



Date	Main Course	Tea
		
	WEEK 2	
Sat	Roast stuffed belly pork Chicken breast in blue cheese sauce Potatoes, seasonal vegetables. Spotted Dick Custard	Homemade pizza, salad, coleslaw Assorted sandwiches Homemade cakes
Sunday	Roast lamb, roast chicken & Yorkshire puddings Roast potatoes, vegetables Apple pie, cream/ custard	Fruited Jelly Assorted sandwiches Quiche Mixed salad Chefs choice of desert or cake
Mon	Cottage pie, new potatoes, seasonal vegetables. Salmon supreme with, leeks and mushroom, in a white wine cream sauce Banoffee pie	Homemade tomato soup Assorted sandwiches Iced fairy cakes Jelly and fruit
Tues	Meat and potato pie Fresh breaded cod and parsley sauce , new potatoes Seasonal vegetables Milk pudding of the moment	Beef and vegetable stew Assorted sandwiches Fresh fruited scones or cake Jelly and fruit
Wed	Hot home cooked Yorkshire ham with wholegrain mustard sauce.potatoes, seasonal vegetables. Mince and onion pie with rich gravy	Fish fingers and chips Assorted sandwiches Homemade Eccles cakes Fruit salad or cream desert
Thurs	Cherry bakewell with custard or cream. Lamb casserole with little light dumplings Ramsdens pork burger with rich onion gravy Potatoes and seasonal vegetables. Apple/mincemeat strudle with cream or custard	Welsh rarebit Assorted sandwiches Fruit in red wine jelly carrot cake
Friday	Fried fish, scampi chips peas Quiche of the day Chefs cheesecake	Homemade creamed fresh mushroom soup. Assorted sandwiches Cakes or pastries

Fresh fruit or yogurts are available after each meal. Vegetarian options are available when requested at normal time of ordering. A choice of four sandwich fillings are available for tea, chef will inform staff at breakfast of that days selection.