

Example of our Spring/Summer Menu

<u>Day</u>	<u>Lunch</u>	<u>High Tea</u>
<u>Monday</u>	Greek style Lasagne & Crispy Olive Twists.	Vegetable Samosas with Smoked Paprika Mayonnaise
<u>Tuesday</u>	Smoked Paprika Paella “Yorkshire Style” (Sausage, Chicken, Peas) Roasted Vegetables Quorn Sausage Alternative	Pulled Ham & Pea Croquettes with Fresh Herb Dip Pea & Leek Croquettes
<u>Wednesday</u>	Lemon Chicken Wellington with Baby Carrots and Peas Garlic Mushroom Wellington Alternative	Chickpea, Lemon & Coriander Soup with Crunchy Garlic Croutons
<u>Thursday</u>	Fish Pie with Minted Pea Mash Broccoli and Carrots Creamed Spinach and Mushroom Pie Alternative	Molescroft Farm Rarebit Baguette with Rhubarb Chutney
<u>Friday</u>	Roast Mushroom, Green Lentil and Tomato Bolognaise with Pasta	Lamb Koftas with Homemade Tzatziki Dip Falafel's Alternative Option

Example of our Autumn/Winter Menu

<u>Day</u>	<u>Lunch</u>	<u>High Tea</u>
<u>Monday</u>	Pork, Apple, Sage & Pearl Barley Casserole with Creamy Mashed Potatoes & Seasonal Vegetables Quorn Sausage Alternative	Fishcakes with Pea Puree Vegetable Patties
<u>Tuesday</u>	Beef & Chorizo Stew, Yorkshire Puddings & Seasonal Vegetables Spiced Tomato Goulash with Dumplings Alternative	Molescroft Farm Vegetable Pasties with Homemade Coleslaw
<u>Wednesday</u>	Vegetable Tagine with Jewelled Couscous	Quesadillas Filled with Cheese & Garlic Mushrooms
<u>Thursday</u>	Spicy Vegetable & Red Lentil Bake with Sweet potato Mash & Broccoli	Leek & Potato Soup with Wholemeal Homemade Bread
<u>Friday</u>	Fragrant Vegetable Chilli with Rice	Tomato & Basil Pasta