

# BREAKFAST MENU



Eggs



Bacon



Beans



Sausage



Tomatoes



Hashbrown



Mushrooms



D R I N K S

## Milkshakes



Chocolate



Banana



Raspberry



Strawberry

## Smoothies



Avocado



Mix berries



Banana

## Hot Drinks



Coffee



Tea

## Juices



Cranberry



Orange



Apple



Mango

## Cereals



Cornflakes



Porridge

## Fruits



Apples



Banana



Tangerines

## Spreads



Blackcurrent  
Jam



Strawberry  
Jam



Marmalade  
Jam



Butter

# MONDAY MENU

## MAIN COURSE (LUNCH)



### Chicken Kiev

A timeless classic featuring tender chicken breast rolled with flavorful garlic butter, coated in crispy breadcrumbs, and expertly fried to golden perfection.

### Beef Stroganoff with Rice

Savor the rich and creamy goodness of our Beef Stroganoff. Tender strips are simmered to perfection in a velvety mushroom and sour cream sauce.



## PUDDINGS

Fresh Cream Trifle



Fresh Fruits



Yogurt



## Sides

Mashed Potato



Broccoli



Carrots



Week one menu

# MONDAY MENU

## MAIN COURSE (SUPPER)



### Vegetable Soup

Crafted with a medley of fresh, seasonal vegetables, simmered in a fragrant broth, this nourishing soup is a bowl of pure comfort.

### Jacket Potato

A perfectly baked potato with a crispy skin and fluffy interior, served piping hot and ready to be adorned with your choice of delectable toppings.



## PUDDINGS

### Jelly & Cream



### Yogurt



## Sandwiches

### Egg



### Tuna



### Ham & Cheese



Week one menu

# TUESDAY MENU

## MAIN COURSE (LUNCH)



### Irish Stew

The ingredients are simmered slowly in a flavorful broth or stock until everything is tender and the flavors meld together.

### Lasagna

Each carefully crafted plate features delicate sheets of pasta interlaced with rich Bolognese sauce, velvety béchamel, and a blend of gooey mozzarella.



## PUDDINGS

Rice Pudding



Fresh Fruits



Yogurt



## Sides

Roasted Potato



Cauliflower



Runner Beans



Week one menu

# TUESDAY MENU

## MAIN COURSE (SUPPER)



### Carrot Soup

This vibrant and velvety creation seamlessly blends the earthy sweetness of carrots with the citrusy warmth of fresh coriander.

### Frittata & Salad Garnish

Our frittatas, a harmonious blend of fluffy eggs and assorted ingredients, offer savory satisfaction in every slice. Paired with fresh salad garnished.



## PUDDINGS

### Chocolate Mousse



### Yogurt



## Sandwiches

### Egg



### Tuna



### Ham & Cheese



Week one menu

# WEDNESDAY MENU

## MAIN COURSE (LUNCH)



### Roast Gammon

Our expertly prepared gammon, slow-roasted to perfection, boasts tender slices infused with rich and savory notes.

### Poached Salmon

Dive into a refined dining experience with our Poached Salmon offering. Delight in tender salmon fillet, gently poached to preserve its exquisite texture.



## PUDDINGS

Rice Pudding



Fresh Fruits



Yogurt



## Sides

Roasted Potato



Sweetcorn



Mixed Veggies



Week one menu

# WEDNESDAY MENU

## MAIN COURSE (SUPPER)



### Tomato Pasta

A simple yet savory dish, our menu offers a variety of tomato-infused pasta dishes that will tantalize your taste buds.

### Red Pepper Soup

Immerse yourself in the vibrant warmth of our Red Pepper Soup selection. This velvety soup offers a symphony of flavors



## PUDDINGS

Butterscotch Mousse



Yogurt



## Sandwiches

Egg



Tuna



Ham & Cheese



Week one menu

# THURSDAY MENU

## MAIN COURSE (LUNCH)



### Sweet & Sour Chicken

Tender pieces of succulent chicken are skillfully wok-fried to perfection, then coated in a tantalizing balance of sweet and tangy sauce.

### Minced Onion Pie

A comforting blend of caramelized minced onions and savory seasonings encased in a flaky pastry crust.



