

# WEEK 2

MAIN

VEG

FUSION

SIDE

PUD

## MON

Roasted Chicken,  
White Bean &  
Butternut Squash Stew

Chickpea, Red Onion  
& Coriander Cake,  
Chilli Tomato Salsa

Vegetable  
Chow Mein

Mash Potato  
Seasonal Vegetables

Lime & Coconut  
Sponge  
& Custard

## TUES

Beef Lasagne,  
Garlic Bread

Farfalle Pasta Bake  
topped with Tomato,  
Parsley & Feta

Chicken Tikka  
Masala,  
Steamed Rice

Garlic & Herb New  
Potatoes  
Seasonal Vegetables

Banoffee  
Apple Tart &  
Butterscotch Sauce

## WED

Roast Turkey,  
Stuffing, Cranberry  
Sauce and Roast  
Gravy

Quorn Sausage Toad  
in the Hole, Creamy  
Mash, Red Onion  
Gravy

Hoi Sin Stir Fried  
Vegetables with Egg  
Fried Rice

Roast Potatoes  
Seasonal Vegetables

Pear & Ginger  
Sponge &  
Caramel Sauce

## THUR

South American  
Chipotle Lamb Chilli

Tex – Mex Quorn  
Chilli with a Warm  
Jalapeno Corn Bread

Teriyaki  
Beef Noodles

Steamed Rice  
Seasonal Vegetables

Mixed Fruit Crumble  
& Custard

## FRI

Catch of the Day  
Chips, Peas  
& Tartare Sauce

Macaroni Cheese

Buffalo Chicken  
Leg

Chipped Potatoes  
Seasonal Vegetables

Orange & Chocolate  
Cake  
& Chocolate Sauce

COLD SELECTION, BAGUETTES, SANDWICHES, SALAD BOXES, FRESH FRUIT AND YOGHURT POTS



Food allergy notice. Dishes may contain the following:  
celery, cereals, crustaceans, milk, eggs, lupin, mollusc, mustard, nuts, peanuts,  
sesame seeds, soya, sulphur dioxide. Please speak to chef for further information.

Olive  
dining  
food with passion