

This Week's MENU

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Breakfast	Full Cooked Breakfast	Full Cooked Breakfast	Full Cooked Breakfast	Full Cooked Breakfast	Full Cooked Breakfast	Full Cooked Breakfast	Full Cooked Breakfast
Cereals, Porridge, Toast with Jam and Marmalade Available Daily							
Lunch (Main)	Homemade Chicken and Leek Pie Mashed Potatoes Seasoned Vegetables	Meatballs and Pasta in a rich Tomato Sauce Garlic Bread	Hearty Stew Boiled Potatoes Seasonal Vegetables	Hunters Chicken Potato Wedges Sweetcorn Broccoli/ Green Beans	Battered Fish Chips Peas Tartare Sauce	Spring Casserole Mashed Potatoes A Selection of Vegetables	Roast Gammon Roast Potatoes Roasted Vegetables Yorkshire Pudding Gravy
Alternative Vegetarian Option	Creamy Vegetable Pasta Bake	Vegetable Stew with Mashed Potatoes	Quorn Mince Chilli Rice	Vegetable Cottage Pie	Vegetarian Sausages	Vegetable Curry with Rice	Mediterranean Vegetable Tart
Dessert	Homemade Sponge with Custard	Berry Crumble and Cream	Chocolate Sponge with Chocolate Custard	Summer Fruit Tart with Cream	Bread and Butter Pudding with Custard	Warm Chocolate Brownies with Chocolate Sauce	Fruit Pie with Ice Cream
Soup, Jacket Potatoes, Omelettes, Salad and Sandwiches available on request							
Evening (Main)	Crumpets with Cheese	Chunky Soup with Bread Rolls	Fish Finger Sandwiches	Pizzas	Beans on Toast	Chicken Burger with Potato Wedges	Mini Buffet
Dessert	Fruit Fool	Angel Delight	Summer Syllabub with Homemade Biscuit	Banoffee Pie	Eton Mess	Gateau	Trifle
Sandwiches, Cheese & Crackers, Yoghurts and Jellies Served Daily							

**Please be aware that there is a full list of allergens contained in our meals available in the Dining Room or ask a member of staff if you have any concerns*