

Week Commencing 15.03.2010

	<b>Monday</b>	<b>Tuesday</b>	<b>Wednesday</b>	<b>Thursday</b>	<b>Friday</b>
<b>Main Course</b>	West Country Meatballs with a Vegetable Gravy	Chicken Supreme in a Hunters Sauce	MTG Pork Fillet	Roast Pork with Apple Stuffing	Battered sustainable Fish with Tartar Sauce
<b>Vegetarian Option</b>	Vegetable Chilli with Boiled Rice	Macaroni Cheese with a Herb Crusty Bread	Classic Potato Tortilla	Potato Gnocchi with Blue Cheese Sauce	Red Lentil Dhal with warm Pita Bread and Cucumber and Mint served with Rice
<b>Vegetables</b>	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Garden or Mushy Peas
<b>Potatoes/Rice</b>	Braised Rice/ Baby Jacket Potatoes	Saute Potatoes/Cous Cous	Steamed Potatoes	Steamed or Roasted Potatoes	White Rice/ Chipped Potatoes
<b>World food</b>	American Burgers in a Bun with French Fries	Lamb Balti with Rice	Irish Bacon and Leek steamed Roly Poly,with white Sauce	Hungarian Goulash	TBC
<b>Concept</b>	Bankok Sweet & Sour Pork Curry	mtg Sausage Mash and Cabbage/Bacon	Nimbu Chicken Supreme with Bombay Potatoes	Chicken Pad Thai	mtg Chicken Forestaire
<b>Why Pay More</b>	Pork Escalope with Cabbage and Mash	Mince Beef Wellington with Roasted Potatoes and Roasted Vegetables	Toad in the Hole with creamed Potatoes and Peas	Spiced Chicken Thighs with baby Jacket Potato and Baby Corn	Chicken and Broccoli Bake