Supper: Week Beginning 3/5/21 7/6/21

Week Three	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Soup of the Day							
Main Course	Baked salmon fillet served in a puff pastry shell with herb butter	Chicken, prawn & chorizo paella	Spicy beef & bean enchiladas topped with cheese sauce & served with a tomato salsa	Roasted gammon with a honey & mustard crust served with fried eggs	Oven baked sausage, onion & cheeses puff pastry plait	Rich minced lamb topped with creamy mashed potato	Cheese tomato & bacon frittata
Vegetarian Option	Broccoli, sweet potato & onion served in a puff pastry shell with cheese & herb butter	Roasted red pepper pinenut & butternut squash paella	Vegetable enchiladas topped with a cheese sauce & served with a tomato salsa	Spinach, chick pea & onion patty	Oven baked cheese, Potato & Onion puff pastry plait	Vegetable & sweet potato Pie	Cheese, potato & spinach frittata
Sides	New potatoes green beans sauted in butter & sesame seeds mixed salad	Steamed leeks & broccoli	Roasted vegetables	Oven roasted potato wedges buttered corn on the cob	Baby roast potatoes glazed batton carrots	Buttered leeks peas	Minted new potatoes Tomato, feta & basil salad
Dessert	Carrot cake with cream cheese topping	Chocolate arctic roll	Fresh local strawberries served with clotted cream	Dark chocolate tart served with crème fraiche	Iced finger rolls	Meringue shell sandwiched together with whipped cream topped with chocolate sauce	Apple tart served with vanilla custard
Cold Dessert	Choice of Fruits	Choice of Fruits	Choice of Fruits	Choice of Fruits	Choice of Fruits	Choice of Fruits	Choice of Fruits