

## LUNCH TIME MENU WEEK 4

DAY	MAIN COURSE	PUDDING
<b>MONDAY</b>	STEAK AND ALE SHORTCRUST PIE WITH MASHED POTATOES AND SEASONAL VEGETABLES	HOMEMADE RICE PUDDING AND JAM
<b>TUESDAY</b>	SEASONED PORK MEATLOAF WITH ROAST POTATOES AND SEASONAL VEGETABLES	PINEAPPLE UPSIDE DOWN CAKE AND CUSTARD
<b>WEDNESDAY</b>	SLOW COOKED BEEF STEW WITH HOMEMADE DUMPLINGS AND SEASONAL VEGETABLES	FRESHLY MADE TRIFLE
<b>THURSDAY</b>	PORK SAUSAGE AND SEASONAL VEGETABLE CASSEROLE WITH MASHED POTATOES	RHUBARB CRUMBLE AND CUSTARD
<b>FRIDAY</b>	LIGHTLY BATTERED FISH GOUJONS, WITH CHIPS, MUSHY OR GARDEN PEAS AND TARTARE SAUCE	TOFFEE 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.**