

Week 1

Five Ways Menu

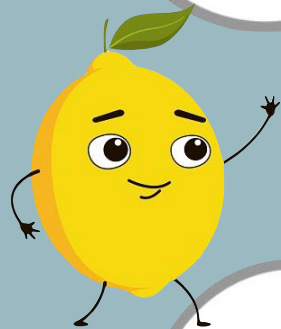
Monday

Roast Chicken & Yorkshire Pudding
Served with mashed & roast potatoes & seasonal vegetables
Dairy free & Gluten free without Yorkshire pudding

Quorn Sausage & Yorkshire Pudding
Served with mashed & roast potatoes & seasonal vegetables
dairy free without Yorkshire pudding

Jacket Potatoes and Fillings or Freshly Made Sandwiches

Dessert of the Day



Tuesday

Pasta Bolognese
Served with garlic bread & seasonal vegetables
Dairy Free, Gluten Free Option Available

Bean & Pepper Chilli
Served with wholegrain rice seasonal vegetables
Dairy & Gluten Free

Jacket Potatoes and Fillings or Freshly Made Sandwiches

Dessert of the Day



Wednesday

Salmon Fishcakes
Served with diced potatoes, baked beans or seasonal vegetables
Dairy Free, GF Alternative Available

Cheese & Potato pie with crusty bread
Served with seasonal vegetables or baked beans
GF without bread

Jacket Potatoes and Fillings or Freshly Made Sandwiches

Dessert of the Day



Thursday

Corned Beef Hash & Crusty Bread
Served with seasonal vegetables or baked beans

Margarita Pizza
Served with potato wedges, sweetcorn or baked beans
Gluten Free & Dairy Free Option Available

Jacket Potatoes and Fillings or Freshly Made Sandwiches

Dessert of the Day

DAILY

Bread Basket, Fresh Salad
Selection of lighter Desserts -
Jelly, Fresh Fruit Pots & Yoghurts
GF & DF Options available

Friday

Chicken Nuggets
Served with chips, baked beans or peas

Breaded Vegetable Fingers
Served with chips, baked beans or peas

Jacket Potatoes and Fillings or Freshly Made Sandwiches

Dessert of the Day

Allergen information for all our dishes can be obtained by contacting the Catering Manager on: 01543 278071