

CATERING - AUTUMN MENU





	SENIOR MENU A	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY		
	Homemade Soup	Tomato	Leek & Potato	Sweet Potato	Curried Lentil	Tomato		
	Meat Main	Meatball Marinara Pork & Beef Meatballs in a rich tomato sauce mixed with pasta (G)(SU)	Beef Ragu Pasta Bake Beef Ragu Combined With Pasta (G)	Sweet & Sour Chicken Cantonese Style Battered chicken pieces in a sweet & tangy sauce (G)(C.)(M)	Roast Beef Or Chicken Steam Roasted Beef OR Chicken Breast	Freshly Battered Cod Cod Fillet in A Crisp Bubbly Batter (G)(M)(F)		
	VEGAN	Vegetable Biryani Mixture of vegetables and rice mixed in curried spices	Red Pepper & Pesto Gnocchi Tomato Pesto Dressed Gnocchi (G)(Sy)	Mushroom & Vegetable Curry Chunky Mushroom & Vegetables In A Sweet Curry Sauce	3 Bean Veggie Chilli Mixed beans and vegetables in a subtle spiced sauce	Tikka Quorn Vegan Quorn Marinated In Tikka Sauce		
	Vegetarian Main	Spicy Bean Burger Mixed Beans & Spices In Panko Breadcrumb (W)	Macaroni Cheese Bake Cheesy Cream Sauce With Macaroni Bakes With Extra Cheese (G)(M)	Spring Roll Oriental Vegetables enclosed in a crispy pastry (G)(C)(M)(E)(S)	Cheese & Onion Slice Cheddar cheese and onion wrapped in puff pastry (G)(M)	Halloumi One Pot Halloumi & Mixed peppers and Squash (M)		
	(Stunned)		Beef Ragu Pasta Bake (G)	Sweer & Sour Chicken (G)(C)(M)	Roasted Beef			
	Baked Potato/Deli	Available Every Day: With a choice of fillings, salad and accompaniments from the Deli Bar						
	Sides	New Potatoes/Rice/Naan Vegetables, Mixed Salad	New Potatoes / Garlic Bread Vegetables, Mixed Salad	Salt & Pepper Potatoes/Fried Rice Baked Beans, Mixed Salad	Roasted Potatoes, Vegetables	Crushed Potatoes Vegetables, Mixed Salad		
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SENIOR MENU B	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Homemade Soup	Seasonal Vegetable	Curried Lentil	Tomato	Mushroom	Tomato
Meat Main	Katsu Chicken Panko Crumbed Chicken Breast Served With Sweet Curry Sauce (G)(S)(MU)	Creamy Carbonara with Bacon Create your own: Select A Sauce to Accompany Your Pasta (G)(M)	Sticky Chilli Beef Strips Of Beef In A Sticky Sweet Chilli Sauce With Onions & Peppers	Steak Pie Diced Steak & Vegetables In A Rich Gravy With Puff Pastry Topping (G)	Spicy Chicken Fillet Burger Chicken Breast Fillet In A Spicy Crumb Coating (G)
VEGAN	Vegan Nachos Nachos With Vegan Sauce & Vegan Cheese (G)	Vegan Herby Pesto (G)	Oriental Noodles Noodles With Oriental Vegetables (G)(S)	Moroccan Falafel Moroccan Spiced Falafel Served On A Bed Of Fragrant Pilau Rice	Vegan ChiQin Wings Quorn Protein Shaped Wings (G)
Vegetarian Main	Cheesy Nachos Nachos With Salsa & oozing Melting Cheese (G)(M)	Veggie Bolognaise (G)	Samosa Mixed Vegetables With Spice In Crunch Pastry (W)	Cheese & Onion Pie Classic Creamy Mashed Potato With Red onions Topped With Cheese & Crispy Onions (M)	Spanish Frittata Potato, Egg Baked (E)(M)
(Stunned)	Katsu Chicken Panko Crumbed Chicken Breast Served With Sweet Curry Sauce (G)(S)(MU)		Sticky Chilli Beef Strips Of Beef In A Sticky Sweet Chilli Sauce With Onions & Peppers	Herb Roasted Chicken Chicken Breast Roasted With Herbs Traditionally Seasoned	
Baked Potato/Deli	Available Every Day: With a choice of fillings, salad and accompaniments from the Deli Bar				
Sides	Basmati Rice Potatoes, Vegetables	Butter New Potatoes / Garlic Bread Mixed Vegetables	Salt & Pepper Potatoes Sliced Leeks, Sweetcorn	Roasted Potatoes, County Mixed Vegetables, Carrot Batons	Potato Wedges Peas, Mixed Vegetables





