





MONDAY 23 OCTOBER 2023

LUNCH

BEEF BOURGUIGNON

served with creamed potatoes, savoy cabbage, honey parsnips

DESSERT

CREAMY RICE PUDDING

followed by tea, coffee or juice

TEA

CORNISH PASTY

served with pickled red cabbage and beetroot

OR

A CHOICE OF EGG & CRESS OR HAM SANDWICHES









TUESDAY 24 OCTOBER 2023

LUNCH

BREADED SCAMPI served with chips, peas, tartare sauce, lemon and salad

DESSERT

HOT CHOCOLATE FUDGE CAKE & ICE CREAM followed by tea, coffee or juice

TEA

CHICKEN & SWEETCORN SOUP

OR

A CHOICE OF CHEESE & ONION OR CORNED BEEF SANDWICHES









WEDNESDAY 25 OCTOBER 2023

LUNCH

MINTED LAMB CASSEROLE served with baby potatoes, green beans and brocolli

DESSERT

LEMON MERINGUE PIE & CREAM followed by tea, coffee or juice

TEA

HAM CHEESE & TOMATO PIZZA served with a salad

OR

A CHOICE OF EGG MAYONAISSE OR TUNA & SWEETCORN SANDWICHES









THURS DAY 26 OCTOBER 2023

LUNCH

ROAST CHICKEN

served with roast potatoes, sage & and onion stuffing, apple sauce, brussel sprouts, cauliflower cheese & carrots

DESSERT

APPLE & BLACKBERRY CRUMBLE

followed by tea, coffee or juice

TEA

HOMEMADE CREAM OF MUSHROOM SOUP

served with a fresh bread roll

OR

CORNED BEEF & PICKLE OR CHEESE & CUCUMBER SANDWICHES

DESSERT

CHOCOLATE BROWNIE









FRIDAY 27 OCTOBER 2023

LUNCH

FISH & CHIPS served with mushy peas and tartare sauce

DESSERT

BANOFEE PIE followed by tea, coffee or juice

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QUICHE LORRAINE served with a salad

OR

CHOICE OF HAM & TOMATO OR TUNA SANDWICHES









SATURDAY 28 OCTOBER 2023

LUNCH

SHEPERDS PIE served with peas, pickled red cabbage, beetroot and gravy

DESSERT

GATEAUX followed by tea, coffee or juice

TEA

SPAGETTI ON TOAST OR A CHOICE OF SANDWICHES









SUNDAY 29 OCTOBER 2023

LUNCH

ROAST PORK

served with roast potatoes, sage and onion stuffing, apple sauce, carrot and swede mash, broccoli and sprouts

DESSERT

PEACH MELBA followed by tea, coffee or juice

TEA

A SELECTION OF SANDWICHES & SAUSAGE ROLLS

