

THIS WEEK'S MENU

Autumn - Winter 2017/18

Week 2	Monday	Tuesday	Wednesday	Thursday	Friday
Main Course	Katsu Chicken (#) served with Coriander Rice & Stir Fry Vegetables	Sausage & Apple Slice accompanied by Crispy Herby Potatoes & Baked Beans	Roast British Chicken served with Sage & Onion Stuffing, Gravy, Roast Potatoes & Winter Greens	Mexican Beef Chilli Con Carne served with Wholemeal Rice & Fine Green Beans	Vinegar Infused Pollock Goujons (#) served with Oven Chips (#) & Crushed Garden Peas
Vegetarian	Traditional Macaroni Cheese served with a side of Onion Bread & Broccoli Florets	Butternut Squash, Chickpea & Carrot Tagine served with a hunk of Homemade Bread	Roasted Winter Vegetable Filled Yorkshire Pudding served with Roast Potatoes & Gravy	Sweet Potato & Cheddar Cheese Quiche served with Parmentier Potatoes & Sweetcorn	Quorn Fajita Wrap served with Oven Chips (#) & a side of Winter Slaw
Dessert	Apple & Blackberry Crumble served with Custard * V	Fruity Flapjack V	Cheese & Biscuits served with Grapes V	Fresh Fruit Salad macerated with Lime Zest & Mint * V	Chocolate & Beetroot Cake served with Crème Fraîche V

To be served week beginning:
11th September, 2nd October, 30th October, 20th November, 11th December 2017
8th January, 29th January 2018
2 Course Daily Meal £2.30

All dishes are freshly prepared and cooked from scratch, except items marked with #

* Desserts highlighted with an asterisk contain a minimum of 50% fruit

