



# SPRING MENU - WEEK ONE

Allergies and Intolerances

Please speak to the staff about the ingredients in the meal when making your order. Staff will ensure that diet notifications are completed and submitted to the kitchen as necessary

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>BREAKFAST</b>						
A traditional English breakfast is served each morning along with hot and cold cereals, toast and preserves, fruit, juices and tea & coffee						
<b>LUNCH</b>						
Sausage Hot Pot OR Spinach & Tomato Lasagne Cauliflower Green Beans Mashed Potato	Liver & Bacon OR Chicken with Noodles Carrots Leeks Mashed Potato	Roast Turkey & Cranberry Sauce Stuffing Broccoli Roast Parsnips Roast Potato	Irish Stew & Dumplings OR Chef Salad Mixed Vegetables Boiled Potato	Fried Fish OR Poached Fish Peas Carrots Chips	Smoked Haddock Parsley Sauce OR Savoury Mince Beef Spring Greens Sweetcorn Mashed Potato	Roast Chicken Cranberry sauce Stuffing Savoy Cabbage Carrots Roast Potato
Ginger Sponge & Lemon Sauce	Apple Pie & Cream	Fruit Salad in a Basket	Bread & Butter Pudding/Cream	Red Berry Trifle	Chocolate Cake & Chocolate Sauce	Cherry and Almond sponge With Custard
Fresh fruit, a selection of yoghurts and cheese & biscuits are available daily at Lunch						
<b>AFTERNOON TEA</b>						
Fairy Cakes	Chocolate Muffin	Rock Cakes	Bread Pudding	Butterfly Cakes	Lemon Cake	Home Made Biscuits
<b>SUPPER</b>						
Soup of the Day Selection of Sandwiches Pasta Bake	Soup of the Day Cold Meat with Mash & beans Scrambled Egg on Toast	Soup of the Day Selection of Sandwiches Ham, Beans & Chips	Soup of the Day Cold Meat Bacon with Tomatoes & Hash Brown	Soup of the Day Selection of Sandwiches Macaroni Cheese	Soup of the Day Cold Meat with Mash Sausage in a Roll	Soup of the Day Chefs Cold Buffet Sandwiches  Banana/mixed fruit bowl
Angel Delight	Fruit Flan & Cream	Jelly & Cream	Apple Cake	Lemon Sponge	Muffins	Cakes

Fresh fruit is available daily at Supper

**JACKET POTATO, SALAD AND OMELETTE ARE ALSO AVAILABLE FOR LUNCH AND SUPPER – REQUESTS BY 10.00AM PLEASE**



## SUMMER MENU - WEEK ONE

Allergies and Intolerances

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MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>BREAKFAST</b>						
A traditional English breakfast is served each morning along with hot and cold cereals, toast and preserves, fruit, juices and tea & coffee						
<b>LUNCH</b>						
Mince & Onion Pie OR Salmon & Pasta Bake Cauliflower Green Beans Mashed Potato	Turkey & Bacon Hotpot OR Mushroom & Leek Flan Carrots Leeks	Roast Pork & Apple Sauce Broccoli Roast Parsnips Roast Potato	Lamb & Mint Pudding OR Summer braised chicken with tomato Mixed Vegetables New Potatoes	Fried Fish OR Poached Fish Peas Carrots Chips	Chicken & Prawn Melt OR Spaghetti Bolognaise Mange Tout Butternut Squash Mashed Potato	Roast Chicken cranberry Sauce Sage & Onion stuffing Savoy Cabbage Carrots Roast Potato
Stewed Apple with Custard	Trifle	Fruit Pie & Cream	Peaches & cream	Lemon Tart & Cream	Gooseberry Fool	Cherry sponge with custard
Fresh fruit, a selection of yoghurts and cheese & biscuits are available daily at Lunch						
<b>AFTERNOON TEA</b>						
Fairy Cakes	Chocolate Muffin	Rock Cakes	Bread Pudding	Fruit Cake	Iced sponge	Butterfly cakes
<b>SUPPER</b>						
Soup of the Day Selection of Sandwiches	Soup of the Day Cold Meat with Mash and Mushy Peas	Soup of the Day Selection of Sandwiches Egg and Chips	Soup of the Day Cold Meat Bacon with Tomatoes and Hash Browns	Soup of the Day Selection of Sandwiches Macaroni Cheese	Soup of the Day Cold Meat with Mash Hot Dogs & Onions in a roll	Soup of the Day Chefs Cold Buffet Sandwiches
Cheese & Potato pie	Cheese and Onion Roll					
	Fruit flan & cream					
Cherry cakes		Fairy Cakes	Jelly & Cream	Blueberry Muffings	Carrot cake With butter icing	Cakes



