

## SPRING MENU – WEEK 1

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Hot Meals				
Creamy Prawn Pasta with mixed vegetables and crusty bread	Jacket potatoes with a selection of fillings	Roast Chicken with stuffing, roast potatoes, carrots, broccoli and gravy	Beef Enchiladas	Southern Fried Chicken with chips, sweetcorn and baked beans
Creamy Quorn Fillets (Gluten Free)		Quorn Chicken Gratin (Gluten Free)	Vegetable Enchilada Pie (Gluten Free)	Chicken Free Southern Fried Strips (Vegan)
Quiche of the day (Gluten Free)		Mushroom Risotto (Gluten Free)	Potato Skins (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				
Sticky Toffee Pudding	Jelly and a biscuit	Homemade Cheesecake	Oaty Fruit Crunch and Custard	Tray Cake



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## SPRING MENU – WEEK 2

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Hot Meals				
Spaghetti Bolognese, mixed vegetables and garlic bread	Fajita Chicken Wraps with sautéed vegetables and onion rings	Roast Gammon with roast potatoes, parsnips, carrots, sweetcorn and gravy	Savoury Mince & Dumplings with mashed potatoes, green beans, cabbage and gravy	Fish Fingers with chips, peas and baked beans
Roasted vegetables in a tomato sauce (Gluten Free & Vegan)	Aubergine and Lentil Bake (Gluten Free)	Broccoli and Stilton Crumble (Gluten Free)	Butternut Squash Tagine (Gluten Free & Vegan)	Bacon and Cheese Turnovers
Quiche of the day (Gluten Free)	Vegan Crispy Chiquin Tenders (Vegan)	Soup of the Day (Gluten Free)	Stuffed Peppers	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				
Jam Donuts	Chocolate Sponge and Chocolate Custard	Homemade Cheesecake	Lemon Meringue Pie	Rice Crispy Crunch



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## SPRING MENU – WEEK 3

Hot Meals				
Cheese & Tomato Pasta with mixed vegetables and crusty bread	Sausages with mashed potato, peas, broccoli and gravy	Roast Pork with stuffing, roast potatoes, carrots, cabbage and gravy	All Day Breakfast – Sausages, bacon, egg, hash browns and mushrooms	Chicken Burgers with chips, sweetcorn and baked beans
Vegetable Lasagne (Gluten Free)	Beanie Hotpot (Gluten Free & Vegan)	One Pan Quorn with vegetables (Gluten Free)	Shakshuka (Gluten Free)	Pumpkin and Spinach Burgers (Vegan)
Quiche of the day (Gluten Free)	Meat Free Sausages (Vegan)	Potato Paprikash (Gluten Free)	Boulangere Potatoes (Gluten Free)	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				
Chocolate Chip Muffins	Banoffee Pie	Homemade Cheesecake	Jam Tart and Custard	Coconut Cake



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## SPRING MENU – WEEK 4

Hot Meals				
Chicken Alfredo with mixed vegetables and garlic bread	Sausage Plait with mashed potatoes, peas, cabbage and gravy	Roast Beef with roast potatoes, carrots, broccoli, yorkshire puddings & gravy	Chicken Curry with rice, green beans and poppadoms	Pizza with chips, sweetcorn and baked beans
Macaroni Cheese (Gluten Free)	Mushroom Wellington (Gluten Free)	Butternut Squash Risotto (Gluten Free & Vegan)	Vegetable Curry (Gluten Free & Vegan)	Baked Fish (Gluten Free)
Quiche of the Day (Gluten Free)	Stuffed Mushrooms (Gluten Free)	Soup of the Day (Gluten Free)	Bombay Potatoes (Gluten Free & Vegan)	Vegetable Stir Fry (Vegan)
Bakery option available daily to pre-order Baked potatoes available daily alongside a selection of fresh salad				
Desserts				
Peach Melba	Rice Pudding	Homemade Cheesecake	Chocolate Crunch and Chocolate Custard	Rocky Road



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