

Supper Menu (3)	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday Carvery
Main Meal	Sweet Chilli and Lime Chicken Stir-Fry - Noodles - Prawn Crackers - Steamed Asian Vegetables	Beef and Root Vegetable Hotpot - Mash Potatoes - Roasted Celeriac - Pickled Red Cabbage	Pulled Pork Baps Apple and Sage Stuffing - Apple Sauce - Crackling - Salt and Pepper Wedges - Sweetcorn and Peppers	Moroccan Lamb Tagine - Preserved Lemon Cous Cous - Tenderstem Broccoli - Roasted Red Peppers	Southern Fried Chicken Legs and Thighs on the Bone in a Spiced Coating - French Fries - Corn on the Cob	Confit Duck Legs Lentil Cassoulet - Creamed Potatoes - Saluted Savoy Cabbage with Streaky Bacon	Glazed Gammon - Lemon and Herb Roast Chicken - Roast Potatoes - Carrots and Broccoli - Cauliflower Cheese - Roast Gravy
Vegetarian	Sweet Chilli Quorn and Vegetable Stir Fry	Pumpkin & Feta Pearl Barley Risotto	Potato and Chive Cake topped with Poached Egg and Hollandaise Sauce	Spinach, Sun Blushed Tomato and Feta Frittata	Char-Grilled Vegetables topped with pesto and Seeds	Sweetcorn Fritters Sweet Chilli and Coriander Dip	Macaroni Cheese
Special		Crumbed Hake with a Roasted Red Pepper Tapenade		Teriyaki Glazed Salmon Fillet on wilted Bok Choi		Sticky BBQ Wings served with a chive Sour Cream Dip	
Pasta Option	Chilli and Tomato Prawn Linguini topped with Roasted Cherry Tomatoes and Parmesan		Chicken and Mushroom Pasta Bake		Pesto Pasta and Roasted Vegetable Salad Goats Cheese Dressing		Sausage Meat Stuffing
Dessert	Waffles Topped with Salted Caramel Sauce & Marshmallows	Lemon Tart	Roasted Spiced Winter Fruits Crème Fraiche	Sticky Toffee Pudding served with Caramel Sauce	Mill Hill Chocolate Brownie	Cookies and Cream Pots	Caramel Shortcake