

## **Refectory Menu**

## **Week Commencing Monday 22 January 2024**

	Monday	Tuesday	Wednesday	Thursday	Friday		
Soup Stop	Freshly made soup available daily served with fresh bread, baked croutons, pumpkin seeds, & sunflower seeds						
Favourite Fayre	Beefburger served in a Pretzel bun with fresh slaw  Vegetable Chilli served with tortilla chips	Chicken braised in a spicy paprika flavoured sauce Chef's Quiche of the Week!	Roast beef served with Yorkshire pudding & gravy  Tuna & Sweetcorn Burgers with salsa	Chicken or Quorn pieces cooked in a tangy sweet & sour sauce, served with prawn crackers	Breaded fish fingers or freshly battered Haddock served with lemon wedges		
Plant Plates	Plant based burger served in a Brioche style bun with tomato salsa	Vegan Cottage Pie with sweet potato topping	Wild Mushroom Carbonara	Squash & Spinach fusilli	A selection of small savoury Indian snacks		
Sides	Baked Potato Wedges Roasted Butternut Squash Garden Peas	Steamed New Potatoes Broccoli Sweetcorn	Roasted Potatoes Baton Carrots Roasted Parsnips	Steamed Rice Cauliflower florets Swede	Thin Potato Fries Mushy Peas Spaghetti Rings		
Salad Days	Your choice of freshly prepared salad items to pick and mix from, including mixed leaf lettuce with grated carrot, tomatoes, cucumber, red onion, peppers, sweetcorn and beetroot Protein items to accompany your salad will include sliced ham, chicken, boiled egg, grated cheese, tuna mayonnaise, mackerel						
Sweet Treat	Summer fruit crumble served with custard	French apple tart served with Cream	Strawberry cheesecake	Syrup sponge served with custard	Eton Mess Meringue pieces with cream & raspberries		
Everyday	Selection of cut & whole fruit, bread, yogurts, cheese & crackers, Soreen bars, and milk						

All of our 'Free From' dishes are made with allergen free ingredients, please refer to our food policy for more information.



## **Lighter Bites Menu**

**Week Commencing Monday 22 January 2024** 

	Monday	Tuesday	Wednesday	Thursday	Friday		
Soup Stop	Freshly made soup available daily served with fresh bread, baked croutons, pumpkin seeds, & sunflower seeds						
Salad Days	Your choice of freshly prepared salad items to pick and mix from, including mixed leaf lettuce with grated carrot, tomatoes, cucumber, red onion, peppers, sweetcorn and beetroot Protein items to accompany your salad will include sliced ham, chicken, boiled egg, grated cheese, tuna mayonnaise, mackerel						
The Lighter Side	Penne pasta served with the chefs daily special topping and grated cheese	Baked jacket potato with baked beans or the chefs daily special topping and grated cheese	Penne pasta served with the chefs daily special topping and grated cheese	Baked jacket potato with baked beans or the chefs daily special topping and grated cheese	Penne pasta served with the chefs daily special topping and grated cheese		
Sweet Treat	Summer fruit crumble served with custard	French apple tart served with Cream	Strawberry cheesecake	Syrup sponge served with custard	Eton Mess Meringue pieces with cream & raspberries		
Everyday	Selection of cut & whole fruit, bread, yogurts, cheese & crackers, Soreen bars, and milk						