare sauce
Cheese and biscuits served with grapes	Selection of sandwiches	Cheese and biscuits served with grapes	Selection of sandwiches	Cheese and biscuits served with grapes	Selection of sandwiches	
Eton Mess	Orange jelly and cream	Tiramisu	Butterscotch mousse	Chocolate eclairs	Coffee and mandarin cream cake	Traditional sherry trifle

Winter Menu – Week 3

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
LUNCH						
Poached Salmon served with dill sauce	Mince beef and onion pie	Chicken casserole	Shepherd's pie	Battered fillet of cod or poached cod mornay	Mediterranean braised chicken	Roast leg of lamb with rosemary and mint sauce
Vegetable pasta in tomato and herb sauce	Stuffed baked tomato with vegetables and cheese	Sweet potato and vegetable stew	Cauliflower and broccoli au gratin	Egg & chips served with fried mushrooms	Tomato and vegetable pasta bake	Quorn and vegetable terrine served with tomato sauce
Savoury potatoes Green beans Buttered carrots	Mashed potatoes Green beans Mixed vegetables	Rice Mashed potatoes Braised leeks Swede	Roasted butternut squash Green beans	Chipped potatoes Carrots Mushy peas	Mashed potatoes Steamed broccoli Steamed carrots	Roast potatoes Roasted vegetables Cauliflower cheese
Lemon tart served with cream	Spotted dick served with custard	Strawberry pie served with cream or custard	Grilled pineapple and peach served cream or custard	Steamed syrup sponge served with custard or cream	Apple and cherry crumble served custard or cream	Clotted cream with a mixed fruit compote
SUPPER						
Chicken and mushroom soup	Leek and potato soup	Cream of spinach soup	Green vegetables soup	French onion soup	Cream of pea soup	Country vegetable soup
Jacket potatoes served with a filling of your choice	Cod goujons served with tartare sauce and salad	Jacket potatoes served with a filling of your choice	Sausages served with onions and gravy	Jacket potatoes served with a filling of your choice	Homemade quiche Lorraine served with a side salad	Jacket potatoes served with a filling of your choice
Selection of sandwiches	Cheese & biscuits served with grapes	Selection of sandwiches	Cheese & biscuits served with grapes	Selection of sandwiches	Cheese & biscuits served with grapes	Selection of sandwiches
Strawberry mousse	Raspberry meringue nests with cream	Chocolate profiteroles	Panna cotta topped with mixed berries	Ice cream roll served with fruit compote	Orange jelly and cream	Chocolate gateaux

Winter Menu – Week 4

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Pork steak served with cider and apple sauce	Honey Roast gammon with pineapple	Lamb liver and fried onions	Chicken in a herb and garlic sauce	Hand battered Haddock or poached haddock in caper sauce	Sausage and bean casserole	Roast pork served with stuffing balls and apple sauce
Vegetable bean burgers	Macaroni and cheese bake	Mixed vegetable casserole	Vegetable pie, in a white sauce with a puff pastry top	Vegetarian sausage with caramelised onions	Vegetable quiche	Quorn roast
Mashed potatoes Cauliflower cheese Sautéed courgettes	Boulangère potatoes Garden peas Buttered carrots	Mashed potatoes Broccoli florets Braised red cabbage	Sauté potatoes Green beans Cauliflower	Chipped potatoes Grilled tomatoes Garden peas	Croquette potatoes Green beans Sliced carrots	Roast potatoes Savoy cabbage Buttered swede Red cabbage
Bread and butter pudding served with custard	Chocolate tray bake served with a chocolate sauce	Crème caramel	Mixed fruit crumble served with custard	Syrup tart served with custard	Grilled peaches and pears served with custard or cream	Apple cake served with cream or custard
SUPPER						
Cream of Tomato soup	Cabbage and bacon soup	Scotch broth	Potato and leek soup	Carrot and orange soup	Roasted pumpkin soup	Red lentil soup
Kippers served with lemon and salad	Jacket potatoes served with a filling of your choice	Mini mixed grill, sausage, chicken and bacon	Jacket potatoes served with a filling of your choice	Chicken goujons served with spicy wedges	Jacket potatoes served with a filling of your choice	Ham and tomato omelettes
Cheese & biscuits served with grapes	Selection of sandwiches	Cheese and biscuits served with grapes	Selection of sandwiches	Cheese and biscuits served with grapes	Selection of sandwiches	Cheese and biscuits served with grapes
Strawberry Jelly and cream	Raspberry mousse	Peaches and cream	Chocolate mousse	Lemon cheesecake	Lime jelly served with cream	Fresh fruit salad served with cream