



SWANLAND HOUSE

RESIDENTIAL HOME

LUNCH TIME KITCHEN MENU WEEK 3

DAY	MAIN COURSE	PUDDING
MONDAY	BEEF CASSEROLE AND DUMPLINGS IN RED WINE GRAVY, SERVED WITH ROAST POTATOES AND SEASONAL VEGETABLES	FRUIT CRUMBLE AND CUSTARD
TUESDAY	TRADITIONAL SAUSAGE AND MASH SERVED WITH ONION GRAVY, AND SEASONAL VEGETABLES	CHOCOLATE DROP MUFFINS AND CREAM
WEDNESDAY	MINCED BEEF AND ONION PIE SERVED WITH MASHED POTATOES AND SEASONAL VEGETABLES	DATE SLICE AND CUSTARD
THURSDAY	SLICED GAMMON SERVED WITH CAULIFLOWER CHEESE, NEW POTATOES AND SEASONAL VEGETABLES	EGG CUSTARD AND FRUIT
FRIDAY	WHOLETAIL SCAMPI SERVED WITH CHIPS, A CHOICE OF PEAS, A LEMON WEDGE AND A FRESH TOMATO	ETON MESS
SATURDAY	EXTRA MILD CHICKEN AND VEGETABLE CURRY SERVED WITH RICE OR CHIPS	ARCTIC ROLL AND CREAM
SUNDAY	ROASTED LAMB HOTPOT TOPPED WITH SLICED POTATOES AND SERVED WITH SEASONAL VEGETABLES	BANANA AND CUSTARD