

SERVERY MENU - WEEK ENDING 27th MAY 2018



MONDAY – 21 st May	TUESDAY – 22 nd May	WEDNESDAY – 23 rd May	THURSDAY – 24 th May	FRIDAY - 25 th May	SATURDAY - 26 th May	SUNDAY - 27 th May
<p>LUNCH</p> <p>Starter Soup: (v) Potato & Chervil</p> <p>Main: Roast Chicken, Jerusalem Artichoke & Lemon</p> <p>V Main: Courgette, Mushroom & Pinenut Carbonara</p> <p>WF & DF: Roast Chicken</p> <p>Halal: Roast Chicken</p> <p>Sides: Pommes Noisettes Green Beans</p> <p>Daily Special: (vegan) Jacket Potato with Baked Beans</p> <p>Dessert: Chocolate Tart</p>	<p>LUNCH</p> <p>Starter Soup: (v) French Onion</p> <p>Main: Grilled Salmon</p> <p>V Main: Smoked Tofu Cake</p> <p>WF & DF: Grilled Salmon</p> <p>Halal: Grilled Salmon</p> <p>Sides: Roast Butternut Squash & Pea Risotto Mange Tout</p> <p>Daily Special: (vegan) Durum Wheat Pasta with Arrabiata Sauce</p> <p>Dessert: Orange Cake with Orange Icing</p>	<p>LUNCH</p> <p>Starter Soup: (v) Curried Lentil</p> <p>Main: Veal Fricassee</p> <p>V Main: Yellow Pepper, Tomato & Mozzarella Filo</p> <p>WF & DF: Veal & Mushroom Stew</p> <p>Halal: Veal Fricassee</p> <p>Sides: Wild Rice (for Veal) Papas Arrugadas with Red Mojo Sauce (for V Main) Broccoli</p> <p>Daily Special: (vegan) Jacket Potato with Lentil Chilli</p> <p>Dessert: Eton Mess</p>	<p>LUNCH</p> <p>Starter Soup: (v) Butternut Squash & Cumin</p> <p>Main: Wild Boar & Apple Sausages, Red Onion & Balsamic Jus</p> <p>V Main: Mushroom & Vegetable Stroganoff</p> <p>WF & DF: WF Sausages</p> <p>Halal: Lamb Sausages</p> <p>Sides: Croquette Potatoes Boiled Long Grain Rice (for V Main) Boiled Potatoes (for WF Main) Mixed Vegetables</p> <p>Daily Special: (vegan) Rice, Stir Fry Vegetables & Chickpea</p> <p>Dessert: (vegan) Vegan Millionaires Shortbread</p>	<p>LUNCH</p> <p>Starter Soup: (v) Cream of Mushroom</p> <p>Main: Roasted Pollock</p> <p>V Main: Sage, Leek & Mushroom Pie</p> <p>WF & DF: Roasted Pollock</p> <p>Halal: Roasted Pollock</p> <p>Sides: Parsley Potatoes Pois à la Française</p> <p>Daily Special: (vegan) Jacket Potato with Ratatouille</p> <p>Dessert: (WF) WF Apple & Blackberry Crumble with Custard</p>	<p>LUNCH</p> <p>Starter Soup: (v) Yellow Pea</p> <p>Main: Chicken Kiev</p> <p>V Main: Roast Vegetable & Gruyère Quiche</p> <p>WF & DF: Grilled Chicken</p> <p>Halal: Grilled Chicken</p> <p>Sides: Herby diced potatoes Sweetcorn</p> <p>Daily Special: (vegan) Durum Wheat Pasta with Napolina Sauce</p> <p>Dessert: Raspberry & Mango Trifle</p>	<p>LUNCH</p> <p>Starter Soup: (v) Tomato & Basil</p> <p>Main: Sunday Brunch</p>
<p>DINNER</p> <p>Starter Soup: (v) French Onion</p> <p>Main: Chicken & Bacon Pizza</p> <p>V Main: Four Cheese Pizza</p> <p>WF & DF: Rib Eye Steak</p> <p>Halal: Rib Eye Steak</p> <p>Sides: Skinny Fries Corn on the Cob</p> <p>Dessert:(vegan) Vegan Tiffin Cake</p>	<p>DINNER</p> <p>Starter Soup: (v) Curried Lentil</p> <p>Main: Kashmiri Lamb</p> <p>V Main: Vegetable Korma</p> <p>WF & DF: Kashmiri Lamb</p> <p>Halal: Kashmiri Lamb</p> <p>Sides: Curry Leaf & Lemon Jasmin Rice Saag Aloo Poppadom, Mango Chutney</p> <p>Dessert: Lemon Posset, Strawberry Compote</p>	<p>DINNER</p> <p>Starter Soup: (v) Butternut Squash & Cumin</p> <p>Main: BBQ Pulled Pork Burger</p> <p>V Main: Bourbon Glazed Jack Fruit Burger</p> <p>WF & DF: BBQ Pulled Pork</p> <p>Halal: BBQ Chicken</p> <p><i>(all incl: Brioche Bun, Oakleaf Lettuce, Jalapeno Peppers, Cucumber & Mint Mayo)</i></p> <p>Sides: Southern Fried Spirals Coleslaw</p> <p>Dessert: Mississippi Mud Pie</p>	<p>DINNER</p> <p>Starter Soup: (v) Cream of Mushroom</p> <p>Main: Spaghetti Bolognese</p> <p>V Main: Deep Fried Halloumi with Stir Fry Veg, Chilli Noodles</p> <p>WF & DF: Bolognese with GF Pasta</p> <p>Halal: Bolognese</p> <p>Sides: Broccoli Garlic Bread</p> <p>Dessert: Tiramisu</p>	<p>DINNER</p> <p>Starter Soup: (v) Yellow Pea</p> <p>Main: Breaded Tukey Escalope, Leek Sauce</p> <p>V Main: Red Pesto Gnocchi with Leek & Red Pepper</p> <p>WF & DF: Turkey Escalope, Tomato Sauce</p> <p>Halal: Breaded Turkey Escalope</p> <p>Sides: Sauté Potatoes Carrots</p> <p>Dessert: Steamed Chocolate Sponge, White Chocolate Custard</p>	<p>DINNER</p> <p>Starter Soup: (v) Tomato & Basil</p> <p>Main: Rib Eye Steak, Peppercorn Sauce</p> <p>V Main: Spinach & Ricotta Tortellini</p> <p>WF & DF: Rib Eye Steak</p> <p>Halal: Rib Eye Steak</p> <p>Sides: Thick Cut Chips Peas Garlic Bread</p> <p>Dessert: New York Cheesecake</p>	<p>DINNER</p> <p>Starter Soup: (v) Carrot & Coriander</p> <p>Main: Roast Lamb</p> <p>V Main: Lentils with Spinach, Cashews & Carrots</p> <p>WF & DF: Roast Lamb</p> <p>Halal: Roast Lamb</p> <p><i>(roast served with Yorkshire Pudding, Redcurrant Jelly, Mint Sauce & Gravy)</i></p> <p>Sides: Roast Potatoes Turnip & Swede Mash</p> <p>Dessert: Toffee Apple Sponge with Custard</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