**BUTTERY MENU**

Week Commencing 25th October

**MONDAY LUNCH**
TEMPURA CAULIFLOWER WITH TZATZIKI (V)  
SPICY SAUSAGE AND PASTA BAKE  
MUSHROOM, LEEK & SUN DRIED TOMATOES WITH STIR FRIED RICE (VEGAN)

**MONDAY DINNER**
HONG KONG SWEET AND SOUR TOFU WITH VEGETABLES (VEGAN)  
THAI RED CHICKEN CURRY  
BREADED PORK STEAK WITH SRIRACHA SAUCE

**TUESDAY LUNCH**
SHEPHERD'S PIE  
VEGETABLE BOURGUIGNON WITH DUMPLINGS (VEGAN)  
CHARRED GAMMON STEAK WITH FRIED EGG

**TUESDAY DINNER**
FITZ 'N' CHIPS

**WEDNESDAY LUNCH**
HONEY MUSTARD ROAST BACON JOINT  
MIXED BEAN AND POTATO GOULASH (VEGAN)  
BAKED VEGETABLE SAUSAGES WITH FRIED ONIONS WITH YORKSHIRE PUDDING (V)

**WEDNESDAY DINNER**
KOREAN MEATBALLS WITH EGG NOODLES  
ARTICHOKE, EGGPLANT & STILTON TART (V)  
SPICED BEAN FILLED AUBERGINE WITH A CRUMBLE TOPPING AND COUS COUS (VEGAN)

**THURSDAY LUNCH**
FRESH CHEESE AND BACON KIEV  
GNOCCHI WITH PEPPERS AND ARRABIATA SAUCE (VEGAN)  
PAN FRIED SALMON WITH SOY SAUCE AND SPRING ONIONS

**THURSDAY DINNER**
VEGETABLE KORMA (V)  
CHILLI, SOY AND GINGER ROASTED DUCK LEG WITH PLUM SAUCE  
BROCCOLI KATSU CURRY (VEGAN)

**FRIDAY LUNCH**
VEGETABLE PAKORA WITH RICE (VEGAN)  
AUBERGINE WEDGES WITH CHICKPEA SALSA (V)  
FRIDAY FISH AND CHIPS (PLAIN FISH AVAILABLE COOKED TO ORDER)

**FRIDAY DINNER**
SOUTHERN FRIED CHICKEN  
ROQUEFORT AND CARAMELIZED ONION TART (V)  
VEGETABLE AND BEAN BURRITO (VEGAN)

**SATURDAY LUNCH**
BRUNCH

**SATURDAY DINNER**
BEEF LASAGNE WITH GARLIC BREAD MAC AND CHEESE (V)  
BEETROOT BURGER IN A BUN WITH ONION RINGS (VEGAN)

**SUNDAY LUNCH**
BRUNCH

**SUNDAY DINNER**
PASTA PUTTANESCA (VEGAN)  
ROASTED LOIN OF PORK WITH APPLE SAUCE MUSHROOM ARANCINI BALLS (V)

(V) = Vegetarian  
(Vg) = Vegan

Please note that menus are subject to change