Buttery Lent Term 2017 Week 2 & 6

Monday Lunch

Thai marinated and charred tuna steak LC
Creamy leek, potato and cheese pie (v)
Courgette and cauliflower curry

Monday Dinner

Smoked fish and pea hotpot with mustard sauce
Lentil and mushroom lasagne (v)
Cajun rice and beans (vegan) LC

Tuesday Lunch

Roast pork with chilli and onion jam

BBQ chicken thighs LC

Baby corn, green pepper and oyster mushroom in a black bean sauce (vegan) LC

Tuesday Dinner

See separate menu

Wednesday Lunch

Roast silverside of beef with Yorkshire pudding LC Local game sausages with onion gravy Vegetable fajitas (vegan) LC

Wednesday Dinner

Plum sauce glazed duck leg
Cod with rarebit sauce
Aubergine and lentil curry (vegan) LC

Thursday Lunch

<u>Jerk baked bacon</u>
<u>Chicken and coconut curry with coriander</u>
Farfalle with courgettes, tomato and dill (vegan) LC



LC = Low Calorie
All Below 350

Calories



Thursday Dinner

Sweet and sour chicken stir fry LC
Roast salmon with mustard aioli
Veggie burger with spicy salsa (v) LC

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Friday Lunch

Redcurrant glazed lamb LC
Battered fish of the day
Squash and red onion quiche (v)

Friday Dinner

Chicken korma
Baked fish with vegetable pasta and herb oil LC
Thai vegetable curry with coconut and coriander (vegan) LC

Saturday

Brunch 11:30 - 13:30

Saturday Dinner

Beef and pork meatballs, tomato sauce with pasta

Meat pizza

Falafel and salad wrap (v)

Sunday

Brunch 11:30 - 13:30

Sunday Dinner

Baked turkey breast

Roast loin of pork

Roast winter vegetables, tofu and chickpeas (vegan) LC



