



The Old Vicarage
Allithwaite



M E N U



MONDAY 27TH NOVEMBER 2023

LUNCH

PORK AND MUSHROOM STROGANOFF

served with colcannon potatoes, mashed swede and green beans

OR

CORNISH PASTY

DESSERT

MOLTEN BLACK FOREST PUDDING

served with vanilla ice cream

TEA

HOME MADE FRENCH ONION SOUP

served with a bread roll

OR

EGG MAYONNAISE OR CHEESE AND PICKLE SANDWICHES

DESSERT

BANANA AND ALMOND SLICE





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TUESDAY 28TH NOVEMBER 2023

LUNCH

ITALIAN BAKED FISH WITH TOMATO SAUCE

served with smashed potatoes, buttered leeks and peas

OR

HAM AND CHICKEN SLICE

DESSERT

GOOSEBERRY EVES PUDDING

served with cream

TEA

BACON AND POTATO BAKE

OR

HAM AND TOMATO OR TUNA MAYONNAISE SANDWICHES

DESSERT

LEMON AND BLUEBERRY LOAF





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WEDNESDAY 29TH NOVEMBER 2023

LUNCH

STEAK AND GUINNESS PIE

served with savoy potatoes, cauliflower cheese and red cabbage

OR

CHICKEN GOUJANS

DESSERT

PLUM PUDDING

served with custard

TEA

CHEESE ON TOAST

OR

CORNED BEEF OR EGG AND CRESS SANDWICHES

DESSERT

ORANGE AND WALNUT FLAPJACK





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THURSDAY 30TH NOVEMBER 2023

LUNCH

ROAST HAM

served with honey and wholegrain mustard sauce, roast potatoes, broccoli and brussel sprouts

OR

A FISH CAKE

DESSERT

CHOCOLATE BREAD AND BUTTER PUDDING

TEA

PEPPERONI PIZZA

OR

TUNA AND SWEETCORN OR CHEESE AND TOMATO SANDWICHES

DESSERT

ECCLES CAKES





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FRIDAY 1ST DECEMBER 2023

LUNCH

FISH AND CHIPS

served with mushy peas, tartare sauce and lemon wedges

OR

EGG AND CHIPS

DESSERT

SALTED CARAMEL AND APPLE SPONGE

served with custard

TEA

HOME MADE SWEET POTATO AND CARROT SOUP

served with a bread roll

OR

HAM AND PICKLE OR EGG MAYONNAISE SANDWICHES

DESSERT

EARL GREY CAKES





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SATURDAY 2ND DECEMBER 2023

LUNCH

CREAMY CAJUN CHICKEN

served with basmati rice, sweetcorn and green beans

OR

CHEESE AND ONION PASTY

DESSERT

MUD PIE

served with ice cream

TEA

JACKET POTATOES WITH PRAWNS & ROSE MARIE SAUCE

OR

CHEESE AND CUCUMBER OR TUNA AND ONION SANDWICHES

DESSERT

IRISH COFFEE MUFFINS





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SUNDAY 3RD DECEMBER 2023

LUNCH

ROAST LAMB

served with dauphinoise potatoes, mashed carrot and swede, saucy cabbage and peas

OR

PORK SAUSAGE

DESSERT

POACHED PEARS WITH CRUMBLE TOPPING

served with cream

TEA

HOT BUTTERED TOASTED CRUMPETS

topped with strawberry jam or cheese

OR

HAM AND MUSTARD OR EGG AND CRESS SANDWICHES

DESSERT

ST CLEMENTS CAKE

