

# WINTER MENU – WEEK 2

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>Cottage Pie</b> with Seasonal Vegetables	<b>Toad in the Hole</b> with Mash Potatoes and Broccoli	<b>Hand Carved Honey Roast Ham</b> with Roast Potatoes and Seasonal Vegetables	<b>Savoury Mince Beef Lasagne</b> with Fresh Salad	<b>Crispy Fried Fillet of Fish</b> with Oven Baked Fries and Peas
<b>MAIN COURSE (MEAT FREE)</b>				
<b>Carrot Topped Vegetable Cottage Pie</b> with Seasonal Vegetables	<b>Cheese and BBQ Bean Bake</b> with Mash Potato and Broccoli	<b>Vegetable Chow Mein</b> with Black Bean Sauce	<b>Savoury Vegetable Lasagne</b> with Fresh Salad	<b>Penne Provencal</b> with Grated Mature Cheddar Cheese
<b>Tubs &amp; Bowls</b>				
<b>Chicken Katsu Curry</b> with Rice and Crackers	<b>Pasta Carbonara</b>	<b>Chicken Chow Mein</b> with Black Bean Sauce	<b>Pork Tagine</b> with Cous Cous	<b>Penne Provencal</b> with Spicy Pork Meatballs
<b>Hand Held</b>				
<b>Mushroom and Pepper French Bread Pizza</b>	<b>Mexican Chilli Beef Taco</b> with Tomato Salsa	<b>Jumbo Hotdog</b> with Cheese	<b>Three Cheese Pizza Supreme</b>	<b>Chicken Kaathi</b> in a folded Naan Bread