

# Autumn 2011 Week 1

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Chicken Biryani	Beef and Mushroom Pie with a Suet Crust	Breast of Turkey Pot-Roasted in Sweet Paprika Served with Cranberry Sauce and Gravy	Chicken Forestiere	Crisp Fiery Battered Fillet of Fish Homemade Tartare Sauce
Macaroni 'Double Cheese' With Leeks	Roulade of Roasted Vegetables and Mozzarella	Quorn and Vegetable Lasagne	Goats Cheese and Caramelised Onion Open Tart	Vegetarian Chimichanga
	New Potatoes	Crispy Roast Potatoes	Sweet Potato Wedges	Chunky Chips
Oat Crusted Bloomer	Sesame Seed Loaf	Floured Plait	Crown Loaf	Poppy Bread
Broccoli Florets Carrot Rondelles Or a Mixed Side Salad	Cauliflower Garden Peas Or a Mixed Side Salad	Puree of Swede Savoy Cabbage Or a Mixed Side Salad	Carrot Batons Broccoli Florets Or a Mixed Side Salad	Minted Garden Peas Sauté of Leeks Or a Mixed Side Salad
Ginger Cake With Bay Custard Or a piece of Fillet of white fish – To ensure we maintain both a seasonal and sustainable source of fish we rotate the species of white fish for this recipe.	Lemon Drizzle Cake Or a piece of Fillet of white fish – To ensure we maintain both a seasonal and sustainable source of fish we rotate the species of white fish for this recipe.	Sticky Toffee Pudding With Vanilla Custard Or a piece of Fillet of white fish – To ensure we maintain both a seasonal and sustainable source of fish we rotate the species of white fish for this recipe.	Wild Berry Fruit Fool With Shortbread Or a piece of Fillet of white fish – To ensure we maintain both a seasonal and sustainable source of fish we rotate the species of white fish for this recipe.	Apple and Blackberry Twice Baked Crumble With Vanilla Custard Or a piece of Fillet of white fish – To ensure we maintain both a seasonal and sustainable source of fish we rotate the species of white fish for this recipe.

Should you have any questions on this subject please do not hesitate in speaking to the catering team who will be more than happy to assist.

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MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Italian Beef Lasagne	Lamb Dhansak	Twice Cooked Belly of Pork with Spiced Apple and Roasted Gravy	Chilli Beef Tacos With Salsa	Cajun Battered Fillet of Fish With Sweet Chilli Sauce
Goats Cheese, Lemon and Herb Risotto	Mixed Bean and Aubergine Tagine with Mint Yoghurt	Penne Pasta and Seasonal Vegetable Bake	Goan Vegetable Curry with Coconut and Lime	Mediterranean Roasted Vegetable Tart
	Cous Cous	Creamed Potato with Grain Mustard	Rice	Chunky Chips
Garlic and Herb Bread	Floured Loaf	Seeded Loaf	Wholemeal Loaf	Classic Bloomer
Carrots Rondelles Broccoli Florets Or a Mixed Side Salad	Minted Peas Puree of Swede Or a Mixed Side Salad	Fresh Cabbage Broccoli Florets Or a Mixed Side Salad	Cauliflower Florets Carrots Batons Or a Mixed Side Salad	Sauté of Leeks Garden or Mushy Peas Or a Mixed Side Salad
Caramelised Dutch Apple Pudding With Bay Custard	Dundee Cake with Vanilla Custard	Mincemeat and Pear Jalousie With Vanilla Custard	Jam Roly Poly With Vanilla Custard	Sparkling Tropical Fruit jelly
Or a piece of Fillet of White Fish Should you have any questions on this subject please do not hesitate in speaking to the catering team who will be more than happy to assist.	Or a piece of seasonal and sustainable source of fish Should you have any questions on this subject please do not hesitate in speaking to the catering team who will be more than happy to assist.	Or a piece of seasonal and sustainable source of fish Should you have any questions on this subject please do not hesitate in speaking to the catering team who will be more than happy to assist.	Or a piece of white fish Should you have any questions on this subject please do not hesitate in speaking to the catering team who will be more than happy to assist.	Or a piece of white fish Should you have any questions on this subject please do not hesitate in speaking to the catering team who will be more than happy to assist.

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Cajun Spice Chicken and Chunky Bean Salsa	Salmon, Tortellini and Dill Bake	Roast Topside of Beef Served with Roasted Gravy	Cumberland Sausages with Caramelised Red Onion Gravy	Crispy Battered Fillet of Fish Home Made Tartare Sauce
Falafel with warm Pitta Bread	Roasted Vegetable Calzone	Cheese, Leek and Potato Pie	Spiced Quorn with 5 Flavour Noodles	Root Vegetable and Goats Cheese Pattie
Cous Cous		Crispy Roast Potatoes	Colcannon	Chunky Chips
Garlic and Herb Bread	Focaccia	Crown Loaf	Sesame Seed Twist	Floured Loaf
Minted Peas Healthy Salad for Falafel Or a Mixed Side Salad	Broccoli Florets Baked Courgettes Or a Mixed Side Salad	Savoy Cabbage Diced Swede Or a Mixed Side Salad	Carrots Rondelles Cauliflower Or a Mixed Side Salad	Garden or Mushy Peas Sauté of Leeks Or a Mixed Side Salad
Toffee Apple and Twice Baked Crumble With Vanilla Custard Or a piece of Fresh Fruit	Poached Pears with Spiced Tea  Or a piece of Fresh Fruit	Apple and Blackberry Pie With Bay Custard  Or a piece of Fresh Fruit	Rich Chocolate Sponge with Vanilla Custard  Or a piece of Fresh Fruit	Seasonal Fruit Salad with Mint  Or a piece of Fresh Fruit

Fillet of white fish – To ensure we maintain both a seasonal and sustainable source of fish we rotate the species of white fish for this recipe. Should you have any questions on this subject please do not hesitate in speaking to the catering team who will be more than happy to assist.

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