WEEKLY MENU Dinner

Monday	Tuesday	Wednesday	Thursday
Courgette and Dill Soup 131kcal	Spicy Cabbage Sou I 34kcal	Creamed Artichoke Soup 371kcal	Celeriac Soup 237kca
Served With Freshly Baked Bread	Served With Freshl Baked Bread	y Served With Freshly Baked Bread	Served With Freshly Baked Bread
Thai Green Chicken Curry 457kcal	Sticky Chipotle Bbq Be Brisket 304kcal	f Lemon and Herb Chicken Tray Bake with Butterbeans 466kcal (Halal)	Pork Meatballs in a Roasted Tomato Sauce 297kcal
Bouillabaisse 608kcal	Jamaican Chickpea Cur 458kcal (Vegan)	y Harissa Spiced Fish Pie 539kcal	Salmon and Cream Cheese Tagliatelle 515kcal (Vegetarian)
Thai Green Tofu and Vegetable Curry 436kcal (Vegetarian)	Rice and Peas 195kc	al Chilli Corn & Spring Onion Fritter 353kcal (Vegetarian)	Slow Braised Mushroom Bolognes 219kcal (Vegan)
Steamed Rice 130kcal	Mashed Sweet Potat 349kcal	o Grilled Courgette 34kcal	Garlic Bread 274kca
Stir Fried Greens I41kcal	Dirty Coleslaw 262ko	al Sautéed Cabbage 52kcal	Spaghetti 158kcal
Naan Bread 274kcal	BBQ Pit Beans	Oven Roasted Wedges 246kcal	Peas 81kcal
Grilled Aubergine 222kcal		Fruity Cous Cous 176kcal	Charred Aubergine 222kcal
DESSERT OF THE DAY	DESSERT OF THE D	AY DESSERT OF THE DAY	DESSERT OF THE DAY
Cherry pie with Chantilly Cream 390kcal	Peanut Butter and Jam Flapjacks 399kc	Plum Upside Down al Sponge Cake 459kcal	Lemon Posset 421kcal
	Friday	Saturday	Sunday
Roasted S	Swede Soup118kcal	Closed	Closed
DW Served W	/ith Freshly Baked Bread Hamb Casserole		
46 Feta and Frittan	5kcal (Halal) Spring Vegetable ta (Vegetarian) 482kcal		
Roast P	otatoes 361kcal		
Mashed H	lerby Swede 93kcal		
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