

Menu

Wk 2 Fairseat

Monday

Shepherd's pie

Minced lamb stew topped with real creamed potato
Served with broccoli & carrots

V

Tuesday

Jacket potato

With savoury vege mince
Served with peas



Wednesday

Tuna pasta bake

Tuna flakes with pasta topped with cheese
Served with mixed vegetables



Thursday

Roast chicken with onion gravy

Served with green beans

Friday

Oven baked cod portion

Flakes of cod in golden batter with tartar sauce & lemon wedges
Served with peas

Lentil Shepherd's pie

Seasonal vegetables with Puy lentils topped with real creamed potato

V GW



Pasta in tomato sauce

V

Mixed pepper quiche

Mixed peppers in a savoury batter using free range eggs with cheese

V

Vegetable burger

V

Quorn & vegetable tortilla wraps

Topped with cheese



V

V GW

V GW

Steamed potatoes

V GW

Creamed potato

V GW

Oven baked potato wedges

V GW

Apricot crumble & custard

V GW



Rice pudding with jam

V



Syrup sponge & custard

GW

Jam tart with custard

V GW

Iced sponge

V GW

In addition to our menu we also serve:

a selection of Seasonal fruits, some whole and some semi-prepared, a selection of locally baked breads, a variety of salads including crudites and natural items without dressings or mayonnaise, yoghurts from Surrey farms, a range of cold meats and cheeses, daily jacket potatoes, chef made dressings and a self help vegetable station



V = Vegetarian

Vg = Vegan

GW = Gluten and Wheat Free



= Contains Dairy products



= Contains Nuts