Please note that the menu may be subject to change and as a result differ slightly from advertised.
Monday (meat free)

soup

soup of the day (v)

mains

(all served with a selection of seasonal vegetables and potatoes)

quorn mince and dumplings (v)
quorn mince cooked in a rich gravy with mixed vegetables topped with a fluffy dumpling

butternut squash and spinach pasta (v)
butternut squash, courgettes and spinach in a fresh tomato sauce tossed with fusilli pasta

sweet chilli tofu (v)
tofu pieces in a sesame crumb bound with vegetables in a sweet chilli sauce, served with rice

baked jacket potato (v)
served with various fillings

extras

salad special
check the board for today’s cold options or create your own

selection of desserts
including yoghurts, fresh fruits and cold desserts
Tuesday

soup

soup of the day (v)

mains

(all served with a selection of seasonal vegetables and potatoes)

beef and vegetable pie
diced beef slow cooked with vegetables in a rich gravy, topped with a puff pastry lid

seafood paella
mixed seafood and rice cooked in a lightly spiced stock with peppers and fresh herbs

veggie quarter pounder (v)
breaded quarter pound vegetable burger served in a seeded bun with fresh salad and dressings

baked jacket potato (v)
served with various fillings

extras

salad special
check the board for today’s cold options or create your own

selection of desserts
including yoghurts, fresh fruits and cold desserts
**Wednesday**

soup

soup of the day (v)

mains

(all served with a selection of seasonal vegetables and potatoes)

**chicken korma**
succulent diced chicken breast cooked in a mildly spiced creamy curry sauce, served with rice

**sausage and yorkshire**
duo of pork and leek sausages, served with a Yorkshire pudding and onion gravy

**veggie sausage casserole (v)**
vegetarian sausages cooked with vegetables in a rich gravy, served with a Yorkshire pudding

**baked jacket potato (v)**
served with various fillings

extras

**salad special**
check the board for today’s cold options or create your own

**selection of desserts**
including yoghurts, fresh fruits and cold desserts
soup

soup of the day (v)

mains

(all served with a selection of seasonal vegetables and potatoes)

southern fried chicken
chicken breast coated in a fiery crumb, served with mixed salad

beef bolognaise
minced beef, slow cooked in a traditional tomato ragu, served with pasta

vegetable kiev (v)
vegetables and potato filled with a cream sauce and oven baked in a crispy crumb

baked jacket potato (v)
served with various fillings

extras

salad special
check the board for today’s cold options or create your own

selection of desserts
including yoghurts, fresh fruits and cold desserts
**Friday**

**soup**

soup of the day (v)

**mains**

(all served with a selection of seasonal vegetables and potatoes)

**battered fish**

oven-baked battered fish served with tartare sauce and lemon

**chinese pork stir fry**

stripped pork loin and vegetables, quick-cooked in Asian spices with egg noodles

**tandoori vegetables (v)**

a stir fry of mixed vegetables cooked in a mildly spiced tandoori marinade, served with rice

**baked jacket potato (v)**

served with various fillings

**extras**

**salad special**

check the board for today’s cold options or create your own

**selection of desserts**

including yoghurts, fresh fruits and cold desserts