

SPRING MENU – WEEK 1

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Hot Meals				
Creamy Prawn Pasta with mixed vegetables and crusty bread	Beef Enchiladas with potato wedges and salad	Roast Chicken with stuffing, roast potatoes, carrots, broccoli and gravy	Jacket Potatoes with a selection of fillings	Southern Fried Chicken with chips, sweetcorn and baked beans
Creamy Quorn Fillets (Gluten Free)	Vegetable Enchilada Pie (Gluten Free)	Roasted Vegetable Gratin (Gluten Free)		Chicken Free Southern Fried Strips (Vegan)
Quiche of the day (Gluten Free)	Potato Skins (Gluten Free & Vegan)	Soup of the Day (Gluten Free)		Vegetable Curry (Gluten Free & Vegan)
Bakery option available daily to pre-order Baked potatoes available daily alongside a selection of fresh salad				
Desserts				
Sticky Toffee Pudding and Ice Cream	Oaty Fruit Crunch and Custard	Homemade Cheesecake	Jelly and a biscuit	Tray Cake



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SPRING MENU – WEEK 2

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Hot Meals				
Spaghetti Bolognese, mixed vegetables and garlic bread	Fajita Chicken Wraps with sautéed vegetables and onion rings	Roast Gammon with roast potatoes, parsnips, carrots, sweetcorn and gravy	Beef Bourguignon with mashed potatoes, green beans, cabbage and gravy	Fish Fingers with chips, peas and baked beans
Vegetable Bolognese (Gluten Free & Vegan)	Aubergine and Lentil Bake (Gluten Free)	Broccoli and Stilton Crumble (Gluten Free)	Butternut Squash Tagine (Gluten Free & Vegan)	Bacon and Cheese Turnovers
Quiche of the day (Gluten Free)	Vegan Crispy Chiquin Tenders (Vegan)	Mushroom Risotto (Gluten Free)	Crispy Cauliflower (Gluten Free)	Vegetable Curry (Gluten Free & Vegan)
Bakery option available daily to pre-order Baked potatoes available daily alongside a selection of fresh salad				
Desserts				
Arctic Roll	Chocolate Sponge and Chocolate Custard	Homemade Cheesecake	Lemon Meringue Pie	Rice Crispy Crunch



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SPRING MENU – WEEK 3

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Hot Meals				
Macaroni Cheese with mixed vegetables and crusty bread	Savoury Mince and Dumplings with mashed potato peas, broccoli and gravy	Roast Pork with stuffing, roast potatoes, carrots, cabbage and gravy	All Day Breakfast – Sausages, bacon, egg, hash browns, mushrooms and tomatoes	Chicken Burgers with chips, sweetcorn and baked beans
Vegetable Lasagne (Gluten Free)	Beanie Hotpot (Gluten Free & Vegan)	One Pan Quorn with vegetables (Gluten Free)	Chickpea Shakshuka (Gluten Free)	Pumpkin and Spinach Burgers (Gluten Free)
Quiche of the day (Gluten Free)	Stuffed Peppers (Gluten Free)	Mushroom Wellington (Gluten Free & Vegan)	Quorn Sausages (Gluten Free & Vegan)	Vegetable Curry (Gluten Free & Vegan)
Bakery option available daily to pre-order Baked potatoes available daily alongside a selection of fresh salad				
Desserts				
Chocolate Chip Muffins	Jam Tart and Custard	Homemade Cheesecake	Banoffee Pie	Coconut Cake



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SPRING MENU – WEEK 4

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Hot Meals				
Chicken Alfredo with mixed vegetables and garlic bread	Sausage Plait with mashed potatoes, peas, cabbage and gravy	Roast Beef with roast potatoes, carrots, broccoli, yorkshire puddings & gravy	Chicken Curry with rice, green beans and poppadoms	Pizza with chips, sweetcorn and baked beans
Creamy Quorn Fillets (Gluten Free)	Potato Paprikash (Gluten Free)	Butternut Squash Risotto (Gluten Free & Vegan)	Vegetable Curry (Gluten Free & Vegan)	Garlic & Basil Baked Fish (Gluten Free)
Quiche of the day (Gluten Free)	Vegetarian Sausages (Gluten Free & Vegan)	Stuffed Mushrooms (Gluten Free)	Bombay Potatoes (Gluten Free & Vegan)	Vegetable Stir Fry (Vegan)
Bakery option available daily to pre-order Baked potatoes available daily alongside a selection of fresh salad				
Desserts				
Peach Melba	Rice Pudding	Homemade Cheesecake	Chocolate Crunch and Chocolate Custard	Rocky Road



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