## PUDDINGS

Apple Crumble



Fresh Fruits



Yogurt



## Sides

Creamy Potato



Carrots



Mixed Veggies



Week one menu



# THURSDAY MENU

## MAIN COURSE (SUPPER)



### Tomato Soup

Immerse yourself in the timeless comfort of our Tomato Soup selection. This velvety soup captures the essence of simplicity and rich flavor.

### Cauliflower Cheese

Indulge in a harmonious blend of comfort and flavor with our Cauliflower Cheese offerings. Tender cauliflower florets, bathed in a velvety cheese sauce



## PUDDINGS

Chocolate Cake



Yogurt



## Sandwiches

Egg



Tuna



Ham & Cheese



Week one menu

# FRIDAY MENU

## MAIN COURSE (LUNCH)



### Fish & Chips

Delight in golden-battered fillets of succulent fish, perfectly fried to crispy perfection, and served alongside a generous portion of thick-cut, fluffy potato chips.

### Mushroom Flan

Indulge in the delicate flavors of our Mushroom Flan, a savory and creamy delight that's perfect for the discerning palate.



## PUDDINGS

Cherry Pie



Fresh Fruits



Yogurt



## Sides

Mushy Peas



Carrots



Mixed Veggies



Week one menu

# FRIDAY MENU

## MAIN COURSE (SUPPER)



### Broccoli Soup

Featuring the iconic circular pasta shapes in a rich and flavorful tomato sauce, our menu presents a comforting and nostalgic experience that transcends generations.

### Spaghetti on Toast

It's a harmonious marriage of al dente spaghetti noodles smothered in a rich, savory tomato sauce and piled high on a bed of perfectly toasted artisanal bread.



## PUDDINGS

Ice Cream



Yogurt



## Sandwiches

Egg



Tuna



Ham & Cheese



Week one menu

# SATURDAY MENU

## MAIN COURSE (LUNCH)



### Chicken a la King

Embark on a journey of culinary sophistication with our Chicken à la King offerings. Tender pieces of chicken, elegantly creamy sauce enriched with delicate flavors.

### Oven Baked Sausages

Indulge in the heartwarming flavors of our Oven Baked Sausages selection thoughtfully seasoned and baked to juicy perfection.



## PUDDINGS

Jam Sponge Custard



Fresh Fruits



Yogurt



## Sandwiches

Egg



Tuna



Ham & Cheese



Week one menu

# SATURDAY MENU

## MAIN COURSE (SUPPER)



### Beef Burger with Salad

Grilled to perfection, the juicy patty is nestled in a soft bun, topped with your choice of toppings. Featuring a medley of fresh vegetables.

### Mushroom Soup

Indulge in the rich and comforting flavors of our exquisite Mushroom Soup. A velvety blend of earthy mushrooms, sautéed to perfection.



## PUDDINGS

Cheesecake



Yogurt



## Sandwiches

Egg



Tuna



Ham & Cheese



Week one menu

# SUNDAY MENU

## MAIN COURSE (LUNCH)



### Roast Loin of Pork

Immerse yourself in the delectable world of our Roast Loin of Pork. Tender and succulent, maintaining its juicy tenderness.

### Poached Salmon

Dive into a refined dining experience with our Poached Salmon offering. Delight in tender salmon fillet, gently poached to preserve its exquisite texture.



## PUDDINGS

Chocolate Mousse



Fresh Fruits



Yogurt



## Sandwiches

Roasted Potatoes



Carrots



Cauliflower



Week one menu

# SUNDAY MENU

## MAIN COURSE (SUPPER)



### Margarita Pizza

A symphony of simple yet exquisite flavors, our Margarita Pizza pays homage to tradition while inviting your taste buds to savor the pure essence of quality ingredients.

### Leek and Potato Soup

Velvety-smooth and richly flavored, this classic soup is a comforting blend of tender potatoes, sautéed leeks, and delicate seasonings.



## PUDDINGS

Jelly



Ice Cream



## Sandwiches

Egg



Tuna



Ham & Cheese



Week one menu

# MONDAY MENU

## MAIN COURSE (LUNCH)



### Chicken in Mushroom Cream

Tender chicken breast smothered in a luscious mushroom cream sauce, a harmonious blend of savory flavors.

### Liver and Onion Casserole

Hearty casserole featuring succulent liver and caramelized onions, delivering a rich and comforting flavor experience.



