

SUMMER MENU – WEEK 1

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Hot Meals				
Tuna Pasta Bake with mixed vegetables and crusty bread	Beef Chilli with rice, green beans and sweetcorn	Roast Chicken with stuffing, roast potatoes, carrots, broccoli and gravy	Beef Burger in a bun with onion rings and salad	Chicken Kiev's with chips, peas and baked beans
Roasted vegetables in a tomato sauce (Gluten Free & Vegan)	Five Bean Chilli (Gluten Free & Vegan)	Aubergine and Lentil Bake (Gluten Free)	Falafel & Spinach Burgers (Vegan)	Katsu Style Veggie Crispbakes (Vegan)
Quiche of the day (Gluten Free)	Potato Skins (Gluten Free)	Soup of the Day (Gluten Free)	Risotto (Gluten Free)	Vegetable Curry (Gluten Free & Vegan)
Bakery option available daily to pre-order Baked potatoes available daily alongside a selection of fresh salad				
Desserts				
Peach Melba (Gluten Free)	Jelly and Ice Cream (Gluten Free)	Homemade Cheesecake	Chocolate Brownie and Cream (Gluten Free)	Lemon Drizzle Cake



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SUMMER MENU – WEEK 2

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Hot Meals				
Beef Lasagne, mixed vegetables and garlic bread	Barbeque Chicken Wraps with sautéed vegetables and salad	Roast Gammon with roast potatoes, parsnips, carrots, sweetcorn and gravy	Baked Salmon with new potatoes, green beans, broccoli and parsley sauce	Sausage Rolls with chips, peas and baked beans
Vegetable Lasagne (Gluten Free)	Stuffed Peppers (Gluten Free & Vegan)	Ratatouille (Gluten Free & Vegan)	Bacon and Cheese Turnovers	Vegan Sausage Rolls (Vegan)
Quiche of the day (Gluten Free)	Mexican Vegetable Rice (Gluten Free & Vegan)	Butternut Squash and Tomato Crumble (Vegan)	Pizza Baguettes (Gluten Free & Vegan)	Vegetable Curry of the day (Gluten Free & Vegan)
Bakery option available daily to pre-order Baked potatoes available daily alongside a selection of fresh salad				
Desserts				
Arctic Roll	Scones with Cream and Jam	Homemade Cheesecake	Vanilla Crunch and Cream	Homemade Flapjack



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SUMMER MENU – WEEK 3

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Hot Meals				
Cheese and Tomato Pasta with mixed vegetables and garlic bread	Southern Fried Chicken Wraps with salad	Roast Pork with stuffing, roast potatoes, carrots, cabbage and gravy	All Day Breakfast – Sausages, bacon, egg, hash browns, mushrooms and tomatoes	Battered Fish with chips, peas and baked beans
Creamy Mushroom and Spinach Gnocchi (Gluten Free)	Crispy Chiquin Tenders (Vegan)	Risotto (Gluten Free)	Tomato and Garlic Butter Beans (Gluten Free & Vegan)	Katsu Style Chicken
Quiche of the day (Gluten Free)	Fajita Pasta Bake (Gluten Free)	Stuffed Mushrooms (Gluten Free)	Meat Free Sausages (Vegan)	Vegetable Curry of the day (Gluten Free & Vegan)
Bakery option available daily to pre-order Baked potatoes available daily alongside a selection of fresh salad				
Desserts				
Ice Cream Cones	Tray Cake	Homemade Cheesecake	Lemon Posset (Gluten Free) with a Shortbread Biscuit	Chocolate Chip Muffins



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SUMMER MENU – WEEK 4

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Hot Meals				
Creamy Cajun Chicken Pasta with mixed vegetables and crusty bread	Sausages with mashed potatoes, peas, broccoli and gravy	Roast Beef with roast potatoes, carrots, cabbage, yorkshire puddings & gravy	Hunters Chicken with new potatoes, sweetcorn and green beans	Pizza with chips, sweetcorn and baked beans
Macaroni Cheese (Gluten Free)	Vegan Sausage Shakshuka (Gluten Free & Vegan)	One Pot Vegetarian Jambalaya (Vegan)	Vegetarian Lasagne Soup (Gluten Free)	Cheese and Marmite Sausages
Quiche of the day (Gluten Free)	Garlic, Chilli and Honey Noodles	Cauliflower Cheese (Gluten Free & Vegan)	Baked Fish (Gluten Free)	Vegetable Curry (Gluten Free & Vegan)
Bakery option available daily to pre-order Baked potatoes available daily alongside a selection of fresh salad				
Desserts				
Choc Ices (Gluten Free)	Pineapple Upside Down Cake with Ice Cream	Homemade Cheesecake	White Chocolate and Raspberry Blondie with Cream (Gluten Free)	Homemade Traybake Squares



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