

WINTER LUNCH MENU - WEEK 1

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<p>Cumberland Sausage Ring Locally sourced traditional Cumberland sausage ring served on a bed of creamed potatoes with caramelized onions (gluten free sausages available)</p> <p>Paninis Ham & Cheese, Cheese & Sauté Red Onion</p>	<p>Chunky Chilli Beef Chunky beef, tomatoes, peppers and onions slowly cooked with Mexican spices served with dipping bread or rice (gluten free without dipping bread)</p> <p>Calzones Pepperoni, Cheese & Mixed Pepper</p>	<p>Roast Pork Loin Slow roasted loin of pork served with apple sauce, stuffing balls, crispy crackling and Yorkshire puddings (gluten free without Yorkshire puddings and stuffing)</p> <p>Paprika Beef Pie Beef lightly seasoned with paprika encased in short pastry and baked until golden (gluten free option available)</p>	<p>Chicken Chasseur Braised chicken cooked with wine, tarragon, mushrooms and garlic (gluten free)</p> <p>Soft Deli Rolls Turkey Salad, Tuna & Cucumber, Egg Mayonnaise & Cress</p>	<p>Battered Cod Fillet Crispy battered fish fillets with lemon & parsley (poached/grilled fish available) Fish Fingers</p> <p>Chorizo Scotch Eggs Hard boiled eggs encased in Spanish chorizo and pork sausage meat lightly breaded and served with a lemon mayonnaise</p>	<p>Lamb Boulangere Tender lamb in a rich jus with diced swede, parsnip, carrot and onion topped with potato slices and baked until crisp (gluten free)</p> <p>Mac & Cheese Two Ways Macaroni pasta bound in a creamy cheese sauce topped with golden melted cheese and optional crispy bacon</p>	<p>Pizza Two slices of pizza: Ham & Pineapple, Roast Vegetable (gluten free option available)</p> <p>Halloumi Towers A tower consisting of halloumi, red and yellow peppers, courgettes and aubergine baked in the oven until tender (gluten free)</p>
<p>Quorn & Vegetable Stroganoff Slices of Quorn chicken and vegetables in an authentic stroganoff sauce served with steamed saffron rice (gluten free)</p> <p>Oven Baked Jacket Potato with a choice of fillings: cheese, tuna, beans</p> <p>Homemade Soup of the Day Served with fresh bread & croutons</p>	<p>Brie & Pepper Filo Purses Homemade filo pastry purses filled with brie and roasted peppers with a red onion jam (gluten free option available)</p> <p>Oven Baked Jacket Potato with a choice of fillings: cheese, tuna, ravioli</p> <p>Homemade Soup of the Day Served with fresh bread & croutons</p>	<p>Butternut Squash & Thyme Crumble An alternative to a savoury pie, aromatic thyme roasted butternut squash lightly bound in a creamy vegetable sauce and topped with a cheddar and herb crumble</p> <p>Oven Baked Jacket Potato with a choice of fillings: cheese, tuna, beans</p> <p>Homemade Soup of the Day Served with fresh bread & croutons</p>	<p>Vegetable Tagine with Herb Cous Cous An authentic Moroccan tagine combined with tender vegetables and apricots served with cous cous and topped with coriander (gluten free without cous cous)</p> <p>Oven Baked Jacket Potato with a choice of fillings: cheese, tuna, spaghetti hoops</p> <p>Homemade Soup of the Day Served with fresh bread & croutons</p>	<p>Aubergine Moussaka Quorn mince ragu served in a hollowed Aubergine topped with a feta cheese sauce and cooked until golden (gluten free option available)</p> <p>Oven Baked Jacket Potato with a choice of fillings: cheese, tuna, beans</p> <p>Homemade Soup of the Day Served with fresh bread & croutons</p>	<p>Carrot & Shallot Quiche Roasted Chantenay carrots and shallots in a cheese and herb short crust pastry case (gluten free option available)</p> <p>Oven Baked Jacket Potato with a choice of fillings: cheese, tuna, ravioli</p> <p>Homemade Soup of the Day Served with fresh bread & croutons</p>	<p>Homemade Soup of the Day Served with fresh bread & croutons</p> <p>Oven Baked Jacket Potato with a choice of fillings: cheese, tuna, spaghetti hoops</p> <p>Homemade Soup of the Day Served with fresh bread & croutons</p>
<p>Creamed Potatoes, Garden Peas, Carrots</p> <p>Salad Bar Featured Salad: Cauliflower & Chickpea</p>	<p>Cajun New Potatoes, Mexicorn, Roast Courgette</p> <p>Salad Bar Featured Salad: Carnival Slaw</p>	<p>Roast and Boiled Potatoes, Saute Savoy Cabbage, Carrots, Cauliflower Cheese</p> <p>Salad Bar Featured Salad: Five Bean Salad</p>	<p>Dauphinoise Potatoes, Green Beans with Sunblushed Tomatoes, Saute Mushrooms</p> <p>Salad Bar Featured Salad: Moroccan Style Fruity Cous Cous</p>	<p>Chipped Potatoes, Mushy Peas, Baked Beans</p> <p>Salad Bar Featured Salad: Mediterranean Pasta Salad</p>	<p>Minted New Potatoes, Medley of Vegetables</p> <p>Salad Bar</p>	<p>Filled Potato Skins</p> <p>Salad Bar</p>
<p>Chocolate Sponge Chocolate Sauce</p> <p>Fresh Fruit Cocktail, Yogurt, Fruit Jelly, Fresh Fruit</p>	<p>Clotted Cream Rice Pudding Jam Sauce</p> <p>Fresh Fruit Cocktail, Yogurt, Fruit Jelly, Fresh Fruit</p>	<p>Apple Crumble Custard</p> <p>Fresh Fruit Cocktail, Yogurt, Fruit Jelly, Fresh Fruit</p>	<p>Treacle Tart</p> <p>Fresh Fruit Cocktail, Yogurt, Fruit Jelly, Fresh Fruit</p>	<p>Lemon Drizzle Cake Chantilly Cream</p> <p>Fresh Fruit Cocktail, Yogurt, Fruit Jelly, Fresh Fruit</p>	<p>Jam Roly Poly Custard</p> <p>Fresh Fruit Cocktail, Yogurt, Fruit Jelly, Fresh Fruit</p>	<p>Key Lime Pie</p> <p>Fresh Fruit Cocktail, Yogurt, Fruit Jelly, Fresh Fruit</p>