## PUDDINGS

Banoffee Pie



Fresh Fruits



Yogurt



## Sides

Roasted Potato



Greens



Carrots



Week two menu



# MONDAY MENU

## MAIN COURSE (SUPPER)



### Vegetable Soup

Crafted with a medley of fresh, seasonal vegetables, simmered in a fragrant broth, this nourishing soup is a bowl of pure comfort.

### Tomato and Herb Pasta

Al dente pasta tossed in a vibrant tomato sauce, infused with aromatic herbs for a flavorful Italian classic.



## PUDDINGS

Creme Caramel



Yogurt



## Sandwiches

Egg



Tuna



Ham & Cheese



Week two menu

# TUESDAY MENU

## MAIN COURSE (LUNCH)



### Gammon and Pineapple

Our chefs have perfected this savory-sweet pairing to create a symphony of flavors that will tantalize your taste buds.

### Shepherds Pie

Prepare your taste buds for a hearty and comforting experience with our classic Shepherd's Pie crafted with love.



## PUDDINGS

Semolina Pudding



Fresh Fruits



Yogurt



## Sides

Baby Potato



Cauliflower



Swede



Week two menu

# TUESDAY MENU

## MAIN COURSE (SUPPER)



### Carrot & Coriander Soup

his vibrant and velvety creation seamlessly blends the earthy sweetness of carrots with the citrusy warmth of fresh coriander.

### Garlic & Mushroom Toast

Satisfy your cravings with our delectable Garlic and Mushroom Toast, a savory sensation that's both indulgent and comforting.



## PUDDINGS

Ice Cream



Yogurt



## Sandwiches

Egg



Tuna



Ham & Cheese



Week two menu

# WEDNESDAY MENU

## MAIN COURSE (LUNCH)



### Roast Turkey with Stuffing

Delight in a timeless holiday classic with our Roast Turkey with Stuffing, a symphony of flavors and textures that captures the essence of festive feasting.

### Poached Haddock

Embark on a culinary journey of delicate flavors and flaky perfection with our Poached Haddock. Expertly prepared to tantalize your taste buds.



## PUDDINGS

Syrup Sponge



Fresh Fruits



Yogurt



## Sides

Baby Potato



Broccoli



Carrots



Week two menu

# WEDNESDAY MENU

## MAIN COURSE (SUPPER)



### Vegetable Frittata

A medley of garden-fresh flavors with our Vegetable Frittata, a delightful and wholesome dish that's perfect for breakfast, brunch, or any meal of the day.

### Tomato Soup

Immerse yourself in the timeless comfort of our Tomato Soup selection. This velvety soup captures the essence of simplicity and rich flavor.



## PUDDINGS

Banana mousse



Yogurt



## Sandwiches

Egg



Tuna



Ham & Cheese



Week two menu

# THURSDAY MENU

## MAIN COURSE (LUNCH)



### Chicken Chasseur

Chicken Chasseur is a culinary masterpiece that celebrates the heartiness of rustic French cuisine creating a symphony of flavors.

### Cheese & Onion Potato Bake

The tender potatoes, bathed in creamy bechamel sauce, are interspersed with sweet, caramelized onions.



## PUDDINGS

Apple Pie Custard



Fresh Fruits



Yogurt



## Sides

Minted Potato



Broccoli



Carrots



Week two menu

# THURSDAY MENU

## MAIN COURSE (SUPPER)



### Jacket Potato

A perfectly baked potato with a crispy skin and fluffy interior, served piping hot and ready to be adorned with your choice of delectable toppings.

### Red Pepper Soup

Immerse yourself in the vibrant warmth of our Red Pepper Soup selection. Crafted from ripe, roasted red peppers, this velvety soup offers a symphony of flavors.



## PUDDINGS

Chocolate Cake



Ice Cream



## Sandwiches

Egg



Tuna



Ham & Cheese



Week two menu

# FRIDAY MENU

## MAIN COURSE (LUNCH)



### Battered COD w/ Tartar Sauce

Delight in golden-battered fillets of succulent fish, perfectly fried to crispy perfection, and served alongside a Tartar Sauce.

### Ham & Eggs

Our Ham and Egg Breakfast offers a timeless and satisfying pairing of savory ham and perfectly cooked eggs.



## PUDDINGS

Apple Pie Custard



Fresh Fruits



Yogurt



## Sides

Chips



Green Peas



Carrots



Week two menu



# FRIDAY MENU

## MAIN COURSE (SUPPER)



### Avocado Salad

A combination of creamy avocados with a colorful array of crisp vegetables to create a salad that's as visually stunning as it is delicious.

