

# WEEK 2

## Spring

<b>Monday</b>	<b>Tuesday</b>	<b>Wednesday</b>	<b>Thursday</b>	<b>Friday</b>
Chicken Tagalatele Tagaletelle Pasta and Chicken in Creamy Sauce  Bacon Chop with Pineapple and a Honey Glaze  (v) Veggie Tagalatele  New potatoes Garlic & Herb Style Garden Peas Baby Carrots	Cottage Pie Savoury Mince and Carrots Topped with Creamed Potatoes  Hickory smoked Chicken Legs/Thighs served with Boiled Rice  (v) Veggie Mince Pie  Wedge Potatoes  Cauliflower Florets Green Beans	Beef Dopiasa Iran & south Asia Spices Meet to Make this Curry served with Flavoured Rice  American Style Hot dogs with mustard  (v) Veggie Dopiasa served with Flavoured Rice  Herby diced Potatoes Baked Bean Sweetcorn	Roast Leg of Pork with Crackling, Yorkshire Pudding, Lemon, Thyme Stuffing & Apple Sauce  (V)Traditional Mac N Cheese  Roast Potatoes Broccoli Florets Sliced Carrots	Battered Cod Finger with Lemon Wedge Tartar Sauce  Chicken Fajitas Tex-Mex Food from the Rio- Grande  (v) Veggie Fajitas  Chunky Chips Mushy Peas Baked Beans
<b>Snacks</b> Each Day the following are available:  Jacket Potato with a choice of fillings Assorted Salad Bar Make yourself Sandwich Bar with Various Breads & Fillings Pasta Bar				
Available daily: Fresh Fruit, Muller Yoghurt or Cheese and Biscuits				
Black Forest Tray Bake & custard  Assorted Cookies	Rice Pudding Served with Jam  Cherry Shortbread	Honey Pudding & Custard  Jam Turnover	Apple Crumble & Custard  Chocolate Trifle	Chocolate Sponge & Chocolate Custard  Flapjack

