







# YOUR Menu

29<sup>th</sup> April, 20<sup>th</sup> May, 17<sup>th</sup> June,  
8<sup>th</sup> July, 2<sup>nd</sup> Sept, 23<sup>rd</sup> Sept,  
14<sup>th</sup> Oct 2019



Week 2

Monday	Tuesday	Wednesday	Thursday	Friday
 Pasta in Tomato Sauce	Pork Sausages with Mashed Potato & Gravy	Roast Pork with Apple Sauce, Roast Potatoes & Gravy	Beef & Pasta Bolognese	Wholemeal Crumb Salmon Fillet with Oven Chips
Quorn Lattice Slice with Potatoes 	 Vegetable Biryani	Roasted Vegetable Quiche with Roast Potatoes 	 Quorn Pasta Pesto	Vegetable Nuggets with Oven Chips 
Jacket Potato with Cheese & Beans	Cheese Baguette	Tuna Pasta	Jacket Potato with Chicken & Sweetcorn	Ham Baguette
Broccoli Florets & Sliced Carrots	Sweetcorn & Garden Peas	Spring Green & Cauliflower	Broccoli Florets & Baton Carrots	Sweetcorn & Baked Beans
Ginger Cookie with a Glass of Milk	Cheese & Biscuits with Fresh Fruit	Fresh Fruit Platter served with Crème Fraiche	Ice Cream Roll	Chocolate & Beetroot Brownie with a Glass of Milk

- We offer unlimited bread & vegetables to our customers.
- All dishes served with seasonal vegetables.
- Fresh fruit & yoghurts are available as an alternative to the advertised dessert.



Seafood with this mark comes from a fishery that has been independently certified to the MSC's standard for a well-managed and sustainable fishery

MSC-C-50236



All of our Pork, Beef, Poultry, Potato and Cheese has been certified under the Red Tractor Scheme as a sign of quality food you