



# Lunch Menu

Week 23 – 24<sup>th</sup> March 2025



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAINS	<p>Tomato &amp; Celery Soup <b>v</b></p> <p><i>Sausage n Mash</i> Pork &amp; Beef or Quorn Sausage, Caramelized Onion, Gravy</p> <p>Alabama BBQ Chicken, White BBQ Sauce, Pico de Gallo</p> <p>Sweet Chilli Tofu, Vegetable Noodles <b>v</b></p> <p>Jacket Potato Bar <b>v</b></p>	<p>Miso Carrot Soup <b>v</b></p> <p>Gammon, Egg, Pineapple Salsa</p> <p>Steak &amp; Chorizo Chilli, Garlic Focaccia</p> <p>Turkish Stuffed Peppers</p> <p>Onion Bhajis, Tomato Chutney <b>v</b></p> <p>Pasta Bar <b>v</b></p>	<p>Leek &amp; Butter Bean Soup <b>v</b></p> <p>Roast Pork Loin, Gravy, Apple Sauce, Yorkshire Pudding</p> <p>Nashville Chicken &amp; Coleslaw Sandwich</p> <p>Swedish Meatballs</p> <p>Kidney Bean, Sweet Potato Pie <b>v</b></p> <p>Pasta Bar <b>v</b></p>	<p>French Onion Soup <b>v</b></p> <p>Chicken Shawarma, Khobez Bread, Pickled Cabbage, Labneh</p> <p><i>Nasi Goreng</i> Chicken Fried Rice, Fried Egg, Sambal Mayo</p> <p>Hoi Sin Chicken Wings</p> <p>Lentil &amp; Sweet Potato Curry <b>v</b></p> <p>Pasta Bar <b>v</b></p>	<p>Mushroom Soup <b>v</b></p> <p>Breaded Fish, Fish Fingers, Battered Calamari, Tartar Sauce, Lemon</p> <p>Smoked Salmon, Cream Cheese, Dill Tart</p> <p>Red Pepper, Manchego Croquetas <b>v</b></p> <p>Pasta Bar <b>v</b></p>
SIDES	<p>Mashed Potatoes</p> <p>Steamed Rice</p> <p>Peas, Carrots</p> <p>Roasted Peppers, Courgettes</p>	<p>Sauteed Potatoes</p> <p>Rice</p> <p>Corn on the Cob</p> <p>Broccoli</p>	<p>Home Roast Potatoes</p> <p>Steamed Rice</p> <p>Swede &amp; Carrot Hash</p> <p>Green Beans</p>	<p>Lemon, Oregano Rice</p> <p>Potato Wedges</p> <p>Carrots</p> <p>Sweetcorn</p>	<p>Chips</p> <p>New Potatoes</p> <p>Mushy Peas</p> <p>Peas, Carrots</p> <p>Curry Sauce</p>
DESSERTS	<p>Peach Crumble, Custard</p> <p>Chocolate Mousse</p>	<p>Orange Polenta Cake</p> <p>Chocolate Popcorn Cake</p>	<p>Jam, Coconut Sponge</p> <p>Jaffa Cake Trifle</p>	<p>Chocolate Chips Cookies</p> <p>Profiteroles</p>	<p>Rice Pudding, Jam</p> <p>Strawberry Mousse</p>

DAILY OPTIONS	
<p><b>DAILY SOUP</b></p> <p>Freshly made Soup, Home-baked Bread, Croutons &amp; Seed toppings.</p>	<p><b>PASTA or BAKE BAR</b></p> <p>Pasta <b>ve</b>, Tomato Sauce <b>ve</b>, Cheese <b>v</b>, Garlic Bread <b>v</b></p> <p>Jacket Potato <b>ve</b>, Sweet Potato <b>ve</b>, Butternut Squash <b>ve</b>, Beans <b>ve</b>, Cheese <b>v</b></p>
<p><b>DAILY SALADS</b></p> <p>Selection of freshly made composite Salads including one vegan accompanied by a wide variety of fresh Salad favourites</p>	<p><b>CHILLED DESSERTS</b></p> <p>Dessert Pots, Jelly, Yoghurts, selection of whole &amp; cut Fresh Fruits.</p>

**VE** – vegan **V** – vegetarian