

12<sup>th</sup> November – 16<sup>th</sup> November



MENU	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
BREAKFAST					
MORNING SNACK	Fresh Fruit	Flapjack	Fresh Fruit	Fruit Buns	Fresh Fruit
LUNCH	Chicken Tikka Marsala & Naan Bread  <b>Sweet Potato, Butternut Squash &amp; Lentil Curry &amp; Naan Bread</b> Rice Jacket Potatoes  Carrots Sweetcorn  Fresh Salad Bar Egg Mayo	Sausages Meat Plait  <b>Quorn Sausages</b>  Mashed Potatoes Jacket Potato  Baked Beans Sliced Green Beans  Fresh Salad Bar Sliced Cheese	Roasted Loin of Pork & Stuffing  <b>Vegetable Pasties</b>  Roast Potatoes Jacket Potato  Cabbage Crushed Swede  Fresh Salad Bar Feta & Olive	Chicken Cacciatore  <b>Vegetables &amp; Pasta Bake</b>  Minted New Potatoes Jacket Potato  Braised Red Cabbage Courgettes  Fresh Salad Bar Coronation Chicken	Breaded Cod  <b>Macaroni Cheese</b>  Chips Jacket Potatoes  Peas Baked Beans  Fresh Salad Bar
DESSERT	Eves Pudding & Custard  Fresh Fruit Basket  Yoghurt	Bread & Butter Pudding & Custard  Fresh Fruit Basket  Yogurt	Banoffee Pie & Cream  Fresh Fruit Basket  Yogurt	Jam Swiss Roll  Fresh Fruit Basket  Yogurt	Lemon Meringue Pie  Fresh Fruit Basket  Yogurt

\*\*\*Menu is subject to change\*\*\* Please email or see Chef Dave if you would like to see anything new on menus or have any favourites you would like to see on menus.

NGCI = Non Gluten Containing Ingredients All our Pork is Red Tractor approved meat, our beef & lamb are sourced from U.K farms, our Cod fillets are MSC approved. All our Eggs are free range.