

SERVERY MENU - WEEK ENDING 15th JULY 2018



MONDAY - 9 th July	TUESDAY – 10 th July	WEDNESDAY – 11 th July	THURSDAY – 12 th July	FRIDAY - 13 th July	SATURDAY - 14 th July	SUNDAY - 15 th July
<p>LUNCH</p> <p>Starter Soup: (v) Cream of Cauliflower</p> <p>Main: Spanish Style Chicken</p> <p>V Main: Buckwheat & Herb Stuffed Aubergine, Olive & Tomato Salsa</p> <p>WF & DF: Spanish Style Chicken</p> <p>Sides: Sweet Paprika Roast New Potatoes Broccoli</p> <p>Daily Special: (vegan) Jacket Potato with Baked Beans</p> <p>Dessert: Fruit Crumble & Vanilla Custard</p>	<p>LUNCH</p> <p>Starter Soup: (v) Tomato & Basil</p> <p>Main: Baked Herb Crumbed Hake</p> <p>V Main: Cajun Spiced Paneer Steak</p> <p>WF & DF: GF Herb Crumb Hake</p> <p>Sides: Sweet Potato Mash Roasted Aubergine</p> <p>Daily Special: (vegan) Durum Wheat Pasta with Arrabiata Sauce</p> <p>Dessert: (vegan) Vegan Cherry & Chocolate Brownie</p>	<p>LUNCH</p> <p>Starter Soup: (v) Thai Coconut & Butternut Squash</p> <p>Main: Lasagne</p> <p>V Main: Vegetable Bolognaise</p> <p>WF & DF: Grilled Chicken</p> <p>Sides: Green Beans Baton Carrots New Potatoes (WF)</p> <p>Daily Special: (vegan) Jacket Potato with Lentil Chilli</p> <p>Dessert: Poppy Seed Cake with Vanilla Icing</p>	<p>LUNCH</p> <p>Starter Soup: (v) Spinach & Pea</p> <p>Main: Welsh Dragons, Piquant Sauce</p> <p>V Main: (vegan) Mushroom Bourguignon</p> <p>WF & DF: Cumberland Sausages</p> <p>Sides: Bubble & Squeak Mash Cauliflower</p> <p>Daily Special: (vegan) Rice with Stir Fry Vegetables & Chickpeas</p> <p>Dessert: Chocolate Marble Sponge, Chocolate Custard</p>	<p>NO LUNCH</p>	<p>LUNCH</p> <p>Starter Soup: (v) Roasted Celeriac</p> <p>Main: Breaded Turkey Escalope, Romesco Sauce</p> <p>V Main: Glamorgan Sausages, Romesco Sauce</p> <p>WF & DF: Turkey Escalope</p> <p>Sides: Potato Wedges Sweetcorn</p> <p>Daily Special: (vegan) Durum Wheat Pasta with Napolina Sauce</p> <p>Dessert: Apple & Cinnamon Crumble, Pulled Cream</p>	<p>LUNCH</p> <p>Starter Soup: (v) Vegetable</p> <p>Main: Chicken Fricassée</p> <p>V Main: Thai Vegetable Curry</p> <p>Sides: Saffron Rice Courgettes</p> <p>Dessert: Rice Pudding with Strawberry Jam</p>
<p>DINNER</p> <p>Starter Soup: (v) Tomato & Basil</p> <p>Main: Rib-Eye Steak, Garlic Butter</p> <p>V Main: Margherita Pizza</p> <p>WF & DF: Rib-Eye Steak</p> <p>Sides: Curly Fries Peas</p> <p>Dessert: Blueberry & Yoghurt Compote, Shortbread Finger</p>	<p>DINNER</p> <p>Starter Soup: (v) Thai Coconut & Butternut Squash</p> <p>Main: Honey Glazed Chinese 5-spice Pork Loin, Hoi Sin Sauce</p> <p>V Main: Tofu & Oriental Vegetable Stir Fry</p> <p>WF & DF: Honey Glazed Chinese 5-spice Pork</p> <p>Sides: Leek Fried Jasmine Rice Chinese Cabbage & Pak Choi</p> <p>Dessert: Oreo Cheesecake</p>	<p>NO DINNER</p>	<p>NO DINNER</p>	<p>NO DINNER</p>	<p>NO DINNER</p>	<p>NO DINNER</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