

LUNCH TIME MENU WEEK 3

| DAY | MAIN COURSE | PUDDING |
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| MONDAY | CHICKEN AND MUSHROOM SHORTCRUST PIE, MASHED POTATOES AND SEASONAL VEGETABLES | BREAD AND BUTTER PUDDING AND CUSTARD |
| TUESDAY | COTTAGE PIE WITH SEASONAL VEGETABLES | APPLE PIE AND CUSTARD |
| WEDNESDAY | LAMBS LIVER AND ONIONS WITH NEW POTATOES AND SEASONAL VEGETABLES | CITRUS PUDDING AND CUSTARD |
| THURSDAY | SAUSAGE AND ONION PLAIT WITH ROAST POTATOES AND SEASONAL VEGETABLES | SEMOLINA AND JAM |
| FRIDAY | BATTERED COD FILLET WITH CHIPS, MUSHY OR GARDEN PEAS AND TARTARE SAUCE | JAM SPONGE AND CUSTARD |

WE ASK THAT YOU PLEASE PLACE YOUR ORDER BY PHONE, NO LATER THAN FRIDAY FOR THE FOLLOWING WEEK. ALL TWO COURSE LUNCHESES ARE SERVED ALONGSIDE THE SANDWICH OF THE DAY AND A PIECE OF CAKE FOR TEA. SOME DISHES MAY OCCASIONALLY CHANGE DUE TO THE SEASONALITY OF OUR INGREDIENTS. PLEASE INFORM US OF ANY ALLERGY INFORMATION BEFORE PLACING YOUR ORDER. THANK YOU.