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	SENIOR MENU C	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
	Homemade Soup	Seasonal Vegetable	Curried Lentil	Sweet Potato & Coconut	Leek & Potato	Tomato
	Meat Main	Jerk Chicken Marinated Chicken Breast Served With Rice & Peas	Pasta Day Create your own: Select A Sauce to Accompany Your Pasta Chorizo & Halloumi Sliced Chorizo & Haloumi In A Spicy Tomato Sauce (M)	Lashford Pork Sausages Locally Made Award Winning Lashford Sausage (G)		Pepperoni Pizza 50/50 Pizza Base Topped With Tomato Sauce, Cheese & Pepperoni (G)(M)
	VEGAN	Vegan Meatballs Plant Based No Meat Ball In A Rich Tomato & Herb Sauce	Vegan Herby Pesto (G)(S)	Med Vegetable Lasagne Mediterranean Vegetable In A Rustic tomato Sauce With Verdi Pasta Sheets & Vegan Cheese Topping (G)	Vegan Sausage Roll Plant Based Filling Enclosed In A Flaky Pastry (G)	Margarita Pizza Gluten Free Stone baked Pizza Base Topped With Tomato Sauce & Vegan Cheese (G)
	Vegetarian Main	Halloumi Sticks Popular Street Food Item, Strips Of Halloumi In A Crunchy Crumb (G)(M)	Tomato & Mascarpone Creamy Tomato Based Sauce (G)(M)	Tikka Paneer Diced Paneer Marinated And Roasted With Onions & Peppers Served With Chapatti (M)	Loaded Potato Skins Potato Skins Filled with Spring Onion & Cheese (M)	Margarita Pizza 50/50 Pizza Base Topped With Tomato Sauce & Cheese (G)(M)
	(Stunned)	Jerk Chicken Marinated Chicken Breast Served With Rice & Peas		Beef Sausage (Sy)(Su)	Halal Roasted Chicken Traditionally Seasoned Chicken	Spicy Chicken Pizza Spicy Diced Chicken Topped Pizza (G)
1	Baked Potato/Deli	Available Every Day: With a choice of fillings, salad and accompaniments from the Deli Bar				Bar
	Sides	Garlic and Herb New Potatoes Rice & Peas, Mixed Vegetables	Butter New Potatoes / Garlic Bread Mixed Vegetables	Mashed Potato Mixed Vegetables, Mixed Salad	Roasted Potatoes Mixed Vegetables, Mixed Salad	Twister Fries Or Chips Mixed Vegetables, Mixed Salad





ALLERGENS

FOOD ALLERGIES and INTOLERANCES

Please speak to our staff about the ingredients in your meal, when making your order.

Thank you.







HYGIENE RATING

FOOD HYGIENE RATING 0 1 2 3 4 5

VERY GOOD

Area inspected by food safety officer	Standards found
Hygienic food handling Hygienic handling of food including preparation, cooking, re-heating, cooling and storage	Very good
Cleanliness and condition of facilities and building Cleanliness and condition of facilities and building (including having appropriate layout, ventilation, hand washing facilities and pest control) to enable good food hygiene	Very good
Management of food safety System or checks in place to ensure that food sold or served is safe to eat, evidence that staff know about food safety, and the food safety officer has confidence that standards will be maintained in future	Very good