<table>
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<th>Day</th>
<th>Menu</th>
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| **Sunday 01-03-20** | Brunch  
Chicken liver parfait with black truffle butter, fruit chutney and crispy crouton  
V. Mushroom parfait  
Braised lamb shoulder with thyme and mint jus  
Ve. Vegetable wellington with gravy  
Roast potatoes  
Crushed carrot and swede mash  
White chocolate and raspberry meringue raspberry compote or fresh fruit |
| **Monday 02-03-20** | Brunch  
Cumin & butternut squash soup  
V. Sweet potato and red pepper lasagna  
VE. Five bean and tofu Ragout  
Sautéed paprika potatoes, Olive oil Mixed vegetables  
Jacket potatoes & Baked beans  
Jacket Filling = sweet and sour Quorn  
Risotto = Green peas and spring onion  
Salad bar  
VE. Braised vegetable and tofu(seitan) with black bean sauce  
V Vegetable spring rolls with plum sauce  
V. Halloumi and potato cake, honey and teriyaki sauce  
Vegetable noodles and beansprouts  
Corn on the cob  
Homemade crumble or fresh fruit salad |
| **Tuesday 03-03-20** |School visit x 24  
LLOTS OF VEGGIE CHOICES NEEDED  
Mushroom and chestnut soup  
Pork and leek sausages with onion gravy  
Ve. Root vegetable filo pie  
Mustard and herb mash  
Savoy cabbage in a white wine sauce  
Jacket potatoes & Baked beans  
Jacket Filling = Vegetarian chilli  
Pasta dish = Butternut macaroni cheese  
Salad bar  
VE. Cauliflower veloute with cauliflower tempura petals and seed crumb  
French trimmed, pan-fried guinea fowl with a red wine jus, basil and sun blessed tomato puree  
V Mascarpone, Ricotta and spinach cannelloni with basil and sun blessed tomato puree  
Chervil infused olive oil, Bacon carrots and courgettes  
Croquette potatoes  
Passion fruit cheesecake with raspberry jelly and meringue |
| **Wednesday 04-03-20** | ROAST DAY School visit x 33  
Mushroom and chestnut soup  
Traditional Chicken roast with all the trimmings  
V. Individual cauliflower, leek and tomato, cheese bake  
Garlic and rosemary infused roast potatoes  
Green beans, broccoli and carrots  
Jacket potatoes & Baked beans  
Jacket Filling = Mediterranean vegetable Ragout  
Pasta dish = Trio of pasta with Roquette and kale pesto  
Salad bar  
Salmon fish cake with sweet chilli sauce  
VE. Puy lentil, celeriac and pumpkin hot pot  
Lemon and Parley potatoes  
Peas and Sweetcorn  
Homemade dessert or fresh fruit salad |
| **Thursday 05-03-20** | Green veg minestrone soup  
Minted Lamb and barley casserole  
VE. Spinach, chickpea and carrot strudel with roasted pine nuts, watercress sauce  
New potatoes, Roast Vegetable Ratatouille  
Jacket potatoes & Baked beans  
Filling = Mushroom stroganoff  
Risotto sun dried tomato and basil  
Salad bar  
Bean Burgers  
Buffalo chicken wings  
VE. Spinach and chick pea burger  
Onion rings, Salad Bar  
Sweet potato chips  
Hagen das ice cream or fresh fruit salad |
| **Friday 06-03-20** | School visit x 33  
Tomato and basil pesto soup  
Beer battered catch of the day with tartare sauce  
V. Deep fried brie with cranberry sauce  
VE. Tempura vegetables with sweet chilli  
Chips & Mushy peas  
(+ 30 Jacket ) Jacket potatoes & Baked beans  
Jacket Filling = Sausage and Beans  
Pasta dish = Ve Italian vegetable pasta bake with olives  
Salad bar  
Smoked salmon mousse in salmon beetroot gravadlax with caper dressing  
V. Compressed vegetable, tomato jelly served with micro salad and caper dressing  
Confit Corn-fed chicken, with chicken wing sauce  
v. Vegetarian cannelloni, celeriac apple puree, beans ragout with saffron puy lentil dressing  
Crispy potatoes and Broccoli  
Mango & passion fruit cream Brule with homemade shortbread |
| **Saturday 07-03-20** | Brunch  
Tandoori chicken leg, Beef Madras  
VE. Potato & chickpea curry  
Scented rice, nan bread, Onion Bhaji  
Mango chutney & lime pickle  
Ice cream or fresh fruit |