

MAIN DINING ROOM DAILY MENU



WEEK 1	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<i>Main Event</i>	Chicken & Roasted Vegetable Bake	Luxury Fish Pie	Chef's Carvery Beef with accompaniments	Butcher's Cumberland Sausage & Onions	Crispy Battered Fish & Tartar Sauce
<i>Veggie Options</i>	Vegetarian Sausage & Bean Casserole	Vegetable Lasagne	Broccoli & Potato Hotpot with Yorkshire Pudding	Quorn Mince & Vegetable Burrito	Mac 'n' Cheese
<i>Sides & Greens</i>	Garlic Bread or New Potatoes. Selection of seasonal vegetables	Braised Rice or Crusty Bread. Selection of seasonal vegetables.	Roast Potatoes. Selection of seasonal vegetables	Creamed Potatoes. Selection of seasonal vegetables	It's Chips! Garden Peas Baked Beans
<i>Grab 'n' Go</i>	Tomato & Basil Pasta v or Prime Burger in a Bun	Chicken Tikka & Rice or Vegetable Burger in a Bun v	Chicken with loaded crispy potatoes or Quorn, Chickpea & Spinach Curry v	Sweet & Sour Chicken with Rice or Quorn and Pepper Pasta v	Chicken Fajitas with Tortilla wraps or Veggie Meatballs with loaded crispy potatoes v
<i>Lite Bites</i>	Jackets & Fillings. Selection of sandwiches/wraps & rolls.	Jackets & Fillings. Selection of sandwiches/wraps & rolls.	Jackets & Fillings. Selection of sandwiches/wraps & rolls.	Jackets & Fillings. Selection of sandwiches/wraps & rolls.	Jackets & Fillings. Selection of sandwiches/wraps & rolls.
<i>Desserts</i>	Selection of Cakes, Biscuits, Fruit & Yoghurt pots	Selection of Cakes, Biscuits, Fruit & Yoghurt pots	Selection of Cakes, Biscuits, Fruit & Yoghurt pots	Selection of Cakes, Biscuits, Fruit & Yoghurt pots	Selection of Cakes, Biscuits, Fruit & Yoghurt pots

Where possible ..

all our dishes are homemade.

Dietary & Allergens

Please speak to a member of the catering team if you have any special dietary or allergen requirements.