

LUNCH



18 th March	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MORNING BREAK	Fresh Fruit and Biscuit	Cheese and Tomato Pizza Slice	Fresh Fruit and Biscuit	Golden Croissant	Fruity Friday
MAIN COURSE ONE	Pasta Station Roasted Tomato Sauce Basil Pesto Creamy Bacon and Mushroom Carbonara Garlic and Herb Focaccia	Slow Cooked Beef and Vegetable Stew	Pork Ragu Served with a Rosemary Focaccia	Loaded Fajita Shredded Cajun Chicken Cajun Pulled Jackfruit Warmed Wraps Tomato Salsa	Breaded MSC Pollock with Tartar Sauce and a Lemon Wedge
MAIN COURSE TWO		Vegetarian Quorn Sausages Served with Crispy Onions	Sticky Butternut Katsu Curry	Guacamole Sour Cream	Creamy Leek and Mushroom Pot Pie
MAIN COURSE THREE	Jacket Potato with Cheese & Baked Beans	Mac'n'Cheese	Jacket Potato with Cheese & Baked Beans	Tomato and Pepper Pasta	Bubble and Squeak Topped with a Fried Egg
ON THE SIDE	Penne pasta Roasted Aubergine Garlic Green Beans	Buttered Mash Garden peas Roasted Beets "	Braised Rice Broccoli Florets Steamed Corn	Lemon and Herb Crushed New Potatoes Medley of Vegetables	Chipped Potatoes Mushy Peas Baked Beans
HOT DESSERT	Vanilla Sponge served with Vanilla Custard	Strawberry Cheesecake	Sticky Toffee Pudding served with Cream	Classic Sprinkle Cake	Chocolate Fudge Cake
LITTLE TEA	Rice Krispie Cake	Iced Orange Traybake	Chocolate Chip Traybake	Spiced Raisin Sponge	Du Maurier Special Treat

HOLROYD HOWE





SUPPER



18 th March	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	
BREAKFAST		Pork Cumberland Sausage Poached Egg Baked Beans	Grilled Smokey Bacon Golden Pancakes Scrambled Eggs	Pork Cumberland Sausage Hash Brown Toasted Baguette	Friday Fry up	
		Selecti	on of breakfast cereals, yog	hurts, fresh fruit & toasting s	tations	
MAIN COURSE ONE	FUSION	BBQ Chicken and Grilled Cheddar Sliders	Slow Cooked Lamb and Apricot Tagine	Pork Meatballs with Tomato Sauce in a Soft Sub Roll	, ,	
	Hoisin Pulled Pork		Authentic Chickpea falafel			#
MAIN COURSE TWO	Chinese Five Spice Vegetables with a Garlic Sauce Stir Fry Egg Noodles	Stuffed Vegetable Filled Peppers	Giant Couscous with Pomegranate, Radish and Mint	Field Mushrooms Topped with Wilted Spinach and Halloumi		H.
	Spring rolls	Roasted New Potatoes	Houmous	Potato Wedges		
ON THE SIDE	Lemon Broccoli	Broccoli and Sunblush Tomato	Warmed Flatbreads	Roasted Paprika Cauliflower		
	Prawn Crackers	Garlic Aioli	Ras El Hanout Roasted Egg Plant	House Salad		
DESSERT	Carrot Cake with a Cream Icing	Pineapple Upside down Sponge	Vanilla Cookies	Coconut and jam Cake		



SELECTION OF CUT FRUITS, YOGHURT & TOPPINGS