### Broccoli Soup

Made with tender, garden-fresh broccoli florets simmered to perfection & then pureed to create a velvety-smooth base, this soup is a true delight for your taste buds.



## PUDDINGS

Stewed Fruits



Ice Cream



## Sandwiches

Egg



Tuna



Ham & Cheese



Week two menu

# SATURDAY MENU

## MAIN COURSE (LUNCH)



### Minced Beef & Onion Pie

Prepared with care and served fresh from our kitchen, this pie is a comforting reminder of the simple pleasures of good food and good company.

### Chicken Tikka Masala w/ Rice

Immerse yourself in the vibrant and aromatic world of Indian cuisine with our Chicken Tikka Masala. This dish is a culinary journey.



## PUDDINGS

Queen of Pudding



Fresh Fruits



Yogurt



## Sides

Suete Potatoes



Green Peas



Carrots



Week two menu

# SATURDAY MENU

## MAIN COURSE (SUPPER)



### French Onion Tart

At the heart of this tart lies a generous layer of slow-cooked, caramelized onions. Their sweet and savory notes create a rich, melt-in-your-mouth experience.

### Mushroom Soup

Indulge in the rich and comforting flavors of our exquisite Mushroom Soup. A velvety blend of earthy mushrooms, sautéed to perfection.



## PUDDINGS

Tiramisu



Yogurt



## Sandwiches

Egg



Tuna



Ham & Cheese



Week two menu

# SUNDAY MENU

## MAIN COURSE (LUNCH)



### Roast Lamb

Immerse yourself in the delectable world of our Roast Lamb. Tender and succulent, maintaining its juicy tenderness.

### Poached Salmon

Dive into a refined dining experience with our Poached Salmon offering. Delight in tender salmon fillet, gently poached to preserve its exquisite texture.



## PUDDINGS

Chocolate Sponge



Fresh Fruits



Yogurt



## Sides

Roasted Potatoes



Cabbage



Cauliflower



Week two menu

# SUNDAY MENU

## MAIN COURSE (SUPPER)



### Fish Fingers with Chips

A Dive into a classic British favorite with our Fish Fingers and Chips! We've taken the freshest, flakiest white fish fillets and crispy hand-cut potato chips.

### Leek and Potato Soup

Velvety-smooth and richly flavored, this classic soup is a comforting blend of tender potatoes, sautéed leeks, and delicate seasonings.



## PUDDINGS

Jelly



Yogurt



## Sandwiches

Egg



Tuna



Ham & Cheese



Week two menu

# MONDAY MENU

## MAIN COURSE (LUNCH)



### Poached Chicken w/ Cream

A culinary masterpiece that combines the delicate flavors of poached chicken with the luxurious richness of cream cheese.

### Fish Pie

Bursting with the goodness of tender fish, creamy sauce, and a golden, buttery crust, our Fish Pie promises a taste of coastal with every bite.



## PUDDINGS

Lemon Cheesecake



Fresh Fruits



Yogurt



## Sides

Roasted Potato



Greens



Carrots



Week three menu

# MONDAY MENU

## MAIN COURSE (SUPPER)



### Vegetable Soup

Crafted with a medley of fresh, seasonal vegetables, simmered in a fragrant broth, this nourishing soup is a bowl of pure comfort.

### Tomato and Herb Pasta

Take a bite out of classic American comfort food with our Hotdogs served with the timeless duo of Ketchup and Mustard.



## PUDDINGS

Black Forest Gateau



Yogurt



## Sandwiches

Egg



Tuna



Ham & Cheese



Week three menu

# TUESDAY MENU

## MAIN COURSE (LUNCH)



### Braised Lamb

Savor the rich, tender goodness of our exquisite Braised Lamb, a culinary masterpiece that tantalizes your taste buds with every bite.

### Vegetable Puff Pie

Our Vegetable Puff Pie is a delightful symphony of garden-fresh vegetables encased in flaky, golden puff pastry.



## PUDDINGS

Rice Pudding



Fresh Fruits



Yogurt



## Sides

Baby Potatoes



Cauliflower



Runner Beans



Week three menu



# TUESDAY MENU

## MAIN COURSE (SUPPER)



### Carrot Soup

This vibrant and velvety creation seamlessly blends the earthy sweetness of carrots with the citrusy warmth of fresh coriander.

