

WEEK ONE MENU

Monday

BBQ Chicken
Red Tractor chicken cooked in a homemade BBQ sauce

Veggie Stroganoff
Chick peas and *seasonal* vegetables cooked in a creamy paprika sauce

Guest Dish of the Day

Jacket Potato with Various Fillings
Rice

Sweet Corn

Pineapple Flapjack

Tuesday

Shepherds Pie
Organic minced Lamb, seasonal vegetables, and peas cooked in a rich gravy and topped with creamy mashed potatoes

Cheese and Bean Potato Layer
Mashed potatoes layered with baked beans and topped with cheese

Guest Dish of the Day

Jacket Potato with Various Fillings

Mixed Vegetables

Lemon Drizzle Cake

Wednesday

Roast Chicken with Gravy
Tender slices of *Red Tractor* roast chicken served with gravy

Vegetable Crumble
Autumn vegetables cooked in a rich gravy and topped with a savoury herbed crumble

Guest Dish of the Day

Jacket Potato with Various Fillings

Roast Potatoes

Carrots and Green Beans

Chocolate Mousse

Thursday

Beef Meatballs in Tomato Sauce
Red Tractor beef meatballs made with our own blend of herbs and seasonings and cooked in a homemade tomato sauce

Potato Crustless Quiche
Organic eggs baked with sliced potatoes, garden peas, and fresh tomatoes. Served with crusty bread

Guest Dish of the Day

Jacket Potato with Various Fillings

Pasta

Broccoli

Sticky Toffee Pudding with Custard

Friday

Breaded Fish
Sustainably sourced breaded whitefish, oven baked, and served with homemade tomato ketchup

Veggie Burger
Breaded Veggie Burger, oven baked and served in a bap with ketchup

Guest Dish of the Day

Jacket Potato with Various Fillings

Chips

Baked Beans and Peas

Apple Crumble Bars

WEEK TWO MENU

Tuesday

Meat Free Monday

Macaroni Cheese
Pasta tubes cooked in a
homemade cheddar cheese sauce

Veggie Samosa
Potatoes and seasonal
vegetables cooked inside a puff
pastry pocket and served with
curry sauce and rice

Guest Dish of the Day

Jacket Potato with Various
Fillings

Peas

Chocolate and Pear Loaf

Sausage and Bean Casserole
Red Tractor pork sausages
cooked in baked beans

Autumn Pasta
Seasonal vegetables cooked in a
homemade tomato sauce and
tossed with pasta

Guest Dish of the Day

Jacket Potato with Various
Fillings

Mashed Potatoes

Cauliflower and Broccoli

Berry Bars

Wednesday

Roast Beef with Gravy
Tender slices of *Red Tractor*
roast beef served with gravy

Cheesy Lentil Loaf with Gravy
Lentils and seasonal vegetables
baked into a loaf and served with
gravy

Guest Dish of the Day

Jacket Potato with Various
Fillings

Roast Potatoes

Autumn Mixed Vegetables

Honey Oat Coconut Cookies

Thursday

Chicken Curry
Red Tractor diced chicken
cooked in a Chef's Special
Curry Sauce
Potato Cakes with Mango
Sauce
Coriander flavoured potatoes
formed into cakes and served with
a mango sauce

Guest Dish of the Day

Jacket Potato with Various
Fillings

Rice

Carrots

Apple and Rhubarb Custard
Crunch

Friday

Breaded Salmon
Sustainably sourced breaded
salmon, oven baked and served
with homemade tomato ketchup

Vegetarian Balti
Chick peas and *seasonal*
vegetables cooked in a Balti
sauce

Guest Dish of the Day

Jacket Potato with Various
Fillings

Chips

Coleslaw and Baked Beans

St. Clement's Sponge

WEEK MENU

Monday

Honey Mustard Chicken
Drumsticks

Red Tractor chicken drumsticks
cooked in a homemade honey
mustard sauce

Veggie Fajita

Seasonal vegetables and beans
cooked in a mild Mexican sauce
and wrapped in a flour tortilla

Guest Dish of the Day

Jacket Potato with Various
Fillings

Wedges

Coleslaw

Rice Crispy Cheesecake Bar

Tuesday

Beef Lasagne

Organic minced beef and *seasonal*
vegetables cooked homemade
tomato sauce, layered with lasagne
sheets and topped with a creamy
white sauce

Italian Vegetable Casserole
Mediterranean vegetables cooked
in a rich homemade tomato sauce

Guest Dish of the Day

Jacket Potato with Various
Fillings

Crusty Bread

Green Beans

Apple Eve's Pudding with
Custard

Wednesday

Roast Chicken with Gravy
Tender slices of *Red Tractor*
roast chicken served with gravy

Vegetarian Moussaka
Lentils and *seasonal* vegetables
cooked in a homemade tomato
sauce and topped with sliced
potatoes and creamy white sauce

Guest Dish of the Day

Jacket Potato with Various
Fillings

Mashed Potatoes

Carrots and Cabbage

Ruby Brownie

Thursday

Beef and Onion Pie
Red Tractor diced beef and
seasonal vegetables cooked in a
rich gravy and topped with puff
pastry

Veggie Wellington with Gravy
Beans and *seasonal* vegetables
rolled inside puff pastry and
served with Gravy

Guest Dish of the Day

Jacket Potato with Various
Fillings

New Potatoes

Mixed Vegetables

Blueberry Cake

Friday

Breaded Fish
Sustainably sourced breaded
whitefish, oven baked, and served
with homemade tomato ketchup

5 Bean Mild Chilli
Mixed beans and *seasonal*
vegetables cooked in a mild chilli
sauce

Guest Dish of the Day

Jacket Potato with Various
Fillings

Chips

Peas and Baked Beans

Fruit Flapjack

WEEK MENU

Monday

Fire Cracker Chicken with Rice
Red Tractor diced chicken cooked in a homemade oriental sauce and served with rice

Vegetable Pasty served with Baked Beans
Potatoes and *seasonal* vegetables wrapped inside a homemade pastry and served with baked beans

Guest Dish of the Day

Jacket Potato with Various Fillings

Green Beans

Black Forest Cake

Tuesday

Beef Fajita Bake
Organic beef mince and *seasonal* vegetables wrapped in a flour tortilla and topped with tomato sauce and cheese

Potato and Leek Gratin
Sliced potatoes and leeks cooked in a cheesy white sauce

Guest Dish of the Day

Jacket Potato with Various Fillings

Rice

Sweet Corn

Banoffee Mousse

Wednesday

Roast Gammon with Gravy
Tender slices of *Red Tractor* roast gammon served with gravy

Vegetable Loaf with Gravy
Seasonal vegetables and meat free mince baked into a loaf and served with gravy

Guest Dish of the Day

Jacket Potato with Various Fillings

Roast Potatoes

Broccoli and Cauliflower

Carrot Cake

Thursday

Beef Sausages with Gravy
Red Tractor beef sausages made with our own blend of herbs served with an onion gravy

Sticky Veggie Sausages
Quorn Sausages cooked in a homemade BBQ sauce

Guest Dish of the Day

Jacket Potato with Various Fillings

Mashed Potatoes

Carrots

Apple Crumble with Custard

Friday

Breaded Salmon
Sustainably sourced breaded salmon, oven baked and served with homemade tomato ketchup

Vegetable Lasagne
Lentil and *seasonal* vegetable bolognaise sauce layered between lasagne noodles and topped with a creamy white sauce

Guest Dish of the Day

Jacket Potato with Various Fillings

Chips

Peas

Oatmeal Bar