

BREAKFAST MENU



Eggs



Bacon



Beans



Sausage



Tomatoes



Hashbrown



Mushrooms



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

D R I N K S

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



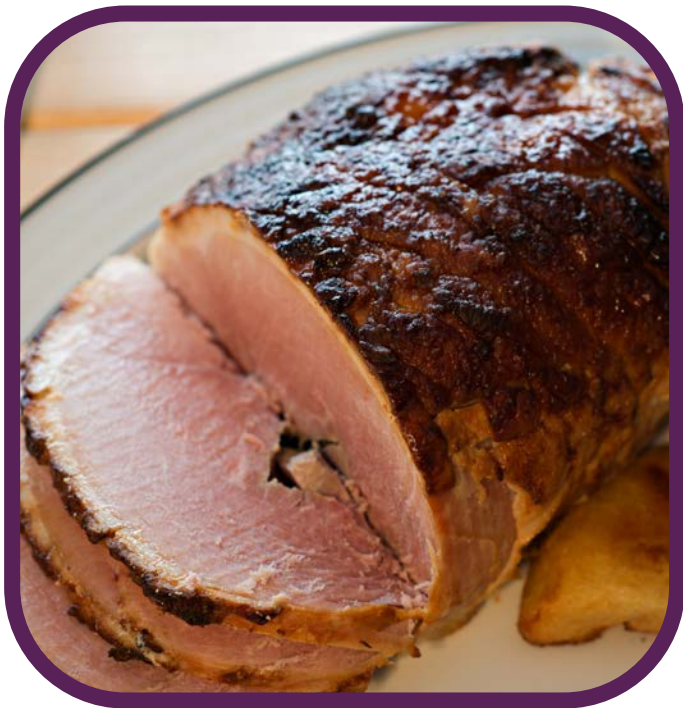
Ham & Cheese



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 (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 (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