### Tomato and Herb Pasta

A classic Italian dish that's designed to tantalize your taste buds with its delightful blend of textures and flavors.



## PUDDINGS

### Peaches & Cream



### Yogurt



## Sandwiches

### Egg



### Tuna



### Ham & Cheese



Week three menu

# WEDNESDAY MENU

## MAIN COURSE (LUNCH)



### Roast Turkey with Stuffing

Celebrate the warmth of tradition with our Roast Turkey with Stuffing, a culinary masterpiece that embodies the essence of festive gatherings and comfort.

### Cod in Parsley Sauce

Experience a symphony of flavors with our Cod in Parsley Sauce, a culinary delight that brings together the delicate flakiness of cod.



## PUDDINGS

Coconut Sponge



Fresh Fruits



Yogurt



## Sides

Roasted Potatoes



Broccoli



Runner Beans



Week three menu

# WEDNESDAY MENU

## MAIN COURSE (SUPPER)



### Sausage & Chips

This combination of succulent sausages and crispy golden chips is a crowd-pleaser that never goes out of style.

### Tomato Soup

Immerse yourself in the timeless comfort of our Tomato Soup selection. This velvety soup captures the essence of simplicity and rich flavor.



## PUDDINGS

Eton Mess



Yogurt



## Sandwiches

Egg



Tuna



Ham & Cheese



Week three menu

# THURSDAY MENU

## MAIN COURSE (LUNCH)



### BBQ Chicken

Delight in the smoky, sweet, and savory goodness of our BBQ Chicken, a mouthwatering culinary creation that's the embodiment of comfort and indulgence.

### Beef Goulash

A comforting and soul-warming dish that marries tender pieces of beef with a robust, paprika-infused sauce.



## PUDDINGS

Apple & Cinnamon



Fresh Fruits



Yogurt



## Sides

Minted New Potatoes



Broccoli



Carrots



Week three menu

# THURSDAY MENU

## MAIN COURSE (SUPPER)



### Jacket Potato

A perfectly baked potato with a crispy skin and fluffy interior, served piping hot and ready to be adorned with your choice of delectable toppings.

### Onion Soup

This soul-soothing soup is the perfect start to a meal or a satisfying standalone option for those seeking a taste of timeless comfort.



## PUDDINGS

### Raspberry Mousse



### Yogurt



## Sandwiches

### Egg



### Tuna



### Ham & Cheese



Week three menu

# FRIDAY MENU

## MAIN COURSE (LUNCH)



### COD & Chips

This iconic dish features tender cod fillets, enveloped in a crisp and golden batter, served alongside perfectly cooked, piping-hot potato chips.

### Sausage & Eggs

Our Sausage and Eggs Platter is a mouthwatering combination of savory sausages and perfectly cooked eggs, served with a side of delectable accompaniments.



## PUDDINGS

Chocolate Cake



Fresh Fruits



Yogurt



## Sides

Chips



Green Peas



Carrots



Week three menu

# FRIDAY MENU

## MAIN COURSE (SUPPER)



### Broccoli Stilton Soup

Experience a harmonious blend of earthy broccoli and creamy Stilton cheese in our Broccoli Stilton Soup.

### Vegetable Pasta Bake

This hearty and wholesome dish is a true comfort food classic, featuring a harmonious blend of pasta, fresh vegetables, creamy sauce, and a golden, cheesy crust.



## PUDDINGS

Peaches & Cream



Ice Cream



## Sandwiches

Egg



Tuna



Ham & Cheese



Week three menu

# SATURDAY MENU

## MAIN COURSE (LUNCH)



### Chicken and Leek Pie

This timeless classic combines tender chunks of chicken, sautéed leeks, and a rich, creamy sauce, all encased in a golden, flaky pastry crust.

### Minced beef Hot Pot

Our Minced Beef Hot Pot is the epitome of comfort food, a steaming, savory masterpiece that combines perfectly seasoned minced beef with vegetables.



## PUDDINGS

Rhubarb Sponge



Fresh Fruits



Yogurt



## Sides

Chips



Green Beans



Carrots



Week three menu



# SATURDAY MENU

## MAIN COURSE (SUPPER)



### Egg & Bacon Flan

This dish is a true masterpiece, combining the silky goodness of perfectly beaten eggs with the savory allure of crispy bacon, all nestled within a buttery, flaky pastry.

