

WEEK 3

Spring

Monday	Tuesday	Wednesday	Thursday	Friday
<p>Chinese Style Sweet & Sour Chicken & Rice The popular Chinese Dish</p> <p>Toulouse Sausage & Crusty Bread From the region of Occitanie in France</p> <p>(v) Veggie Sweet & Sour</p> <p>Herby Dice Potatoes Baked Beans Savoy Cabbage</p>	<p>Beef Stew & Yorkshire Pudding (Diced Beef and seasonal Vegetables in a Gravy)</p> <p>Thai Chilli Pork Loin Chop served with noodles (A Pork Loin Smothered in a Sticky Thai Sauce)</p> <p>(V) Veggie Stew & Yorkshire Pudding</p> <p>Mashed Potatoes Sweetcorn Broccoli</p>	<p>Chefs special</p> <p>Fillet of Finney Haddock in a Creamy Cheese Sauce</p> <p>(v) Chefs Special</p> <p>Seasonal Potatoes & Vegetables of the day</p>	<p>Hot & Spicy Nandos Style Chicken Thighs/Leg (Peri-Peri Spices Garnished with Lime)</p> <p>Honey Roast Gammon & Pineapple (Slices of gammon garnished with pineapple)</p> <p>(V) Quorn Honey Roasted Fillets</p> <p>Roast Potatoes Farmhouse country Vegetables</p>	<p>Battered Cod Finger with Lemon Wedge & Tartar Sauce</p> <p>Traditional Italian Pasta Bolognese & Garlic Bread Served with Parmesan cheese</p> <p>(v) Veggie Bolognese & Garlic Bread served with parmesan cheese</p> <p>Chunky Chips Mushy Peas Baked Beans</p>
<p>Snacks</p> <p>Each Day the following are available:</p> <p>Jacket Potato with a choice of fillings Assorted Salad Bar Make yourself Sandwich Bar with Various Breads & Fillings Pasta Bar</p>				
<p>Available daily: Fresh Fruit, Muller Yoghurt or Cheese and Biscuits</p>				
<p>Orange zesty Sponge & Custard</p> <p>Assorted Doughnuts</p>	<p>Black Cherry Pie & Custard</p> <p>Lemon Syllabub</p>	<p>Sticky Toffee Crumble & Custard</p> <p>Chefs special Cupcakes</p>	<p>Belgian Waffles & Melba Sauce</p> <p>Chocolate Brownie</p>	<p>Jam Roly Poly & Custard</p> <p>Rice Krispy Bun</p>

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