

LUNCH

Spring week 1

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SOUP	Chefs soup of the day served with freshly baked bread, butter, dairy free spread & toppings				
Main Course 1	Traditional beef chilli con carne	St Patrick's burger with Irish cheddar, alcohol free Guinness onion ring, & bacon jam	Katsu chicken curry	Roast gammon	Home battered fish
Main Course 2	3 bean & vegetable chilli con carne	St Patrick's mushroom burger Irish cheddar, alcohol free Guinness onion ring, & onion jam	Katsu tofu	Pearl barley & beetroot sausage roll	Croque madame
On the Side	Cheesy nachos Steamed rice Guacamole Tomato salsa Sour cream & chives Sweetcorn & roasted Red peppers	Irish potato hash with Irish cheddar Glazed carrots, cabbage & peas	Katsu curry Sauce Sticky rice Steamed oriental greens	Roast potatoes Roasted carrots & parsnips, cauliflower, green beans Yorkshire pudding Gravy	Skinny fries Baked beans Garden peas Lemon wedge Tartare sauce
Alternative Option	Jacket potato Baked beans Grated cheddar cheese Tuna mayonnaise	Wholemeal penne pasta Arriabiata sauce	Jacket potato Baked beans Grated cheddar cheese Tuna mayonnaise	Spaghetti Chunky ratatouille	Buffalo cauliflower wings
Salad Bar	BBQ pork meatballs Tomato, red onion & mature cheddar quiche	Colcannon potato salad White bean salad with mustard dressing	Piri piri chicken wings Pear, stilton & toasted seed salad	Smoked mackerel croutes Korean tofu noodle salad	Chefs choice
	Served daily a selection of simple salads, dressings & toppings				
Something Sweet	Apple & cherry crumble with vanilla custard	Guinness cake	Strawberry mousse cake	Chocolate tart	Oat & raisin cookie
	Daily selection of Whole fruit, cut fruit pots, jelly and yoghurt pots				