



Monday

Oven Roasted Salmon

Fresh oven cooked Salmon topped with golden herby breadcrumbs

Szechuan Shredded Beef

Tender pieces of beef with ginger, garlic, water chestnuts and a hint of chilli

Pasta Sauces – served with Penne Pasta

Chicken, Tarragon and spinach

Tender pieces of Chicken in a creamy spinach sauce infused with tarragon

Pomodoro sauce (V)

Traditional Italian sauce with tomatoes & fresh basil.

Honey & Ginger Tofu stir fry(V)

Pieces of Tofu stir fried with a honey & Ginger sauce

Please note:-

- All items are subject to availability/change
- Our food is prepared in an area where it may have come in to contact with nuts.
- As part of our food labelling policy, we do not label items with allergy information.
- If you have any dietary / allergy requirements (including wheat, dairy and nuts) please ensure you speak to our staff or the Chef on duty at meal times, who will be happy to help should you have any queries regarding the content of any dishes



Tuesday

Lasagne Verdi

Sautéed beef in a rich tomato sauce with garlic, onions and fresh basil, layered with lasagne pasta sheets and cheese sauce, then topped with local mature cheddar cheese. Served with a garlic bread slice.

Honey & Ginger Glazed Duck Leg

A Slow Roasted Duck leg, glazed with Honey, ginger & Chinese spices. Garnished with fresh Coriander leaves.

Roasted Pepper & Spinach Lasagne (V)

Roasted Trio of Peppers, combined with Spinach, Onions and Tomatoes, Layered with a Bechamel Sauce and Lasagne Pasta Sheets, and Topped with Mozzarella Cheese. Served with a garlic slice.

Spicy Root Vegetable & Lentil Casserole (V)

A blend of seasonal root vegetables & red lentils, slowly cooked with an infusion of spices to create a true winter warmer

Please note:-

- All items are subject to availability/change
- Our food is prepared in an area where it may have come in to contact with nuts.
- As part of our food labelling policy, we do not label items with allergy information.
- If you have any dietary / allergy requirements (including wheat, dairy and nuts) please ensure you speak to our staff or the Chef on duty at meal times, who will be happy to help should you have any queries regarding the content of any dishes



Wednesday

Punjabi Butter Chicken

Rich butter chicken curry known as Murgh Makhani lightly spiced with fenugreek and coriander, served with mini poppadum & mango chutney'

Gammon Pizzola

A 6oz gammon steak topped with a rich Italian tomato sauce, finished with gratinated mozzarella and cheddar cheese.

Linguini with wild mushrooms and spinach (V)

Linguini pasta in a white sauce with wild mushrooms and spinach with a hint of nutmeg

Chickpea & Aubergine Balti (V)

A warming curry incorporating plump chick peas & Aubergine served with mini poppadum

Please note:-

- All items are subject to availability/change
- Our food is prepared in an area where it may have come in to contact with nuts.
- As part of our food labelling policy, we do not label items with allergy information.
- If you have any dietary / allergy requirements (including wheat, dairy and nuts) please ensure you speak to our staff or the Chef on duty at meal times, who will be happy to help should you have any queries regarding the content of any dishes



Thursday

Pork loin steak with pesto & mozzarella

Tender pork loin steak topped with green pesto & mozzarella

Citrus Breaded Turkey Escalope

A crispy golden Turkey Escalope, laced with Citrus fruits, served with a Spiced Fruit Chutney.

Garlic Mushroom Quorn Escalope (V)

Escalope of quorn stuffed with a creamy garlic mushroom sauce

Pesto Vegetable Bake (V)

Vegetables baked in a tomato and pesto sauce topped with local cheddar cheese

Please note:-

- All items are subject to availability/change
- Our food is prepared in an area where it may have come in to contact with nuts.
- As part of our food labelling policy, we do not label items with allergy information.
- If you have any dietary / allergy requirements (including wheat, dairy and nuts) please ensure you speak to our staff or the Chef on duty at meal times, who will be happy to help should you have any queries regarding the content of any dishes



Friday

Thai Fishcakes with a Sweet Chilli Sauce

Thai Fishcakes made with Cod and Potato, enhanced with Lemongrass and Coriander. Coated in crispy breadcrumbs and oats. Served with a Spicy Sweet Chilli Sauce

Lancashire Hotpot

Pieces of lamb slowly cooked with vegetables in a traditional stock topped with sliced potatoes and browned in the oven

Chestnut mushroom & Basil Pizza (V)

A thin pizza base topped with a rich tomato sauce, slices of chestnut mushrooms, mozzarella & cheddar cheeses, and finished with fresh basil.

Stuffed Potato Shells (V)

A medley of chunky vegetables ,bound together with a BBQ sauce topped with local cheese and grilled until golden brown

Please note:-

- All items are subject to availability/change
- Our food is prepared in an area where it may have come in to contact with nuts.
- As part of our food labelling policy, we do not label items with allergy information.
- If you have any dietary / allergy requirements (including wheat, dairy and nuts) please ensure you speak to our staff or the Chef on duty at meal times, who will be happy to help should you have any queries regarding the content of any dishes



Saturday

Pork and Cider Sausages

Local sausages served with a Rich Red Onion Gravy

Chicken Korma

Tender pieces of chicken in a mild creamy coconut sauce, served with mango chutney & naan bread.

Macaroni Cheese (V)

Macaroni pasta combined with a cheesy béchamel sauce, topped with local Cheese, and then baked until golden.

Spiced Buttered Beans (V)

A selection of beans, fine, butter and red kidney. Cooked in a mild curry and tomato sauce finished with cream and coconut & served with naan bread and mango chutney

Please note:-

- All items are subject to availability/change
- Our food is prepared in an area where it may have come in to contact with nuts.
- As part of our food labelling policy, we do not label items with allergy information.
- If you have any dietary / allergy requirements (including wheat, dairy and nuts) please ensure you speak to our staff or the Chef on duty at meal times, who will be happy to help should you have any queries regarding the content of any dishes



Sunday

Roast Chicken

Roasted Breast or Leg of Chicken, Served with sage & onion Stuffing and a rich Gravy

Steak & Ale Pie

Tender pieces of Beef in a gravy enriched with local ale, and Sautéed Button Mushrooms. Topped with a Crisp Golden Puff Pastry

Leek, mushroom and lemon risotto (V)

Italian Arborio rice cooked with fresh herbs and a blend of sautéed wild mushrooms with lemon juice

Creamy Quorn & Vegetable pie (v)

Mixed peppers and pieces of quorn served in a creamy sauce and topped with golden pastry

Please note:-

- All items are subject to availability/change
- Our food is prepared in an area where it may have come in to contact with nuts.
- As part of our food labelling policy, we do not label items with allergy information.
- If you have any dietary / allergy requirements (including wheat, dairy and nuts) please ensure you speak to our staff or the Chef on duty at meal times, who will be happy to help should you have any queries regarding the content of any dishes