

SERVERY MENU - WEEK ENDING 20th JANUARY 2019



MONDAY 14 th January	TUESDAY 15 th January	WEDNESDAY 16 th January	THURSDAY 17 th January	FRIDAY 18 th January	SATURDAY 19 th January	SUNDAY 20 th January
<p>LUNCH</p> <p>Starter Soup: (v) Broccoli & Mint</p> <p>Mains: Smoked Cheese & Kessler with Tagliatelle Pumpkin & Dried Cranberry Risotto (v) Smoked Kessler, GF Pasta & Ratatouille (wf/df)</p> <p>Sides: Balsamic Roasted Tomatoes Broccoli</p> <p>Daily Special: (vegan) Jacket Potato with Baked Beans</p> <p>Dessert: Bread & Butter Pudding</p> <p>DINNER</p> <p>Starter Soup: (v) Minestrone</p> <p>Mains: Southern Fried Chicken Fajitas Spinach & Kale Falafel, Vegetable Fajitas (v) Chicken Fajitas (wf/df)</p> <p><i>(all incl: Chargrilled or GF Wrap, Sour Cream & Chives, Hummus)</i></p> <p>Sides: Mexican Spiced Rice</p> <p>Daily Special: (vegan) Aubergine Tagine with Pitta</p> <p>Dessert: Pear & Almond Tart, Custard</p>	<p>LUNCH</p> <p>Starter Soup: (v) Minestrone</p> <p>Mains: Poached Hake, Bercy Sauce Artichoke, Leek & Pepper Pancakes, Bercy Sauce (v) Poached Hake (wf/df)</p> <p>Sides: Herby Diced Potato Green Beans</p> <p>Daily Special: (vegan) Durum Wheat Pasta with Arrabiata Sauce</p> <p>Dessert: Blueberry & White Chocolate Sponge, Custard</p> <p>DINNER</p> <p>Starter Soup: (v) Lemon & Coriander</p> <p>Mains: Crispy Cantonese Pork, Cantonese BBQ Sauce Satay Vegetable Skewers, Satay Sauce (v) Cantonese BBQ Chicken (wf/df)</p> <p>Sides: Red Onion & Beansprout Noodles with Soy Sauce Prawn Crackers</p> <p>Daily Special: (vegan) Boiled Rice with Chickpea, Red Lentil & Spinach Dhal</p> <p>Dessert: Fragrant Spiced Rice Pudding</p>	<p>LUNCH</p> <p>Starter Soup: (v) Lemon & Coriander</p> <p>Mains: Beef Carbonnade Squash & Chickpea Stew (v) Beef Carbonnade (wf/df)</p> <p>Sides: Boiled Potatoes Sugar Snap Peas</p> <p>Daily Special: (vegan) Jacket Potato with Lentil Chilli</p> <p>Dessert: Baked Fruit Cheesecake</p> <p>DINNER</p> <p>Starter Soup: (v) Carrot & Leek</p> <p>Mains: Pork, Oregano & Mozzarella Burger, Kaiser Roll Mumbai Burger with Green Chutney in a Kaiser Roll (v) Pork Burger, GF Bun (wf/df)</p> <p><i>(all incl: Iceberg Lettuce, Tomato & Mayonnaise)</i></p> <p>Sides: Sweet Potato Wedges Kaleslaw</p> <p>Daily Special: (vegan) Pasta with Peppercorn</p> <p>Dessert: White Chocolate Brownie</p>	<p>LUNCH</p> <p>Starter Soup: (v) Carrot & Leek</p> <p>Mains: Grilled Chicken Spinach, Feta & Filo Pie (v) Grilled Chicken (wf/df)</p> <p>Sides: Parmesan Risotto Duchess Potatoes Courgettes</p> <p>Daily Special: (vegan) Rice with Stir Fry Vegetables & Chickpeas</p> <p>Dessert: Lemon Meringue Pie</p> <p>DINNER</p> <p>Starter Soup: (v) Tomato & Fennel</p> <p>Mains: Chilli con Carne Potato, Cauliflower & Spinach Curry (v) Chilli con Carne (wf/df)</p> <p>Sides: Boiled Basmati Rice Baby Sweetcorn</p> <p>Daily Special: (vegan) Pasta with Garlic Mushrooms & Tomatoes</p> <p>Dessert: Strawberry Mousse & Shortbread Finger</p>	<p>LUNCH</p> <p>Starter Soup: (v) Tomato & Fennel</p> <p>Mains: Haddock & Spring Onion Fishcakes, Tartare Sauce Sweetcorn & Courgette Fritter (v) Grilled Plaice (wf/df)</p> <p>Sides: Chips Mushy Peas</p> <p>Daily Special: (vegan) Jacket Potato with Ratatouille</p> <p>Dessert: Milk Chocolate Mousse</p> <p>DINNER</p> <p>Starter Soup: (v) Cream of Leek & Potato</p> <p>Mains: Cumberland Sausages Mushroom & Tarragon Sausages (v) GF Cumberland Sausages (wf/df)</p> <p>Sides: Creamed Mash Potatoes Baton Carrots (Red Onion Gravy)</p> <p>Daily Special: (vegan) Kung Pao Cauliflower, Steamed Rice</p> <p>Dessert: Banoffee Pie</p>	<p>LUNCH</p> <p>Starter Soup: (v) Cream of Leek & Potato</p> <p>Mains: Lamb Hotpot Quorn Mince Chilli (v) Lamb Hotpot (wf/df)</p> <p>Sides: Mixed Vegetables Basmati Rice (for Chilli)</p> <p>Daily Special: (vegan) Durum Wheat Pasta with Napolina Sauce</p> <p>Dessert: Bakewell Tart, Pouring Cream</p> <p>DINNER</p> <p>Starter Soup: (v) Ribollita</p> <p>Mains: Turkey, Ham & Leek Pie Stuffed Cabbage Leaves, Leek Sauce (v) Turkey Escalope (wf/df)</p> <p>Sides: Sauté Potatoes Peas</p> <p>Daily Special: (vegan) Rice with Dum Aloo</p> <p>Dessert: Raspberry Eclair</p>	<p>LUNCH</p> <p>Starter Soup: (v) Ribollita</p> <p>Mains: Sunday Brunch</p> <p>DINNER</p> <p>Starter Soup: (v) Potato & Chervil</p> <p>Mains: Roast Chicken Leg Vegetable Hotpot (v) Chicken Leg (wf/df)</p> <p><i>(roast served with Yorkshire Pudding, Gravy)</i></p> <p>Sides: Roast Potatoes Cauliflower Crushed Carrots</p> <p>Dessert: Malteser 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