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| **Week 1** | **Meat Free Monday** | Tuesday | Wednesday | Thursday | Friday |
| Main Course | Pasta with a Tomato, Basil, Onion & Garlic Sauce  Garlic Bread  Grated Cheddar Cheese | Chicken Sausage with Creamy Homemade Mashed Potato  Onion Gravy  Peas | Chicken Katsu Curry:  Chicken in Panko Crumb with a mild Curried Sauce made with Onion, Garlic, Ginger, Carrot & Garam Masala  Steamed Rice & Peas | Honey, Ginger, Garlic & Soy Chicken  Egg Noodles with Sweetcorn, Water Chestnuts, Carrot, Peppers, Bamboo Shoot, Sugar Snap Peas & Peppers | Traditional Style Battered Pollock (Sustainably Caught)  Baked Beans  Chips  Homemade Tartar Sauce |
| Vegetarian | Pasta with a Tomato, Basil, Onion & Garlic Sauce  Grated Cheddar Cheese | Plant Based Sausage made with Soya, Pea & Rice Proteins  Mashed Potato  Onion Gravy | Tofu marinated with Soy, Honey, Lime & Chilli  Stir Fried Rice with Onion, Garlic, Red Pepper & Peas  **(Vegan)** | Rice Noodles with  Sweetcorn, Water Chestnuts, Carrot, Peppers, Bamboo Shoot, Sugar Snap Peas & Peppers  Edamame Beans, Honey, Ginger, Garlic & Soy  **(Vegan)** | Special Vegetarian Dish of the Day |
| Homemade soup of the day with Crusty Roll | Roasted Tomato with Halloumi Croutons (V) | Minestrone (V) | Kohlrabi & Caraway (V) | Chicken Noodle | Pea & Mint (V) |
| Pudding | Apple & Cinnamon Crumble with Custard  Fresh Fruit  Organic Yogurt  Cheese, Crackers & Raisins | Fresh Fruit Salad Pots  Organic Yogurt | Carrot Cake with Buttercream Frosting  Fresh Fruit  Organic Yogurt | Mandarin Sponge with Icing, Sprinkles & Custard  Fresh Fruit  Organic Yogurt | Banoffee Pie  Ginger Biscuit Base Banana, Caramel & Cream  Fresh Fruit  Organic Yogurt |

**Week ending: 13.11.20**

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| **Week 2** | **Meat Free Monday** | Tuesday | Wednesday | Thursday | Friday |
| Main Course | Jacket Potatoes with a choice of:  Baked Beans  Grated Cheddar Cheese  Tuna Mayonnaise  Salad & Coleslaw Pot | Jerk Chicken Thigh  (Scotch Bonnet, Allspice, Spring Onion, Lime & Garlic, Cinnamon, Garlic, Ginger & Nutmeg)  Rice with Peas, Onion, Mixed Beans & Coconut | Hand Cut Potato Wedges with Cajun Chicken, Sweetcorn, Spring Onion & Cheese | Buttermilk Chicken  with  Macaroni Cheese & Peas  Sauce: Béchamel, pureed cauliflower & Butternut Squash | Traditional Style Battered Pollock (Sustainably Caught)  Chips  Peas  Homemade Tartar Sauce |
| Vegetarian | Jacket Potatoes with a choice of:  Baked Beans  Grated Cheddar Cheese  Tuna Mayonnaise  Salad & Coleslaw Pot | Jerk Tofu  (Scotch Bonnet, Allspice, Spring Onion, Lime & Garlic, Cinnamon, Garlic, Ginger & Nutmeg)  Rice with Peas, Onion, Mixed Beans & Coconut  **(Vegan)** | Hand Cut Potato Wedges with Cajun Mixed Beans, Sweetcorn, Spring Onion & Cheese | Macaroni Cheese & Peas  Sauce: Béchamel, pureed cauliflower & Butternut Squash | Special Vegetarian Dish of the Day |
| Homemade soup of the day with Crusty Roll | Brothy Tortellini with Spinach, White Beans & Basil (V) | Thai Sweet Potato (V) | Chicken & Pearl Barley Broth | Butternut Squash & Cauliflower (V) | Sweetcorn Chowder (V) |
| Pudding | Pineapple, Mango & Coconut Crumble with Custard  Fresh Fruit  Organic Yogurt  Cheese, Crackers & Raisins | Fresh Fruit Salad Pots  Fresh Fruit  Organic Yogurt | Chocolate Fudge Cake with Whipped Cream & Strawberry  Fresh Fruit  Organic Yogurt | Eves Pudding with Custard  (Apple Sponge)  Fresh Fruit  Organic Yogurt | Banana Cake with Salted Caramel Sauce & Custard  Fresh Fruit  Organic Yogurt |

**Week ending: 20.11.20 & 27.11.20**