
















MENU – WEEK TWO
Week commencing Monday 2nd Mar 2020

Monday








Savoury Chicken & Vegetable Vol Au Vent (DF)
Pork Chop With Gravy (DF)
served with sauté potatoes & green beans
(V) Mushroom Vol Au Vent
Homemade Cranberry & White Chocolate Chip Muffin
Selection of fresh fruit pots or Yoghurts

Tuesday





Tuna & Sweetcorn Pasta Bake with mixed salad
Minced Beef Casserole With Dumpling
served with new potatoes & sweetcorn
Minced Beef Casserole (DF)
(V) Vegetable Quiche
Banana Cake with custard
Selection of fresh fruit pots or Yoghurts

Wednesday



Roast Chicken Breast (DF)
Baked Gammon With Honey Gravy (DF)
Yorkshire Pudding, oven roast potatoes, sage & onion stuffing,
baton carrots & cauliflower florets
(V) Vegetable & Cheese Plait
Selection of fresh fruit pots or Yoghurts

Thursday



Beef Cottage Pie
Braised Sausages In Onion Gravy (DF)
served with mashed potatoes, carrot & swede & peas
Cottage Pie (DF)
(V) Cheese & Tomato Slice
Chocolate Sponge with chocolate custard
Selection of fresh fruit pots or Yoghurts

Friday



Jumbo Baked Cod Fingers
Chicken Mini Pitta Pocket (DF)
served with chips & baked beans
Breaded Cod Fishfingers (DF) (GF)
(V) Cheese, Potato & Spring Onion Patty
Jelly & Ice Cream
Selection of fresh fruit pots or Yoghurts