### Mushroom Soup

Indulge in the rich and comforting flavors of our exquisite Mushroom Soup. A velvety blend of earthy mushrooms, sautéed to perfection.



## PUDDINGS

Banana Mousse



Yogurt



## Sandwiches

Egg



Tuna



Ham & Cheese



Week three menu

# SUNDAY MENU

## MAIN COURSE (LUNCH)



### Roast Loin with Apple Sauce

This dish combines the succulent tenderness of perfectly roasted loin with the sweet and tangy allure of homemade apple sauce.

### Lemon Dill Pan Fried Salmon

Treat yourself to a culinary experience that marries the bold, savory flavors of pan-fried salmon with the zesty brightness of lemon and the aromatic essence of dill.



## PUDDINGS

Pear & Ginger  
Crumble



Fresh Fruits



Yogurt



## Sides

Parsnip  
Mashed



Brussel  
Sprouts



Carrots



Week three menu

# SUNDAY MENU

## MAIN COURSE (SUPPER)



### Sausage Rolls

These delightful morsels are the perfect blend of flaky pastry and seasoned sausage, offering a mouthful of flavor and comfort in every bite.

### Leek and Potato Soup

Velvety-smooth and richly flavored, this classic soup is a comforting blend of tender potatoes, sautéed leeks, and delicate seasonings.



## PUDDINGS

Peaches & Cream



Ice Cream



## Sandwiches

Egg



Tuna



Ham & Cheese



Week three menu

# MONDAY MENU

## MAIN COURSE (LUNCH)



### Pan Fried Chicken in sauce

Tender chicken breast smothered in a luscious mushroom cream sauce, a harmonious blend of savory flavors.

### Corned Beef Hash

Hearty casserole featuring succulent liver and caramelized onions, delivering a rich and comforting flavor experience.



## PUDDINGS

Coconut Tart



Custard



Jelly



## Sides

Roasted Potato



Greens



Carrots



Week four menu

# MONDAY MENU

## MAIN COURSE (SUPPER)



### Vegetable Soup

Crafted with a medley of fresh, seasonal vegetables, simmered in a fragrant broth, this nourishing soup is a bowl of pure comfort.

### Spaghetti on Toast

It is a simple and satisfying dish that combines two classic comfort foods: spaghetti and toast. It is a popular choice for a hearty meal.



## PUDDINGS

Stewed Apple



Yogurt



## Sandwiches

Egg



Tuna



Ham & Cheese



Week four menu

# TUESDAY MENU

## MAIN COURSE (LUNCH)



### Sausage in Onion Gravy

It is a flavourful dish that combines succulent sausages with a rich, savoury onion-based gravy.

### Chicken Potato Topped Pie

It is a delicious and comforting dish that combines tender chicken, savoury vegetables, and a creamy potato topping, all baked to golden perfection.



## PUDDINGS

Lemon Sponge



Fruits



Yogurt



## Sides

Roasted Potato



Cauliflower



Beans



Week four menu

# TUESDAY MENU

## MAIN COURSE (SUPPER)



### Carrot Soup

It is a nutritious and flavourful dish made primarily from carrots, often combined with other ingredients to enhance its taste and texture.

### Pepperoni Pizza

It features a thin or thick crust topped with tomato sauce, melted mozzarella cheese, and slices of pepperoni.



## PUDDINGS

Lime Jelly



Yogurt



## Sandwiches

Egg



Tuna



Ham & Cheese



Week four menu

# WEDNESDAY MENU

## MAIN COURSE (LUNCH)



### Pasta Bolognese

It is a dish featuring a rich and hearty meat sauce served over cooked pasta.

### Poached Salmon

Dive into a refined dining experience with our Poached Salmon offering. Delight in tender salmon fillet, gently poached to preserve its exquisite texture.



## PUDDINGS

Strawberry Cheesecake



Fresh Fruits



Yogurt



## Sides

Roasted Potato



Broccoli



Mashed Pease



Week four menu



# WEDNESDAY MENU

## MAIN COURSE (SUPPER)



### Cauliflower Cheese

It is a delicious and comforting side dish that features tender cauliflower florets smothered in a creamy cheese sauce and baked until bubbly and golden brown.

