

AUTUMN MENU – WEEK 1

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Hot Meals				
Spaghetti Carbonara with mixed vegetables and crusty bread	Jacket potatoes with a selection of fillings	Roast Chicken with stuffing, roast potatoes, carrots, broccoli & gravy	Cottage Pie with cabbage, peas & gravy	Hunters Chicken with chips, sweetcorn & baked beans
Baked Gnocchi with roasted vegetables (Gluten Free & Vegan)		Aubergine & Lentil Bake (Gluten Free)	Spicy Sausage Casserole (Gluten Free & Vegan)	Crispy Barbecue Chiquin Bake (Vegan)
Quiche of the day (Gluten Free)		Soup of the day (Gluten Free & Vegan)	Mushroom Risotto (Gluten Free)	Vegetable Curry of the day (Gluten Free & Vegan)
Bakery option available daily to pre-order Baked potatoes available daily alongside a selection of fresh salad				
Desserts				
Arctic Roll	Apple Crumble and Custard	Homemade Cheesecake	Jelly and a Biscuit	Chocolate Chip Muffins

AUTUMN MENU – WEEK 2

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Hot Meals				
Meatballs with pasta, mixed vegetables & garlic bread	Barbeque Chicken Wraps with sautéed vegetables & onion rings	Roast Gammon with roast potatoes, parsnips, carrots, peas & gravy	Beef Chilli with rice, sweetcorn, green beans & tortilla chips	Battered Fish with chips, peas & baked beans
Veggie Balls in a tomato & garlic sauce (Gluten Free & Vegan)	Vegetable Lasagne (Gluten Free)	Broccoli & Stilton Crumble (Gluten Free)	Spicy Red Lentil Chilli (Gluten Free & Vegan)	Sausage Rolls
Quiche of the day (Gluten Free)	Barbecue Shredded Tofu (Vegan)	Soup of the day (Gluten Free & Vegan)	Potato & Pepper Bake (Gluten Free)	Vegetable Curry of the day (Gluten Free & Vegan)
Bakery option available daily to pre-order Baked potatoes available daily alongside a selection of fresh salad				
Desserts				
Donuts	Jam Sponge and Custard	Homemade Cheesecake	Chocolate Brownie and Ice Cream	Tray Cake



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AUTUMN MENU – WEEK 3

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Hot Meals				
Macaroni Cheese with mixed vegetables & crusty bread	All Day Breakfast – Sausages, bacon, egg, hash browns, mushrooms & tomato	Roast Pork with stuffing, roast potatoes, carrots, sweetcorn & gravy	Chicken Curry with new rice, green beans & poppadoms	Sausages with chips, peas & baked beans
Vegetable Pasta Bake (Gluten Free & Vegan)	Quorn Sausages (Gluten Free & Vegan)	Herby Roasted Vegetables with feta (Gluten Free)	Vegetable Curry of the day (Gluten Free & Vegan)	Parmesan & Herb Crusted Haddock
Quiche of the day (Gluten Free)	Chickpea Shakshuka (Gluten Free)	Soup of the day (Gluten Free & Vegan)	Patatas Bravas (Gluten Free & Vegan)	Tomato Roasted Vegetable Risotto (Gluten Free & Vegan)
Bakery option available daily to pre-order Baked potatoes available daily alongside a selection of fresh salad				
Desserts				
Chocolate Eclairs	Chocolate Sponge and Chocolate Custard	Homemade Cheesecake	White Chocolate & Raspberry Blondie and Cream	Flapjack

AUTUMN MENU – WEEK 4

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Hot Meals				
Sausage Pasta with mixed vegetables & garlic bread	Fish Fingers with mashed potato, peas & baked beans	Roast Beef with roast potatoes, carrots, cabbage, yorkshire puddings & gravy	Chicken & Leek Gratin with new potatoes, green beans & broccoli	Pizza with chips, sweetcorn & baked beans
Tomato & Garlic Butter Beans (Gluten Free & Vegan)	Mushroom Bourguignon (Gluten Free)	Smoked Haddock Chowder (Gluten Free)	Cheesy Potato & Leek Pie (Gluten Free)	Bang Bang Cauliflower
Quiche of the day (Gluten Free)	Stuffed Peppers (Gluten Free & Vegan)	Soup of the day (Gluten Free & Vegan)	Ratatouille (Gluten Free & Vegan)	Vegetable Curry of the day (Gluten Free & Vegan)
Bakery option available daily to pre-order Baked potatoes available daily alongside a selection of fresh salad				
Desserts				
Chocolate Chip Cookies	Syrup Sponge and Custard	Homemade Cheesecake	Vanilla Crunch and Cream	Lemon Cake



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