<table>
<thead>
<tr>
<th>Day</th>
<th>Time</th>
<th>Meal</th>
<th>Options</th>
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| Sunday 26-01-20 |                  | Brunch              | Wild mushroom and artichoke veloute with crisp crouton and chive  
Slow cooked corn fed chicken breast with beetroot puree chicken wing and thyme sauce  
VE. Spinach, pumpkin and pine nut filo parcel with Grape and tarragon sauce  
potatoes infused with wild garlic  
honey roast root vegetables  
Chocolate mousse, espresso tuile biscuit with fruit Compote  
Brunch  
Lamb dhansak/Chicken tikka  
V. Mutter paneer Bhuna  
VE. Tarka dalh  
.vegetable samosas /  
scented rice/nan bread/mango chutney/pickle  
various dessert/ Ice cream/fresh fruit |
| Monday 27-01-20 |                  | Meatless Monday    | Squash and ginger soup  
Ve. Thyme Roasted vegetable casserole  
v. mushroom, spinach & leek wellington with mustard sauce  
Green pesto potato & mixed vegetables  
Jacket potatoes & Baked beans  
Jacket Filling = vegetable curry  
Pasta dish = macaroni cheese  
Salad bar (sandwiches x15)  
Quorn and pepper stroganoff  
Ve. Spicy bean chilli  
Ve. Spinach, Sweet Potato & Lentil Dahl  
Saffron rice & Green beans  
Crumble of the day or fresh fruit salad |
| Tuesday 28-01-20 | School Visit x 30 | Formal hall         | Compressed English farm ham hock with braised vegetable jelly terine, piccalilli,  
VE. Braised vegetable jelly terine, piccalilli.  
Lemon dill poached fillet of salmon with a coriander butter sauce  
VE. Stuffed courgette with Ratatouille, sun blushed tomato coulis  
Dill infused potato, Steamed broccoli  
Warm rice pudding with mango salsa |
| Wednesday 29-01-20 | ROAST DAY School visit x 30 | Informal hall     | Turkey, ham and mushroom pie with puff pastry  
Fisher man pie with herb filo crust  
V. Spicy bean and vegetable pasty  
Mashed potatoes  
Lemon and dill Cabbage  
Salad bar  
various desserts or fresh fruit |
| Thursday 30-01-20 | School visit x 30 | Moroccan Night      | Ras-el-hanout chicken  
lamb tagine  
Ve Bulgur wheat balls  
v Pumpkin& walnut baklava  
ocouscous  
orange glazed Carrot with pistachio  
Steamed pudding of the day or Fresh fruit salad |
| Friday 31-01-20 |                  | Formal hall         | Trio of beetroot terine with pickled pineapple, chutney and herb  
Orange glazed Confit Duck and wine sauce  
V. Plum tomatoe stuffed with pepperade served on rocket pesto  
Fruity sweet and sour red cabbage  
Colcannon potatoes  
Sticky toffee pudding with pecan caramel sauce |
| Saturday 01-02-20 |                  | Brunch              | Lamb dhansak/Chicken tikka  
V. Mutter paneer Bhuna  
VE. Tarka dalh  
.vegetable samosas /  
scented rice/nan bread/mango chutney/pickle  
various dessert/ Ice cream/fresh fruit |