

# MAIN DINING ROOM DAILY MENU



<b>WEEK 3</b>	<b>MONDAY</b>	<b>TUESDAY</b>	<b>WEDNESDAY</b>	<b>THURSDAY</b>	<b>FRIDAY</b>
<i>Main Event</i>	Slow Cooked Beef Cobbler	Thatch Topped Shepherd's Pie	Chef's Carvery Turkey & stuffing	Beef Lasagne	Breaded Haddock
<i>Veggie Options</i>	Cheese & Pepper Whirls	Veggie Mince & Bean Lasagne	Cheese & Potato Pie	Veggie Mince Shepherdess Pie	Vegetarian Sausage & Gravy
<i>Sides &amp; Greens</i>	Herby Diced Potatoes. Selection of seasonal vegetables	Mediterranean Bread. Selection of seasonal vegetables.	Roast Potatoes or Crusty Bread. Selection of seasonal vegetables	Creamed Potatoes. Selection of seasonal vegetables	It's Chips! Garden Peas Baked Beans
<i>Grab 'n' Go</i>	Prime Burger in a Bun or Tomato & Basil Pasta Pot with Garlic Slice v	Chicken with loaded crispy potatoes or Moroccan Meatballs & Braised Rice Box v	Pasta Carbonara Pot & Crusty Bread or Veggie Burger in a Bun v	Sweet Chilli Chicken & Rice Pot or Quorn Parcel & Rice v	Chicken Burger or Vegetables 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.