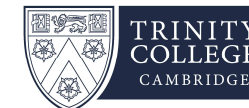


# SERVERY MENU - WEEK ENDING 21<sup>st</sup> OCTOBER 2018



MONDAY 15 <sup>th</sup> October	TUESDAY 16 <sup>th</sup> October	WEDNESDAY 17 <sup>th</sup> October	THURSDAY 18 <sup>th</sup> October	FRIDAY 19 <sup>th</sup> October	SATURDAY 20 <sup>th</sup> October	SUNDAY 21 <sup>st</sup> October
<p><b>LUNCH</b></p> <p><b>Starter Soup:</b> (v) Curried Lentil, Coconut &amp; Squash</p> <p><b>Mains:</b> Honey &amp; Mustard Roasted Chicken Spinach &amp; Ricotta Cannelloni with Tomato Sauce (v) Honey Chicken Breast (wf/df)</p> <p><b>Sides:</b> Noisette potatoes Broccoli</p> <p><b>Daily Special: (vegan)</b> Jacket Potato with Baked Beans</p> <p><b>Dessert:</b> Apple Crumble &amp; Custard</p> <p><b>DINNER</b></p> <p><b>Starter Soup</b> (v) Roasted Tomato &amp; Fennel</p> <p><b>Mains:</b> Pepperoni Pizza Cheese &amp; Tomato Pizza (v) Turkey Escalope (wf/df)</p> <p><b>Sides:</b> Skinny Fries Red Cabbage &amp; Kale Slaw</p> <p><b>Daily Special: (vegan)</b> Aubergine Tagine with Pitta</p> <p><b>Dessert:</b> Blackcurrant Pannacotta</p>	<p><b>LUNCH</b></p> <p><b>Starter Soup:</b> (v) Roasted Tomato &amp; Fennel</p> <p><b>Mains:</b> Grilled Cod, Chive Sauce Mushroom &amp; Cream Cheese Roulade, Chive Sauce (v) Grilled Cod (wf/df)</p> <p><b>Sides:</b> Parsley Potatoes Peas &amp; Carrots</p> <p><b>Daily Special: (vegan)</b> Durum Wheat Pasta with Arrabiata Sauce</p> <p><b>Dessert:</b> Sticky Toffee Pear Pudding</p> <p><b>DINNER</b></p> <p><b>Starter Soup</b> (v) Thai Vegetable Noodle</p> <p><b>Mains:</b> Chicken Laksa Vegetable Dhansak (v) Chicken Laksa (wf/df)</p> <p><b>Sides:</b> Steamed Jasmine Rice Mange Tout Poppadom</p> <p><b>Daily Special: (vegan)</b> Boiled Rice with Chickpea, Red Lentil &amp; Spinach Dhal</p> <p><b>Dessert:</b> Plum Flan &amp; Whipped cream</p>	<p><b>LUNCH</b></p> <p><b>Starter Soup:</b> (v) Thai Vegetable Noodle</p> <p><b>Mains:</b> Steak &amp; Mushroom Pie Red Pepper, Broccoli &amp; Basil Pasta, Parmesan Sauce (v) Steak &amp; Mushroom Stew (wf/df)</p> <p><b>Sides:</b> Roast Potatoes Baton Swede</p> <p><b>Daily Special: (vegan)</b> Jacket Potato with Lentil Chilli</p> <p><b>Dessert:</b> Lemon Fool, Langue de Chat Biscuit.</p> <p><b>DINNER</b></p> <p><b>Starter Soup</b> (v) Chunky Vegetable</p> <p><b>Main:</b> Lamb &amp; Mint Burger, Brioche Bun Mushroom &amp; Smoked Tofu Burger, Brioche Bun (v) Lamb &amp; Mint Burger, GF Brioche Bap (wf/df) <i>(all burgers incl: cucumber &amp; mint mayo, rocket, gherkins, tomato relish &amp; sweet Mustard)</i></p> <p><b>Sides:</b> Sweet Potato Fries Corn on the Cob</p> <p><b>Daily Special: (vegan)</b> Pasta with Pepperonata</p> <p><b>Dessert:</b> Rhubarb Crumble with Custard</p>	<p><b>LUNCH</b></p> <p><b>Starter