

LUNCH TIME KITCHEN MENU WEEK 2

DAY	MAIN COURSE	PUDDING
MONDAY	TRAY BAKED CORNED BEEF HASH TOPPED WITH MASHED POTATO SERVED WITH SEASONAL VEGETABLES	SPOTTED DICK AND CUSTARD
TUESDAY	TRADITIONAL TOAD IN THE HOLE SERVED WITH MUSTARD MASHED POTATO AND SEASONAL VEGETABLES	BAKEWELL TART AND CUSTARD
WEDNESDAY	CHICKEN, BACON AND MUSHROOM PIE SERVED WITH MASHED POTATO AND SEASONAL VEGETABLES	HOMEMADE RICE PUDDING AND JAM
THURSDAY	SLICED PORK LOIN SERVED WITH A MUSHROOM SAUCE, MASHED POTATO AND SEASONAL VEGETABLES	FRUIT TRIFLE AND CREAM
FRIDAY	BATTERED COD LOIN SERVED WITH CHIPS, A CHOICE OF PEAS, A LEMON WEDGE AND A FRESH TOMATO	LEMON ZEST CAKE AND CREAM
SATURDAY	CHEESE AND HAM OMELETTES SERVED WITH POTATO CROQUETTES AND BAKED BEANS	ANGEL DELIGHT WITH JELLY AND CREAM
SUNDAY	TRADITIONAL ROAST BEEF AND YORKSHIRE PUDDINGS SERVED WITH SEASONAL VEGETABLES	FRUITS AND ICE CREAM