

# WINTER MENU – WEEK 3

SIDE DISHES: A seasonal selection of fresh vegetables and potatoes.  
*\*Homemade soup of the day personalised with a selection of toppings.*  
*\*\*Jackets available “naked” or “rubbed” with a choice of chilli oil, garlic oil or Indian spice.*

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>MAIN COURSE</b>				
<b>Pasta Bolognaise</b> with Garden Salad or Steamed Broccoli	<b>Chicken and Leek Pie</b> with Shortcrust Pastry Jacket Wedges and Seasonal Vegetables	<b>Hand Carved Roast Turkey</b> with Roast Potatoes and Seasonal Vegetables	<b>Pork Masala Curry</b> with Turmeric Infused Rice	<b>Crispy Fried Fillet of Fish</b> with Oven Baked Fries and Peas
<b>MAIN COURSE (MEAT FREE)</b>				
<b>Vegetable Pasta Bolognaise</b> with Garden Salad or Steamed Broccoli	<b>Mushroom and Sweetcorn Calzone</b> with Wedges and Peas	<b>Macaroni Cheese Bake</b> with Seasonal Vegetables	<b>Vegetable Masala Curry</b> with Turmeric Infused Rice	<b>Spicy Veggie Supreme Pizza</b> with Oven Baked Fries and Peas
<b>Tubs &amp; Bowls</b>				
<b>Jamaican Chicken Rundown Honey and Soy</b> with Rice and Peas	<b>Fiery Pasta Spirals</b> with Grated Cheese	<b>Meatball Mash Tub</b> with Peas	<b>Singapore Rice Noodles</b>	<b>Nacho Beef Chilli</b> with Jalapenos
<b>Hand Held</b>				
<b>Naan Bread Pizza</b> with Sweetcorn and Mushroom	<b>Pulled Pork Bap</b> with Coleslaw	<b>Southern Style Chicken in a Bap</b>	<b>Jumbo Hotdog</b> with Cheese and Bacon	<b>Cajun Salmon Wrap</b>