

**Week beginning 12 October 2009**

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Classic food</b>	Turkey rosemary lasagne al forno with garlic bread, sauté ratatouille and vegetables	Classic butcher's pork and leek ring served with bubble and squeak and braised red cabbage	Coq au vin with broccoli and fondant potatoes	Barbecued beef brisket served with roast pepper mash and succotash	Hotpot of lamb with seasonal root vegetables, sauté potatoes with rosemary and steamed cabbage
<b>Simply green food</b>	Quorn and assorted mushroom stroganoff with a fresh herb and seed rice and garden peas	Home-made soup of the day served with a selection of breads, rice, pasta and steamed new potatoes	Poached egg Florentine on a buttered muffin with jacket wedges	Tortellini formaggio with SunBlush tomato, spinach and basil and foccacia bread	Roast mediterranean vegetable frittata with Italian SunBlush tomato and pasta salad
<b>Fresh fish</b>	Pesto-baked pollack served with sauté ratatouille vegetables and Parmentier potatoes	Smoked haddock with Welsh rarebit topping on tomato and red onion salad and steamed sliced new potatoes	Salmon, pea and spring onion fish fingers with tartar sauce served with broccoli and jacket wedges	Thai fish cake served with a Thai cucumber salad, succotash and basmati rice	Grilled tuna steak seasoned with sumac and served with a warm niçoise salad
<b>Theatre in the servery</b>	Korean lamb stir-fry with egg noodles, bamboo shoots, onion, shallots and green peppers	Picata of turkey cooked with parmesan cheese served with a tomato ragu and zucchini risotto	Sweet and sour pork stir-fry with egg noodles, peppers, carrot, pineapple and bean shoots	Chicken and puy lentil salad with cheese straws, coriander and feta cheese	Meatballs in tomato sauce served with buttered spaghetti and chef's salad
<b>Salads</b>	Mixed leaf salad, tomatoes, cucumber, coleslaw, plus guest salads daily	Mixed leaf salad, tomatoes, cucumber, coleslaw, plus guest salads daily	Mixed leaf salad, tomatoes, cucumber, coleslaw, plus guest salads daily	Mixed leaf salad, tomatoes, cucumber, coleslaw, plus guest salads daily	Mixed leaf salad, tomatoes, cucumber, coleslaw, plus guest salads daily
<b>Desserts</b>	Poached pears with almond shortbread	Semolina pudding with Earl Grey prunes	Pumpkin pie	Apple and raspberry granola crumble with custard	Plum danoise with custard
	Home-made yoghurt with fruit coulis, honey and maple syrup Fruit table	Home-made yoghurt with fruit coulis, honey and maple syrup Fruit table	Home-made yoghurt with fruit coulis, honey and maple syrup Fruit table	Home-made yoghurt with fruit coulis, honey and maple syrup Fruit table	Home-made yoghurt with fruit coulis, honey and maple syrup Fruit table