

Lunch

WEEK 1	MONDAY	TAKE OUT TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	
Homemade Bread	Spiral Bread	Pumpkin Seed Loaf	Crusty Cobs	Cheesy Muffins	White Tin Loaf			
SOUP	Carrot & Ginger	Thai Chicken & Sweet Potato	Autumn Root Vegetable	Curried Parsnip & Pear	Broccoli & Camembert			
STARCH	Rice	Wedges	Rice	Spaghetti	Spiral Fries			
MAIN MEAL	Sticky Harris Chicken Thighs	Hog Roast Baps with Stuffing or Beetroot & Feta Burgers, Home Made Apple Sauch & Apple & Fennel Slaw	Beef Brisket Chilli	Turkey Carbonara	Battered Fish, Fish Fingers or Crab Mac N Cheese	Coconut Beef Curry	Roast Chicken Thighs with Wild Mushroom & Bacon Stuffing	
VEGETARIAN	Spicy Chickpea & Okra Stuffed Peppers		Caponata Stew	Aubergine Parmigiana	Margheritta Pizza or Cherry Tomato & Feta	Red Lentil & Cauliflower Dhal	Cheesy Carrot Bake with Wild Mushroom Stufing	
VEGETABLES	Sauteed Green Beans & Sweetcorn	Corn on the Cob	Roast Peppers & Onions	Courgette Wedges & Sweetcorn	Garden Peas, Mushy Peas, Baked Beans	Rice, Sauteed Spinach, Garlic & Coriander Naan	Dauphinoise Potatoes, Roasted Beetroot & Carrot Wedges, Chicken Gravy	
PASTA & Sauce	Farfalle	Penne	Macaroni	Conchiglie				
	Mediteranean	Cream of Tomato & Basil	Four Cheese Sauce	Butternut Squash & Sage				
JACKETS	Baked Beans							
SOMETHING SWEET	Autumn Fruit Cobbler	Toffee Apple Bread & Butter Pudding	Pumpkin Pie with Maple Cream	Malt Chocolate Cheesecake	Lemon Meringue Pie	Chocolate Oaty Slices	Ice Cream Bar with Pancakes & Sauces	
FRUIT & DESSERT POTS	Fruit Salad Pots and a Selection of Seasonal Fresh Fruit served in Peak Condition, Ripened and Ready to Eat & A Daily Selection of Homemade Yoghurt, Dessert and Custard Pots.							

Abbots Bromley Favourites Themed Week

WEEK 2	MONDAY	TAKE OUT TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Homemade Bread	Cheesy Garlic & Sage	Multi Seed Tin Loaf	White Bloomer	Bonfire Rolls	Ham & Tomato Stromboli		
SOUP	Tomato & Basil	Cream of Wild Mushroom	Potato & Corn Chowder	Carrot & Coriander	Leek & Potato		
STARCH	Cheesy Garlic & Sage Bread	Spaghetti Napoletana	Herby Roasted New	Steamed Rice	Chip Shop Chips		
MAIN MEAL	Beef Pasticio	Pizza Day! Choice of Margherita, Pepperoni, Roast Pepper & Mushroom or Spicy Chicken	Roast Chicken Thighs with Cider & Sauage Meat Stuffing. Chicken Gravy	Sweet & Sour Pork	Battered Fish, Fish Fingers or Thai Fishcakes with Sweet Chilli Sace	Screamy Spinach & Chicken Lasagne	Herb Cursted Beef Topside with Horsersddish Yorkies
VEGETARIAN	Mushroom, Pesto & Spinach Lasagne		Stilton, Mushroom & Red Pepper Quiche	Aubergine & Tofu Stir Fry	Cheese & Onion Pasties	Sun Dries Tomato & Basil Mac N Cheese	Mushroom Cobbler
VEGETABLES	Garden Peas & Roast Broccoli	Roast Panache or Sweetcorn	Parsley Carrots, Roasted Broccoli	Bean Sprout & Baby Corn Stir Fry	Baked Beans~Garden Peas~Mushy Peas~Chip Shop Curry Sauce	Cheesy Garlic Bread	Roast Potatoes, Roast Parsnips & Cauliflower, Homemade Horseraddish Sauce & Gravy
PASTA & Sauce	Spaghetti Carbonara	Penne Mediterranean	Macaroni Four Cheese Sauce	Linguine Lemon & Rocket			
JACKETS	Beans						
SOMETHING SWEET	Rice Pudding	Toasted Marshmallow Brownie with Cream	Apple Strudel & Cream	Chocolate Shortbread with Peppermint Custard	Sticky Toffee Pudding with Cream	Peaches & Cream	Ice Cream Bar with Pancakes & Sauces
FRUIT & DESSERT POTS	Fruit Salad Pots and a Selection of Seasonal Fresh Fruit served in Peak Condition, Ripened and Ready to Eat & A Daily Selection of Homemade Yoghurt, Dessert and Custard Pots.						

Lunch

WEEK 3	MONDAY	TAKE OUT TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Homemade Bread	Chilli & Cheese Rolls	Rye Bread	Pumpkin Seed Cottage Loaf	Cheese & Chilli Loaf	White Bloomers		
SOUP	Parsnip & Apple	Roast Red Pepper & Tomato	Cream of Pumpkin & Sage	Cheesy Leek & Mustard	Chickpea, Lentil & Chilli		
STARCH		Lemon & Garlic Wedges	Creamy Mashed Potato	Egg Noodles	Chips		
MAIN MEAL	BBQ Pulled Pork Penne Skillet	Southern Fried Chicken	Gammon Steaks with Creamy Parsley Sauce	Thai Massaman Beef Curry	Battered Fish, Fish Fingers or Seafood Tagine	Turkey Parmigiana	Slow Roast Pork Shoulder with Apple Gravy
VEGETARIAN	Wild Mushroom & Mozzarella Risotto	Sweet Chilli Quorn Strips	Caramelised Leek, Onion & Camembert Parcels	Thai Vegetable Red Curry	Margherita Pizza or Sauteed Onion & Olive	Stuffed Aubergine Rolls	Root Vegetable Crumble
VEGETABLES	Italian Panache & Garden Peas	Roast Peppers & Onions	Cauliflower & Garden Peas	Broccoli & Sweetcorn	Baked Beans~Garden Peas~Mushy Peas~ Chip Shop Curry Sauce	Linguinie, Sweetcorn, Roast Kale	Mustard Mashed Potato
PASTA & Sauce	Spaghetti Basil & Rocket Pesto with Sun Blushed Tomatoes	Penne Tomato & Basil	Macaroni Four Cheese	Farfalle Sweet Potato & Chive			
JACKETS							
SOMETHING SWEET	Plum Clafoutis	Tripple Chocolate Mousse Cake	Tart Au Citron	Sticky Chocolate Fudge Cake	Pear Tart Tatin with Cream	Double Chocolate Shortbread	Ice Cream Cones with Sauce
FRUIT & DESSERT POTS	Fruit Salad Pots and a Selection of Seasonal Fresh Fruit served in Peak Condition, Ripened and Ready to Eat & A Daily Selection of Homemade Yoghurt, Dessert and Custard Pots.						