

Menu Sept.-Dec 2014

Date	Soup	Main course	Veg option	Sides	Dessert
4 th Sept.		Marrow with Ham & cheese	Marrow with Cheese & chives	Potatoes & tomato sauce	Eton Mess
11 th Sept.	Summer vegetable	Tarragon chicken in white wine	Tarragon quorn in white wine	Rice & broccoli	
18 th Sept.	Squash & Red pepper	Leek & ham bake	Leek & cheese bake		
25 th Sept.		Spag. Bolognaise	Veg Pasta	Garlic bread	Apple & blackberry crumble/custard
2 nd Oct.	Lentil	Steak Pie	Veg Pie	Potatoes & carrots	
9 th Oct.	Spicy Parsnip	Fish Pie		Peas & tomatoes	
16 th Oct.		Chilli con carne	Veg chilli	Rice	Pineapple upside down cake
23 rd Oct.	Minestrone	Baked Pots.Jubilee chicken	Baked Pots. Cheese & chutney		
30 th Oct.	Red pepper, potato & peanut	Gammon & pineapple	Nut roast	Roast Potatoes & mixed veg.	
6 th Nov.	.	Mince	Quorn mince	Potatoes & carrots	Bread & butter pudding
13 th Nov	Cauliflower & cheese	Sweet & sour Pork	Sweet & sour Veg	Rice	
20 th Nov.		Cullen Skink	Tomato soup		Lemon meringue pie
27 th Nov.		Meat balls in tomato sauce	Quorn balls in Tomato sauce	Potatoes	Cheesecake
4 th Dec.	Cream of Leek	Moroccan Lamb	Moroccan Veg.	Rice	
11 th Dec.	Carrot & corriander	Lasagne	Veg lasagne	Garlic bread	
18 th Dec.		Turkey & gravy	Chestnut casserole	Roast potatoes, Brussel sprouts	Christmas pudding