

Week 2 winter	Monday 07 Jan 19	Tuesday 08 Jan 19	Wednesday 09 Jan 19	Thursday 10 Jan 19	Friday 11 Jan 19
INTERN. DAYS					
SOUP	LEEK AND POTATO		BARLEY AND VEGETABLES		TUSCANY BEANS
STARTER SALAD BAR	ASSORTED SALADS SELECTION CHOSEN BY OUR CHEF				
BREADS	HOME BAKED DAILY				
INTERNATIONAL	BRAISED BEEF WITH FRESH ROSEMARY, AND THYME	FEIJOLADA	CHILLI CON CARNE	STIR FRIED CHICKEN	TORTILLA ESPAGNOLA
TRADITIONAL	CHICHEN ESCALOPE MUSHROOM SAUCE	BANGER AND MASH WITH ONION GRAVY	POULET ROTI	HOME MADE SHEPHERD PIE WITH CRISPY TOPPING SERVED WITH GRAVY	PAELLA A LA VALENTIANA
ON THE SIDE CARBS	BUTTERED NEW JERSEY POTATOES AND PARSLEY	MASHED POTATOES	BRAISED RICE	SAUTEED NOODLES,BEANS SPROUTS AND CARROTS	FRENCH FRIES
ON THE SIDE VEGETABLES	GREEN BEANS AND DICED RED PEPPERS	VEGETABLE MEDLEY	COURGETTE	SWEETCORN	MINTED PEAS
VEGETARIAN	OVEN BAKED MACARONI CHEESE	STIR FRY VEGETABLES SPICY SAUCE	MATURE CHEDDAR QUICHE	BAKED VEGETABLES SAUCE MORNAY	TOMATO FETA AND ROQUETTE PITTA
CHEESEBOARD	SELECTION OF NATIONAL AND CONTINENTAL CHEESES				
DESSERT 1	APPLE CRUMBLE AND CUSTARD	BROWNIE	ASSORTED CREPES	LEMON DRIZZLE	VANILLA SPONGE
DESSERT 2	JELLY	MOUSSE	FRUITS POTS	YOGURT	CHEF SELECTION

