



Week Commencing: 25<sup>th</sup> November 2019 – 25.11.2019

<i>Day</i>	<i>Breakfast</i>	<i>Soup</i>	<i>Midday Meal</i>	<i>Tea</i>	<i>Supper</i>
<b>Monday</b>		Tomato and basil soup (v)	Beef chilli pasta bake, roasted vegetables Veggie risotto (v) Chocolate and orange brioche pudding and cream	Homemade chicken Kiev's, new potatoes and corn on the cob Ginger sponge and custard	Toast and drinks
<b>Tuesday</b>	Potato Waffles Scrambled eggs and beans Yoghurts Fruit juice	Sweet potato and red pepper soup (v)	Salmon fillets, roast new potatoes, carrots and cauliflower cheese Veggie Chow Mein (v) Apricot and cranberry flapjack	Pork chops in gravy, mashed potatoes, broccoli and green beans Mandarin crumble and cream	Toast and drinks
<b>Wednesday</b>	Pancakes Scrambled eggs and beans Yoghurt Fruit juice	Lentil soup (v)	Roast turkey, roast potatoes, sprouts, roast parsnips, carrots, stuffing and cranberry sauce Mushroom and bean hotpot (v) Sticky toffee pudding and toffee sauce	Tacos, shredded lettuce, peppers, onions, salsa, sour cream and guacamole Granny crunch	Toast and drinks
<b>Thursday</b>	Cheese croissants Scrambled eggs and beans Yoghurts Fruit juice	Minted pea (v)	Jerk chicken with rice, peas and roasted vegetables Cheese and tomato pasta (v) Raspberry muffins	Sausage casserole, mashed potato and carrots Banoffee pie	Toast and drinks
<b>Friday</b>	Full English Yoghurts Fruit juice		Fish, chips, peas, beans and tartare sauce Southern fried chicken Paneer curry (v) Donuts		Toast and drinks

Meals will be served with Seasonal Vegetables, Salad Bar, Fresh Fruit & Yogurt.

Home-made soup with fresh baked bread served at lunchtime.

(g) gluten free (v) vegetarian (d) dairy free