Soup:</b> (v) Chunky Vegetable</p> <p><b>Mains:</b> Turkey Escalope &amp; Pink Peppercorn Sauce Spiced Falafel, Pitta Bread, Onion, Chilli, Mint yoghurt. Cucumber &amp; Coriander Salad (v) Turkey Escalope (wf/df)</p> <p><b>Sides:</b> Croquette Potatoes Cauliflower</p> <p><b>Daily Special: (vegan)</b> Rice with Stir Fry Vegetables &amp; Chickpeas</p> <p><b>Dessert:</b> Chocolate Brownie</p> <p><b>DINNER</b></p> <p><b>Starter Soup</b> (v) Mushroom</p> <p><b>Mains:</b> Pork Loin Schnitzel, Lemon &amp; Garlic Cream Sauce Feta Schnitzel (v) Pork Loin Steak (wf/df)</p> <p><b>Sides:</b> Pan Fried Baby Potatoes Green Cabbage</p> <p><b>Daily Special: (vegan)</b> Pasta with Garlic Mushrooms &amp; Tomatoes</p> <p><b>Dessert:</b> Rice Pudding with Strawberry Compote</p>	<p><b>LUNCH</b></p> <p><b>Starter Soup:</b> (v) Mushroom</p> <p><b>Mains:</b> Battered Haddock Deep Fried Battered Halloumi (v) Grilled Haddock (wf/df)</p> <p><b>Sides:</b> Chips Mushy Peas</p> <p><b>Daily Special: (vegan)</b> Jacket Potato with Ratatouille</p> <p><b>Dessert:</b> Jaffa Cake Trifle</p> <p><b>DINNER</b></p> <p><b>Starter Soup</b> (v) White Onion &amp; Parsley</p> <p><b>Mains:</b> Beef Lasagne Sweet potato, Gruyère &amp; Spinach Lasagne (v) Beef Carbonnade (wf/df)</p> <p><b>Sides:</b> Garlic Bread Peas</p> <p><b>Daily Special: (vegan)</b> Kung Pao Cauliflower with Rice</p> <p><b>Dessert:</b> Caramelised Banana Tart</p>	<p><b>LUNCH</b></p> <p><b>Starter Soup</b> (v) White Onion &amp; Parsley</p> <p><b>Mains:</b> Chicken Kiev Macaroni Cheese (v) Garlic Chicken Breast (wf/df)</p> <p><b>Sides:</b> Skin on Potato Wedges Courgettes Garlic Bread</p> <p><b>Daily Special: (vegan)</b> Durum Wheat Pasta with Napolina Sauce</p> <p><b>Dessert:</b> Pecan Pie Pulled Cream</p> <p><b>DINNER</b></p> <p><b>Starter Soup</b> (v) Broccoli</p> <p><b>Mains:</b> Pork &amp; leek Sausages Spinach, Cheese &amp; Leek Sausages (v) Beef Steak (wf/df)</p> <p><b>Sides:</b> Mashed Potato Cauliflower Cheese / Cauliflower</p> <p><b>Daily Special: (vegan)</b> Rice with Dum Aloo</p> <p><b>Dessert:</b> Milk Choc Chip Cookies</p>	<p><b>LUNCH</b></p> <p><b>Starter Soup</b> (v) Broccoli</p> <p><b>Mains:</b> Sunday Brunch</p> <p><b>DINNER</b></p> <p><b>Starter Soup</b> (v) Creamy Sweet Potato</p> <p><b>Mains:</b> Roast Lamb Shepherdess Pie (v) Roast Lamb (wf/df) <i>(roast served with Yorkshire Pudding, Redcurrant Jelly &amp; Mint Sauce)</i></p> <p><b>Sides:</b> Roast Potatoes Crushed Carrot &amp; Swede</p> <p><b>Dessert:</b> New York Cheesecake</p>

DISHES MAY CONTAIN TRACES OF NUTS OR NUT BY-PRODUCTS  
SOME OF THE FOOD PROVIDED AT THESE PREMISES CONTAINS INGREDIENTS PRODUCED FROM GENETICALLY MODIFIED SOYA BEANS AND MAIZE  
FURTHER INFORMATION IS AVAILABLE FROM STAFF