



Menu



Weeks Beginning 24th February & 16th March

(apologies in advance: some changes may occur from time to time due to seasonal availability or unforeseen circumstances)

Monday

Main Meal—Meat Free Monday

Lentil ragu and three cheese lasagne

Side of.....crunchy, fresh salad with mixed olives

Pudding....Arborio rice pudding sweetened with dates and nutmeg

Tuesday

Main Meal—Choose from

Free range chicken or veggie sausage Katsu curry

Side of.....sticky Jasmine rice, just cooked sweetcorn and carrot, cucumber and spring onion ribbons

Pudding....fresh seasonal fruit

Wednesday

Main Meal—Without Meat Wednesday

Aubergine, garlic and sundried tomato pasta

Side of.....crunchy fresh salad with French dressing

Pudding....Arborio rice pudding sweetened with dates and nutmeg

Thursday

Main Meal—Choose from

Pork and sage, or veggie sausage and stuffing, croquettes

Side of.....rich tomato and carrot sauce, sautéed fine green beans and broccoli

Pudding....seasonal fresh fruit salad

Friday

Main Meal

Mild fish curry (locally sourced fish)

A side ofbasmati rice, cucumber, tomato & coriander chutney

Pudding....rhubarb, fresh ginger and apple crumble with a drizzle of double cream