## Lunch



Week I	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Soup	Sweet tomato & basil served with traditional farmhouse bread Butter Flora	Classic pea & mint served with traditional farmhouse bread Butter Flora	Butternut & thyme served with traditional farmhouse bread Butter Flora	Carrot & coriander served with traditional farmhouse bread Butter Flora	Curried sweet potato served with traditional farmhouse bread Butter Flora	Brunch	Brunch
	Pasta & Jackets Beef bolognaise Classic pomodoro Basil pesto Baked beans cheddar cheese	Pasta & jackets Creamy mushroom Classic pomodoro Baked potato or sweet potato Baked beans cheddar cheese	Pasta & jackets Hickory chicken Classic pomodoro Baked potato or sweet potato Baked beans cheddar cheese	Pasta & jackets Beef chilli Classic pomodoro Baked potato or sweet potato Baked beans cheddar cheese	Pasta & jackets Creamy pesto Classic pomodoro cheddar cheese Baked beans	Brunch	Brunch
Main	<b>Main</b> Hickory BBQ chicken thigh, Kansas slaw, chive butter new potatoes	<b>Main</b> Classic beef lasagne	<b>Main</b> Teriyaki pork chow mein	<b>Main</b> Chicken & chorizo paella	<b>Main</b> Breaded fish, tartare sauce, lemon	Brunch	Brunch
Sides	<b>Sides</b> Chive butter new potatoes Broccoli Green beans Kansas slaw	<b>Sides</b> Roasted med vegetables Garden peas Penne pasta	Sides Stir-fry vegetables 5 spice carrots Chilli broccoli	<b>Sides</b> Selection of salads Lemon & garlic broccoli Paprika roast corn cobs	<b>Sides</b> Mushy peas Garden peas Broccoli New potatoes	Brunch	Brunch
Plant Based	<b>Plant based</b> Boston bean burger, pretzel bun	<b>Plant based</b> Oumph & chickpea tagine	<b>Plant based</b> Quorn chow mein	Plant based Crispy tofu folded naan flatbread, spicy mayo, cheese, rocket	<b>Plant based</b> Jackfruit "fish" cake	Brunch	Brunch
Dessert of the day	<b>Dessert of the Day</b> Apple crumble served with vanilla custard	<b>Dessert of the Day</b> Pineapple & syrup sponge	<b>Dessert of the Day</b> Double chocolate steamed sponge	<b>Dessert of the Day</b> Lemon Meringue Cake	<b>Dessert of the Day</b> Warm Cookie bar	Brunch	Brunch
Dessert pots	Selection of yoghurts, jellies, fruit pots, mousse pots				Brunch	Brunch	

## Lunch



Week 2	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Soup	Carrot & orange served with traditional farmhouse bread	Minestrone served with traditional farmhouse bread	Thai noodle served with traditional farmhouse bread	Leek & potato served with traditional farmhouse bread	Roasted tomato & garlic served with traditional farmhouse bread	Brunch	Brunch
	Pasta & jackets Putanesca sauce Classic pomodoro cheddar cheese Baked beans	Pasta & jackets Carbonara sauce Classic pomodoro cheddar cheese Baked beans	Pasta & jackets Broccoli alfredo sauce Classic pomodoro cheddar cheese Baked beans	Pasta & jackets Goan chicken Baked potato and sweet potato Baked beans cheddar cheese	Pasta & jackets Creamy mushroom & pesto Classic pomodoro cheddar cheese Baked beans	Brunch	Brunch
Main	Beef chilli con carne with tortilla chips & rice	THEME DAY	Tandoori chicken tikka masala, naan bread, fragrant rice	Crispy cheese topped cottage pie	Nandon't peri peri Chicken bar	Brunch	Brunch
Sides	Guacamole Sour cream Broccoli Green beans Braised rice	THEME DAY	Naan bread Asian slaw Garlic roasted broccoli Curried vegetables	Mashed potato Garden peas Glazed carrots Cauliflower	Seasoned fries Chunky slaw Street corn BBQ beans	Brunch	Brunch
Plant Based	Lentil & bean chilli sin carne with tortilla chips & rice	THEME DAY	Paneer & chickpea saag, naan bread & fragrant rice	Mushroom & lentil cottage pie	Nandon't peri peri bar	Brunch	Brunch
Dessert of the day	Sticky toffee pudding with toffee sauce	THEME DAY	Vanilla rice pudding	Chocolate cake, pouring cream	Lemon shortbread	Brunch	Brunch
Dessert pots	Selection of yoghurts, jellies, fruit pots						

## Lunch



Week 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Soup	Roasted red pepper served with traditional farmhouse bread	Spicy roast parsnip served with traditional farmhouse bread	Chunky vegetable served with traditional farmhouse bread	Red lentil, chickpea & chilli served with traditional farmhouse bread	Creamy mushroom served with traditional farmhouse bread	Brunch	Brunch
	Pasta & jackets Roasted red pepper & feta Classic pomodoro cheddar cheese Tuna crunch Baked beans	Pasta & jackets Curried chickpea & spinach Baked potato or sweet potato Baked beans cheddar cheese Coronation chicken	Pasta & jackets Chicken & mushroom Classic pomodoro cheddar cheese Baked beans	Pasta & jackets Beef bolognaise Baked potato or sweet potato Baked beans cheddar cheese Tuna mayo	Pasta & jackets Broccoli al forno Classic pomodoro cheddar cheese Baked beans	Brunch	Brunch
Main	Green Thai beef curry	Smoked Spanish chicken	Butcher sausages & onion gravy	Chicken Parmigiana	Jumbo fish finger bap, tartare sauce	Brunch	Brunch
Sides	Coconut sticky rice Green beans & baby corn Thai cabbage	Med roast vegetables Sautee garlic & lemon spinach Selection of salads Patatas bravas	Mashed potatoes Garden peas Glazed carrots Gravy	Parmenter potatoes Steamed broccoli Roast pepper & corn	Chip shop chips Curry sauce Mushy peas Garden Peas	Brunch	Brunch
Plant Based	Quorn & aubergine rendang	Spinach & sweet potato tortilla	Vegan sausage & onion gravy	Aubergine parmigiana	Vegetable Tempura & sweet chilli sauce	Brunch	Brunch
Dessert of the day	Sticky Pineapple upside down cake	Choc chip sponge	Apple pie & custard	Raspberry blondie	Banana cake	Brunch	Brunch
Dessert pots	Selection of yoghurts, jellies, fruit pots, Mango mousse pots				Brunch	Brunch	