

# SERVERY MENU - WEEK ENDING 18<sup>th</sup> MARCH 2018



MONDAY 12 <sup>th</sup> March	TUESDAY 13 <sup>th</sup> March	WEDNESDAY 14 <sup>th</sup> March	THURSDAY 15 <sup>th</sup> March	FRIDAY 16 <sup>th</sup> March	SATURDAY 17 <sup>th</sup> March	SUNDAY 18 <sup>th</sup> March
<b>LUNCH</b>	<b>LUNCH</b>	<b>LUNCH</b>	<b>LUNCH</b>	<b>LUNCH</b>	<b>LUNCH</b>	<b>LUNCH</b>
(v) Pea & Mint Soup - Spaghetti Bolognaise Garlic Bread Peas - (v) Vegetable Fricassée Fried Onion Rice - Strawberry Gateau	(v) Vegetable & Cannellini Bean Soup - Roasted Red Pesto Chicken Romesco Sauce Potato Wedges Sauté Baby Sweetcorn - (v) Vegetable Dhansak Pilau Rice - Poppadum - Trinity Crème Brûlée	(v) French Onion Soup - Cottage Pie Broccoli - (v) Mediterranean Vegetable Risotto Baby Sweetcorn, French Stick - Exotic Fruit Salad	(v) Roasted Butternut Squash Soup - Turkey, Chorizo & Prawn Paella Peas Rustic Bread - (v) Mushroom Welsh Rarebit on Brioche Rocket & Parmesan Salad - Jam Roly-Poly with Custard	(v) Cream of Mushroom Soup - Salmon in Black Bean Sauce Thai Vegetable Noodles with Beansprouts - (v) Halloumi Stir Fry Noodles - Chocolate & Raspberry Brownie	(v) Yellow Pea Soup - Lamb & Pearl Barley Stew Herby Diced Potatoes Broccoli - (v) Roasted Cauliflower & Broccoli with Puy Lentils - Treacle Tart	(v) Tomato & Basil Soup - Sunday Brunch
<b>DAILY SPECIAL (vegan)</b> Jacket Potato With Baked Beans	<b>DAILY SPECIAL (vegan)</b> Durum Wheat Pasta with Arrabiata Sauce	<b>DAILY SPECIAL (vegan)</b> Jacket Potato with Lentil Chilli Con Carne	<b>DAILY SPECIAL (vegan)</b> Rice with Stir Fry Vegetables & Chickpeas	<b>DAILY SPECIAL (vegan)</b> Jacket Potato with Ratatouille	<b>DAILY SPECIAL (vegan)</b> Durum Wheat Pasta with Napolina Sauce	
<b>WHEAT &amp; DAIRY FREE</b> Gluten Free Pasta Bolognaise	<b>WHEAT &amp; DAIRY FREE</b> Roasted Chicken	<b>WHEAT &amp; DAIRY FREE</b> Cottage Pie	<b>WHEAT &amp; DAIRY FREE</b> Paella	<b>WHEAT &amp; DAIRY FREE</b> Grilled Salmon	<b>WHEAT &amp; DAIRY FREE</b> Roast Chicken	
<b>HALAL</b> Pasta Bolognaise	<b>HALAL</b> Roasted Chicken	<b>HALAL</b> Cottage Pie	<b>HALAL</b> Turkey & Prawn Paella	<b>HALAL</b> Grilled Salmon	<b>HALAL</b> Lamb & Pearl Barley Stew	
<b>DINNER</b>	<b>DINNER</b>	<b>DINNER</b>	<b>DINNER</b>	<b>NO DINNER</b>	<b>NO DINNER</b>	<b>DINNER</b>
(v) Vegetable & Cannellini Bean Soup - Grilled Rib-Eye Steak Chips Onion Rings - (v) Vegetarian Toad in the Hole Vegetarian Gravy - Yorkshire Pudding - Peach & Pear Crumble with Custard	(v) French Onion Soup - Wiener Pork Schnitzel Mashed Potatoes Sautéed Courgettes - (v) Cabbage Rolls stuffed with Quorn & Rice Vegetarian Gravy - Lemon Posset with Shortbread	(v) Roasted Butternut Squash Soup - Chicken & Bacon Pizza Curly Fries Corn on the Cob - (v) Farfalle with Dolcelatta & Courgette Sauce - Raspberry Cheesecake	(v) Cream of Mushroom Soup - BBQ Pulled Pork & Bap 'Skin on' Fries Coleslaw - (v) Tofu & Mushroom Burger - Eton Mess			(v) Carrot Soup - Roast Turkey Cranberry Sauce - Gravy Roast Potatoes Crushed Carrot - Green Beans - (v) Ricotta & Shi-take Mushroom Lasagne Mange-Tout - Crusty Bread - Apple Brown Betty with Custard
<b>WHEAT &amp; DAIRY FREE</b> Grilled Rib-Eye Steak	<b>WHEAT &amp; DAIRY FREE</b> Chicken Stir-fry, Basmati Rice	<b>WHEAT &amp; DAIRY FREE</b> Chilli Chicken	<b>WHEAT &amp; DAIRY FREE</b> Pulled Pork			<b>WHEAT &amp; DAIRY FREE</b> Roast Turkey
<b>HALAL</b> Grilled Rib-Eye Steak	<b>HALAL</b> Grilled Salmon	<b>HALAL</b> Chilli Chicken	<b>HALAL</b> Tofu & Mushroom Burger			<b>HALAL</b> Roast Turkey

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