Your Menu Choices for nex	t week commencing March 11th, 2024
ır Name	Room Number
L.	unch Menu
onday	
Imon in Sweet Chilli Sauce	
nicken & Vegetable Casserole served wi	th homemade dumplings
Choice of Potatoes	
Selection of Seasonal Vegetables	
	amosto convod with Custord/Croom
anilla sponge served with warm cherry c selection of Homemade Cold Desserts a	•
uacday	
uesday omemade Cottage Pie	
hite Fish Fillets served with a Creamy C	heese Sauce
Choice of Potatoes	
Selection of Seasonal Vegetables	
noice of Salads	
rup sponge served with Custard/Cream	
selection of Homemade Cold Desserts a	and Yoghurts and Fruit
/ednesday	
bast Beef & Traditional Accompaniments	5
omemade Vegetable Lasagne	
Choice of Potatoes	
Selection of Seasonal Vegetables	
ixed Berry Crumble & Custard/Cream	
selection of Homemade Cold Desserts a	and Yoghurts and Fruit
hursday	
bad in the Hole	
eef Casserole	
Choice of Potatoes	
Selection of Seasonal Vegetables	
noice of Salads	
nocolate Sponge & Sauce served with C	
selection of Homemade Cold Desserts a	and Yoghurts and Fruit

Friday	
Battered Cod served with Tartare Sauce	
Savoury Minced Beef	
A Choice of Potatoes	
A Selection of Seasonal Vegetables Choice of Salads	
Lemon Sponge topped with lemon curd Served with Custard/Cream	
A selection of Homemade Cold Desserts and Yoghurts and Fruit	
Saturday	
Chicken Tikka Masala served with rice	
Oven-baked sausages served with gravy	
A Choice of Potatoes	
A Selection of Seasonal Vegetables	
Choice of Salads	
Rice Pudding served with Jam	
A selection of Homemade Cold Desserts and Yoghurts and Fruit	
Sunday	
Schepherd's Pie made with minced lamb topped with cheesy mashed potatoes	
Roast Pork served with traditional accompaniments	
A Choice of Potatoes	
A Selection of Seasonal Vegetables	
Choice of Salads	
Posh Bread & Butter Pudding served with Custard/Cream	
A selection of Homemade Cold Desserts and Yoghurts and Fruit	
,	
completed By	
,	
,	
,	
7	
1	