Monday Week 1
Beef lasagne, mozzarella, garlic bread slice.
Portobello mushroom, quinoa, ratatouille, vegan mozzarella. (VE)
Quorn bolognais, spaghetti, garlic bread slice. (v)
Skin on fries, Mixed leaf salad, cherry tomato, red onion and pesto salad

Tuesday
Honey grain mustard pork steak, caramelised leeks, creamy peppercorn sauce.
Lemon sole goujons, tomato dill and caper crème fraiche,
Italian vegetable cottage pie, (VE).
Rosemary roasted new potatoes.
Glazed parsnips, steamed carrots.

Wednesday
Four cheese and tomato stuffed crust pizza.
Loaded pepperoni stuffed crust pizza.
BBQ jackfruit pizza (VE)
Southern fried chicken tenders, Quorn vegan buffalo wings (VE)
Seasoned jacket wedges, plum tomato, cucumber and gem salad

Thursday
Korean chicken, green peppers and water chestnuts
Sweet chilli pork, carrots and bean sprouts
Sweet and sour vegetables, crispy tofu (VE)
Lemon Egg noodles, Mixed vegetable fried rice
Asian slaw, prawn crackers, vegan crackers

Friday
Beer battered cod fillet, homemade tartare sauce, lemon wedge
BBQ belly pork rasher, pineapple and roasted pepper dressing.
Greek tomato, vegan feta pasta bake, rocket leaves (VE)
Chunky chips, edamame bean 3 seed quinoa salad.
Peas,
Saturday Week 1
Maple chilli chicken, khobez wrap, mint yogurt sauce. Sweet potato fries
Bolognase penne pasta bake, mozzarella topping. Garlic bread slice
Sweetcorn and courgette fritter, chilli jam. Sweet potato fries (VE)
Greek salad, mixed leaves.

Sunday
Roast chicken, sage and apricot stuffing, rosemary and red onion gravy.
Farmhouse sausage toad in the hole, rosemary and red onion gravy.
Vegan Cumberland sausages, rosemary and red onion gravy.
Thyme and garlic roast potatoes, buttery mashed potatoes.
Cauliflower cheese. Roasted root vegetables.
Monday Week 2

Char-grilled chicken breast, tomato and mascarpone sauce,
Classic lamb moussaka,
Borlotti bean and chestnut mushroom chilli (VE)
Basmoti rice, seasoned jacket wedges.
Mediterranean vegetables, balsamic glaze.

Tuesday

Chicken tikka masala, mini poppadoms. Pilau rice, cabbage foogathm.
Classic beef cottage pie, cheddar mashed potato topping.
Palak paneer curry, mini poppadoms, pilau rice, cabbage foogath. (VE)
,Green beans,

Wednesday

6oz beef burger, crispy bacon, Monterey jack cheese, brioche bun
Buttermilk chicken burger, crispy bacon, Monterey jack cheese, brioche bun
Spicy bean burger, onion rings, applewood cheese, vegan brioche bun (VE)
Sin on fries, coleslaw, gem lettuce, sliced tomato

Thursday

Breaded scampi, lime and chili crème fraiche,
Gammon steak, grilled tomato, field mushroom, parsley liquor
Aubergine and red lentil bake, grilled vegan cheese, (VE)
parsley steamed potatoes.
Roasted courgettes, steamed carrots

Friday

Beer battered cod fillet, homemade tartare sauce, lemon wedge.
Sweet chilli chicken, pineapple, water chestnuts.
Vegan quorn, tomato ragu. Tagliatelle, vegan mozzarella, (VE)
Chunky chips,
Peas, mixed seamed vegetables.
Saturday Week 2
Gourmet chilli hotdog, crispy onions, brioche roll, sour cream dressing.
Tuna tomato and sweetcorn mozzarella, fusilli pasta bake.
5 bean chilli, basmati rice, tortilla chips, salsa. (VE)
Seasoned jacket wedges, tossed salad.

Sunday
Roast leg of pork, sage and onion stuffing, gravy
Classic shepherds pie, cheddar mashed potato topping
Butternut squash, spinach red pepper lasagne, garlic bread slice (VE)
Rosemary and garlic roast potatoes, new potatoes.
Roasted root vegetables, steamed savoy cabbage.

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Monday week 3
Beef and Guinness pie, short crust pastry.
Pork and apple sausages, cherry tomato and spinach sauce,
Chestnut mushroom and red pepper stroganoff (VE)
Colcannon mashed potatoes, Basmati rice
Steamed cauliflower, mange tout.

Tuesday
Moroccan lamb, chickpeas and sweet potato. Pitta bread
Baked gnocchi, broccoli, butternut squash, lemon. (V)
Mixed bean and ‘halloumi’ tagine, pitta bread. (VE)
Pomegranate and sultans couscous, steamed
Green beans, and steamed baton carrots.

Wednesday
Chicken fajitas, roast peppers and onions.
Chilli beef enchiladas.
Vegan quorn pepper burrito.
Seasoned curly fries, Mexican slaw, mixed leaves
Guacamole, salsa, sour cream and chive.

Thursday
Peri peri chicken thigh, steamed greens, red pepper humus.
Mongolian pork, carrots, mange tout, beansprouts.
Three cheese macaroni bake, panko breaded gratin, (VE)
Spicy vegetable rice,
Corn on the cob, honey glazed carrots.

Friday
Beer battered cod fillet, homemade tartare sauce, lemon wedge.
Korean BBQ chicken, Asian slaw.
Sweet and sour vegetable, pineapple, water chestnuts, Asian slaw,
Chunky chips, basmati rice.
Peas,

All main courses £7.50

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Highfield hall Autumn 23

Saturday week 3
Sticky BBQ pork ribs, corn on the cob, onion rings
Lamb kofta, fruity couscous, mint yogurt
Aubergine and courgette moussaka, vegan feta (VE)
Herb roasted new potatoes, beetroot, spring onion and pomegranate salad.

Sunday
Roast beef, Yorkshire pudding, gravy
Creamy Turkey and pepper fricassee.
Sweet potato, leek and parsnip pie.
Rosemary and garlic roast potatoes, steamed parsley potatoes.
Broccoli, roasted root vegetables

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