

Supper Menu Week 2: 15th January - 12th February - 18th March 2024

Week Two	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Soup of the Day	Pea & Garlic Soup served with locally made Bread	Mixed Vegetable Soup served with locally made Bread	Butternut & Sweet Potato Soup served with locally made Bread	Leek & Potato Soup served with locally made Bread	Tomato & Lentil Soup served with locally made Bread	Sweetcorn Chowder served with locally made Bread	Minestrone Soup served with locally made Bread
Main Course	Local Pork Sausages in a Butter Brioche Roll served with sautéed Onions	Breaded Chicken Breast topped with a Garlic & Parsley Butter	Oven Baked Pork Ribs Glazed with a Sticky BBQ Sauce	Chicken and Mushroom Linguini in a fresh Herb and Cream Sauce	Stir fried Turkey strips in a Hoi Sin sauce served on a bed of Egg Noodles	Individual Toad in the Hole served with Rich Onion Gravy	Homemade Cornish Pasty in a light Shortcrust Pastry
Vegetarian Option	Vegetarian Sausage in a Brioche Roll served with sautéed Onions	Breaded Portabello Mushroom with a Garlic & Parsley Butter	Oven Roasted Peppers, Mushrooms, Red Onion & Aubergine Kebabs	Courgette, Red Pepper and Mushroom Linguine in a Cream Sauce	Quorn fillet strips stir fried in Hoi Sin sauce served on a bed of Egg Noodles	Vegetarian Sausage Toad in the Hole with Rich Onion Gravy	Cheese, Potato & Onion Pasty
Sides	Steamed Sweetcorn & Peas Baked Potato Wedges	New Potatoes Sweetcorn	Oven Baked spicy Potato Wedges Ratatouille in a Tomato & Basil sauce	Mixed Vegetables Garlic Bread	Oriental Vegetable mix of baton Carrots, Bean Sprouts, Water Chestnuts & sliced Cabbage	Creamed Potatoes Steamed whole Green Beans & Peas	Selection of Salads from the salad bar Steamed New Potatoes
Dessert	Yum Yums with Hot Chocolate sauce	Baked Coconut Rice Pudding with a Mango purée	Individual Milk Chocolate Mousse served with a langue de chat biscuit	Waffleberry White Chocolate Pudding served with Crème Fraiche	Orange syllabubs with a Shortbread finger	Brioche Bread & Butter Chocolate Pudding served with Vanilla Custard	Blueberry, Pineapple & Cream Mille-Feuille