### Tomato Soup

Immerse yourself in the timeless comfort of our Tomato Soup selection.

This velvety soup captures the essence of simplicity and rich flavor.



## PUDDINGS

### Ice Cream



### Yogurt



## Sandwiches

### Egg



### Tuna



### Ham & Cheese



Week four menu

# THURSDAY MENU

## MAIN COURSE (LUNCH)



### Chicken Curry & Rice

It is a flavourful and satisfying dish that combines tender pieces of chicken in a rich and aromatic curry sauce, served alongside steamed or fluffy rice.

### Butterbean Vegetable Casserole

It is a comforting and wholesome dish that combines tender butterbeans with a variety of colourful vegetables and often a creamy, savoury sauce.



## PUDDINGS

Apple Cinnamon  
Custard



Fresh Fruits



Yogurt



## Sides

Parsnips



Broccoli



Carrots



Week four menu

# THURSDAY MENU

## MAIN COURSE (SUPPER)



### Fish Cakes with Bean & Soup

It is a delightful and satisfying meal that features homemade fish cakes served with a flavourful bean-based soup.

### French Onion Soup

A dish known for its rich, caramelized onion broth and topped with melted cheese and toasted bread.



## PUDDINGS

Strawberry & Cream



Yogurt



## Sandwiches

Egg



Tuna



Ham & Cheese



Week four menu

# FRIDAY MENU

## MAIN COURSE (LUNCH)



### Fish & Chips

It is a quintessential British dish that consists of battered and deep-fried fish served with crispy, golden-brown fries (chips).

### Cheese and Mushroom Quiche

is a delicious savoury pie filled with a creamy, cheesy, and mushroom-laden custard.



## PUDDINGS

Creamed  
Chocolate Mousse



Fresh Fruits



Yogurt



## Sides

Peas



Broccoli



Sweet  
Corn



Week four menu

# FRIDAY MENU

## MAIN COURSE (SUPPER)



### Veggie Burger & Salad

is a delicious and satisfying meal that offers a combination of a hearty plant-based burger patty paired with a fresh and vibrant salad. .

### Broccoli Soup

A dish made from fresh broccoli florets simmered with aromatic ingredients and blended into a smooth and creamy consistency.



## PUDDINGS

Strawberry & Cream



Yogurt



## Sandwiches

Egg



Tuna



Ham & Cheese



Week four menu

# SATURDAY MENU

## MAIN COURSE (LUNCH)



### Chicken fillet in White Sauce

dish that features tender and succulent chicken breast fillets cooked in a flavourful sauce.

### Vegetable Hot Pot

A hearty and nutritious dish that features a medley of fresh vegetables cooked in a flavorful broth or sauce.



## PUDDINGS

Semolina Pudding



Fresh Fruits



Yogurt



## Sides

Roasted Potatoes



Carrots



Runner Beans



Week four menu

# SATURDAY MENU

## MAIN COURSE (SUPPER)



### Scampi and Chips

is a popular and indulgent dish that features crispy and golden-fried scampi served with a side of hot and freshly cooked chips.

### Mushroom Soup

This creamy and comforting soup is a classic favorite that can be enjoyed as an appetizer or a hearty main course.



## PUDDINGS

Banana Cake & Cream



Yogurt



## Sandwiches

Egg



Tuna



Ham & Cheese



Week four menu

# SUNDAY MENU

## MAIN COURSE (LUNCH)



### Roast Lamb

A classic dish that showcases succulent and tender lamb, typically flavoured with herbs and spices and slow-roasted to perfection.

### Steamed Salmon with Tomatoes

Dish that combines the delicate taste of salmon with the bright and juicy flavours of ripe tomatoes.



## PUDDINGS

Semolina Pudding



Fresh Fruits



Yogurt



## Sides

Roasted Potatoes



Carrots



Parsnips



Week four menu



# SUNDAY MENU

## MAIN COURSE (SUPPER)



### Red Pepper & Onion frittata

A flavourful and versatile egg-based dish that combines sautéed red bell peppers and onions with eggs and cheese, creating a savoury and satisfying meal.

### Leek & Potato Soup

Velvety-smooth and richly flavored, this classic soup is a comforting blend of tender potatoes, sautéed leeks, and delicate seasonings.



## PUDDINGS

Banana Cake & Cream



Yogurt



## Sandwiches

Egg



Tuna



Ham & Cheese



Week four menu