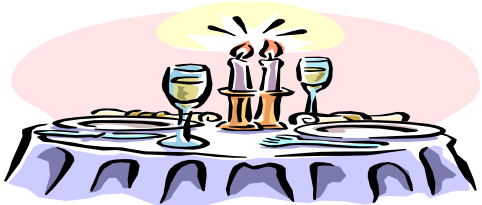


	THEME BAR	LUNCH	SWEET	DINNER
MONDAY	<u>'CHEF'S JACKET POTATOES'</u> Jumbo jacket potato Pork & Leek Sausage, baked beans & cheese Mushroom stroganoff & cheese	Chicken breast with sweet chilli pasta Stuffed peppers with tarka dahl	Rhubarb crumble & custard	Beef madras with naan bread & rice Tortellini formagio
TUESDAY	<u>'SOUL IN A BOWL'</u> Chicken Jambalaya Vegetable jambalaya Buttered sweetcorn	Gammon steak & fried egg Macaroni cheese with cherry tomato & spring onions	Ginger & lime sponge with rum infused custard	Baked trout with chilli & lemon butter Vegetable pakora with red onion salsa
WEDNESDAY	<u>'BURGERS TO GO'</u> Beef burger with cheese & salad garnish Veggie burger with cheese & salad garnish French fries	Coq-au-vin Polenta with honey roasted vegetables	Cherry chocolate pie	Roast Beef or Turkey Nut roast with tomato & red onion sauce
THURSDAY	<u>'PASTA PASTA'</u> Penne pasta Bolognese sauce Veggie ratatouille Garlic Bread & grated parmesan	Breaded turkey escalope with mozzarella & tomato Creamed leeks with cheese & chive scones	Coconut & raisin sponge & custard	Lamb & mint burger on ciabatta with raita Parmesan gnocchi with tomato & basil sauce
FRIDAY	<u>'FRIDAY'S FISH SHOP'</u> Chef's special fish of the day Vegetarian special Minted new potatoes & garden peas	Chinese chicken curry spring roll & curry sauce Four cheese ravioli	Rice pudding & fruit compote	FORMAL HALL 

SATURDAY & SUNDAY

- Brunch