Week 1 Meat Free Monday

Soup of the day (V)

Mains
Choice of:

No “Meat” Balls (V)
Quorn Balls served in a spiced tomato sauce with pasta

Home baked Quiche (V)
Sliced tomato, onions bound in egg, covered with cheese and baked to set in a pastry case

Sweet and Sour Vegetables (V)
Chunky crunchy vegetables bound in an authentic sweet and sour sauce, served with rice

Baked Jacket Potato/ Baked Sweet Potato (V)
Served with various fillings

Salad Special (V)
Check the salads board for today’s cold option

All served with a selection of seasonal vegetables and potatoes (V)

Create your own side salad from the salad bar (V)

Selection of Desserts (V)
Including yoghurts, fresh fruit and cold desserts

(V) – Vegetarian
Allergens information: please ask a member of staff for any information required
Week 1 Tuesday

Soup of the day (V)

Mains
Choice of:

Lightly Seasoned Cod
Succulent cod fillet lightly seasoned and baked, served on a bed of fresh leaves with a balsamic glaze

Beef Bolognaise
Slow cooked minced beef in a classic Italian sauce of chopped tomatoes, garlic, onion and basil served with pasta

Greek Pitta’s (V)
Greek inspired dish of chunky vegetables, olives, garlic and seasoning sautéed with olive oil and placed in a pitta pocket topped with feta cubes

Baked Jacket Potato/ Baked Sweet Potato (V)
Served with various fillings

Salad Special (V)
Check the salads board for today’s cold option

All served with a selection of seasonal vegetables and potatoes (V)

Create your own side salad from the salad bar (V)

Selection of Desserts (V)
Including yoghurts, fresh fruit and cold desserts

(V) – Vegetarian
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Week 1 Wednesday

Soup of the day (V)

Mains
Choice of:

Grilled Gammon Steak
Chunky gammon steaks grilled for flavour and served with sliced pineapple

Red Thai Chicken Curry
Our authentic blend of spices returns by request served with steamed rice

Sweet Balsamic Penne Pasta (V)
Penne pasta, crunchy peppers and onions alongside delicious cherry tomatoes sautéed in olive oil and drenched with balsamic glaze

Baked Jacket Potato/ Baked Sweet Potato (V)
Served with various fillings

Salad Special (V)
Check the salads board for today’s cold option

All served with a selection of seasonal vegetables and potatoes (V)

Create your own side salad from the salad bar (V)

Selection of Desserts (V)
Including yoghurts, fresh fruit and cold desserts

(V) – Vegetarian

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EAT@CASTLE LEAZES
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Food for Thought
Week 1 Thursday

Soup of the day (V)

Mains
Choice of:

Pulled Pork
Slow cooked pork shoulder marinated in our own blend of spices bound in sauce and served in a Brioche bun

Minced Pie
Pastry case filled with minced beef and gravy

Cheesy Broccoli Pasta (V)
Broccoli florets and pasta bound with lashings of creamy cheese sauce

Baked Jacket Potato/ Baked Sweet Potato (V)
Served with various fillings

Salad Special (V)
Check the salads board for today’s cold option

All served with a selection of seasonal vegetables and potatoes (V)

Create your own side salad from the salad bar (V)

Selection of Desserts (V)
Including yoghurts, fresh fruit and cold desserts

(V) – Vegetarian
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Week 1 Friday

Soup of the day (V)

Mains
Choice of:

Baked Battered Fish
Crisp battered cod finished in the oven

Chinese Pork Loin Steak
Succulent Pork loin steaks marinated in Chinese spices and oven baked

Quorn Lasagne (V)
Quorn mince bolognaise layered with lasagne pasta sheets and topped with a white sauce and cheese

Baked Jacket Potato/ Baked Sweet Potato (V)
Served with various fillings

Salad Special (V)
Check the salads board for today’s cold option

All served with a selection of seasonal vegetables and potatoes (V)

Create your own side salad from the salad bar (V)

Selection of Desserts (V)
Including yoghurts, fresh fruit and cold desserts

(V) – Vegetarian
Allergens information: please ask a member of staff for any information required