## AUTUMN MENU - WEEK ONE

Allergies and Intolerances

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MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>BREAKFAST</b>						
A traditional English breakfast is served each morning along with hot and cold cereals, toast and preserves, fruit, juices and tea & coffee						
<b>LUNCH</b>						
Chicken & Basil Stew OR Leek & Mushroom Quiche Mustard Mash Parsnips Broccoli	Lamb & Vegetable Curry OR Fish with Parsley Sauce Sauté Potato Braised Marrow Carrots	Roast Pork & Apple Sauce Stuffing Fresh Mixed Vegetables Roast Potato	Autumn Beef Casserole OR Thai Prawn Stir Fry & Noodles Sauté Mixed Peppers Courgettes	Fried Fish OR Poached Fish Peas Carrots Chips	Savoury Mince with Onions OR Vegetable Fritata with Cheese Mashed Potato Green Beans Mashed Swede	Roast Chicken with Cranberry Sauce Stuffing Savoy Cabbage Carrots Roast Potato
Syrup Sponge & Custard	Banoffee Pie	Fruit Pie & Custard	Stewed Fruit & Custard	Bread & Butter Pudding	Pear Tart & Chocolate Sauce	English Trifle
Fresh fruit, a selection of yoghurts and cheese & biscuits are available daily at Lunch						
<b>AFTERNOON TEA</b>						
Fairy Cakes	Chocolate Muffin	Rock Cakes	Bread Pudding	H/Made Biscuits	Scones	Orange Cake
<b>SUPPER</b>						
Soup of the Day Selection of Sandwiches Vegetable Nuggets with Chips	Soup of the Day Cold Meat with Mash & Peas Tuna & Pasta Bake	Soup of the Day Selection of Sandwiches Ploughman's Supper	Soup of the Day Cold Meat & Chips Egg & Chips	Soup of the Day Selection of Sandwiches  Cheese & Potato Pie/spaghetti hoops	Soup of the Day Cold Meat with Mash/beans Pate on Toast	Soup of the Day Chefs Cold Buffet Sandwiches
Banana Bread	Lemon & Orange Cake	Arctic Roll	Rice Pudding With grated chocolate	Fairy Cakes	Parkin	Cakes



## WINTER MENU - WEEK ONE

Allergies and Intolerances

Please speak to the staff about the ingredients in the meal when making your order. Staff will ensure that diet notifications are completed and submitted to the kitchen as necessary

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>BREAKFAST</b>						
A traditional English breakfast is served each morning along with hot and cold cereals, toast and preserves, fruit, juices and tea & coffee						
<b>LUNCH</b>						
Cottage Pie OR Lamb & Sweet Potato Curry with Rice Peas Buttered Carrots	Braised Pork & Onion Gravy OR Salmon & Broccoli Quiche Mashed Potato Greed Beans Grilled Tomato	Roast Turkey & Cranberry Sauce Stuffing Roast Potato Mashed Buttered Swede Parsnips	Chicken Casserole & Dumplings OR Mediterranean Veg Stew Parsley Potato Broccoli Savoy Cabbage Rhubarb Crumble & Ice Cream	Fried Fish OR Poached Fish Peas Carrots Chips	Sausage & Lentil Casserole OR Creamy Veg Pie Mashed Potato Cauliflower Courgettes	Roast Chicken with Cranberry Sauce Stuffing Buttered Cabbage Leeks Roast Potato  English Trifle
Chocolate Sponge & Chocolate Sauce						
Whiskey & Marmalade Pudding						
Cherry Pie & Cream						
Sticky toffee pudding with toffee sauce						
Syrup Sponge & Custard						
Fresh fruit, a selection of yoghurts and cheese & biscuits are available daily at Lunch						
<b>AFTERNOON TEA</b>						
Fairy Cakes	Chocolate Muffin	Rock Cakes	Bread Pudding	Lemon Drizzle	Scones	Jaffa Cakes
<b>SUPPER</b>						
Soup of the Day Selection of Sandwiches Homemade Fishcake & Chips  Jelly & Cream	Soup of the Day Cold Meat with Potato Salad Cheese & Potato Bake with Baked Beans Cheesecake	Soup of the Day Selection of Sandwiches Sausage Plait & Chips  Fruit Salad	Soup of the Day Cold Meat Maccaroni Cheese  Blueberry Muffins	Soup of the Day Selection of Sandwiches Jacket Potato with Tuna & Sweetcorn Banana Loaf	Soup of the Day Cold Meat with Mash Pate on Toast  Rice Pudding	Soup of the Day Chefs Cold Buffet Sandwiches  Cakes

Fresh fruit is available daily at Supper