

LUNCH TIME KITCHEN MENU WEEK 1

DAY	MAIN COURSE	PUDDING
MONDAY	TURKEY CASSEROLE SERVED WITH DUMPLINGS, MASHED POTATO AND SEASONAL VEGETABLES	CHERRY COCONUT SPONGE AND CUSTARD
TUESDAY	SAUSAGE, ONION AND TOMATO SLICE SERVED WITH ONIONS, ROAST POTATOES AND SEASONAL VEGETABLES	SEMOLINA SERVED WITH STRAWBERRY JAM
WEDNESDAY	STEAK AND ONION PIE SERVED WITH MASHED POTATOES AND SEASONAL VEGETABLES	BANANA LOAF AND CUSTARD
THURSDAY	CHICKEN STROGANOFF SERVED WITH RICE AND SEASONAL VEGETABLES	ASSORTED FRUIT PIES AND CUSTARD
FRIDAY	FISH PIE SERVED WITH PARSLEY SAUCE AND PEAS WITH A LEMON WEDGE AND A FRESH TOMATO	ORANGE SPONGE AND CUSTARD
SATURDAY	HOMEMADE QUICHE SERVED WITH DICED POTATOES AND SEASONAL VEGETABLES	FRUIT SCONES SERVED WITH STRAWBERRY JAM AND CREAM
SUNDAY	HONEY ROAST GAMMON WITH MASHED POTATOES, CHEESY LEEKS, AND GRAVY SERVED WITH SEASONAL VEGETABLES	VIENETTA / ICE CREAMS AND CREAM