



## Lunch Menu Monday 29 November to Friday 3 December

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>Soup</b>	Fennel & herb	Carrot & ginger	Summer vegetable broth	Sweetcorn chowder	Tomato & basil
<b>Mains kitchen</b>	Smoky BBQ chicken breast Caesar salad, croutons, mixed baby gem & cos lettuce	Pork in black bean sauce, soy noodles, prawn crackers	Shepherd's pie, topped with sweet potato mash, gravy	Glazed roast gammon, sweet chilli sauce	BBQ glazed chicken breast, slaw & barbecue sauce
<b>Vegetarian</b>	Roasted squash, lemon grass & basmati laksa bake	Kale, quinoa fritters, pesto sauce with citrus crème fraiche, mixed salad	Wild mushroom stroganoff, basmati rice	Peppers, courgette & feta pitta bread with chilli jam	Grilled halloumi, marinated courgette and aubergine, herby couscous, hummus dressing
<b>Fish counter</b>	Tuscan cod, salsa verde, thyme new potatoes		Grilled cod with chorizo, caper sauce		Battered pollock, tartar sauce, lemon wedge
<b>Sides</b>	Thyme new potatoes			Lemon & rosemary baked wedges	Chips
	Glazed carrots & parsley	Steamed Chinese greens	Sweetcorn	Roast cauliflower	Peas
	Lemon courgette	Broccoli florets	Green beans & red onion	Mixed green vegetables	Mushy peas
<b>Jacket potato / pasta bar</b>	Penne, Cumberland ragu, mushroom & leek alfredo, cheese, olives, garlic bread	Jacket potato, lamb savoury mince, baked beans, grated cheese	Beef dhansak, roasted cauliflower & potato masala, fragrant rice, naan bread, poppadoms, onion bhaji, lamb samosas, chutney	Spaghetti, chicken, broccoli fricassee, red pesto cream, cheese, olives, garlic bread	Jacket potato, chilli con carne, BBQ baked beans, grated cheese
<b>Desserts</b>	Pear & blackberry crumble with custard	Sticky toffee pudding with Chantilly cream	Lemon & raspberry sponge with custard	Baked rice pudding with jam sauce	Apple pie with custard

The menu may be subject to change due to ongoing supply issues.



## Lunch Menu Monday 6 to Thursday 9 December

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY
Soup	CAROL SERVICE	Classic tomato	Courgette and lemongrass	CHRISTMAS LUNCH
Mains kitchen		Chicken, leek & mushroom pie, roasted new potatoes	Roasted pork loin steak, apple sauce, gravy, crackling	
Vegetarian		Quorn & vegetable casserole	Thyme-infused root vegetable pie	
Fish counter			Baked red mullet, caper & parsley vinaigrette, sautéed cabbage	
Sides		Roasted new potatoes	Thyme & garlic roasted potatoes	
		Broccoli florets	Roasted parsnip	
		Sweetcorn	Braised red cabbage	
Jacket potato / pasta bar		Jacket potato, curried lamb, baked beans, grated cheese	Sweet & sour chicken or tofu with rice noodles, vegetable or beef spring rolls, prawn crackers	
Desserts		Apple & berries crumble with custard	Chocolate cake with chocolate custard	

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