WEEK3
Carrot and ginger
Turkey in black beans
sauce with green pepper

## Tomato and basil

Sweetcorn chowder
Pea and mint
SOUP
MAIN HOT MEAL
MEAT FREE
MAIN with green pepper and onions
with MEXICAN Barbacoa chicken in a soft tortilla
Pepperoni, tomato

Traditional roast Norfolk turkey, pigs in blanket, sage and onion stuffing and gravy guacamole
ON THE SIDE
ON THE SIDE

MEAT FREE Stir-fry broccoli and chinese leaf with sweet chilli sauce
MEAT FREE Roasted
vegetable chilli a soft
tortilla with salsa, sour
cream and guacamole

MEAT FREE Roasted ehilli a soft cream and guacamole
MEAT FREE Middle
MEAT FREE Vegetarian
MEAT FREE Middle
eastern spiced falafel with
flatbread and minted EAT FREE Vegetarian spinach, red onion
potatoes and cream cheese wellington Roasted marie piper potatoes
Sprouts rolled in honey
El paso slaw Cauliflower cheese
yoghurt
Carrots and roasted
parsnips


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| :--- | :---: |
| ON THE SIDE | Mini spring rolls |
| HOT DELI |  |
| SANDWICH / | Peri Peri spiced chicken |
| NOODLES | wings |

> MEAT FREE Baked mixed bean and squash enchiladas topped with cheese salsa
Chunky chips
Breaded fish goujons, , shredded ice lettuce and tartare sauce in a bun

Garden peas Garden peas Cajun roasted vegetables


SPUDS / PASTA

## HOUSE BAKE

BAR YOGHURT

FRUIT
$50 / 50$ Pasta
eh dip
garlic chicken

Lamb kebab with mint Salt rubbed spuds / Sweet Pasta with simple tomato Salt rubbed spuds / Sweet Pasta with simple tomato

Raspberry yoghurt
potato

Baked beans

Grated Cheese
Carrot \& sultana slice

> Simple tomato sauce

Green herb pesto
Chocolate cornflake cake
Mango yoghurt Strawberry yoghurt

potato
sauce
Simple tomato sauce

Green herb pesto
Grated Cheese Chocolate roulade with $\quad$ ticky toffee pudding and fresh cream centre and butterscotch sauce

Blueberry yoghurt
Mixed grape pot Mixed fruit pot

