BUTTERY MENU

Week Commencing 22nd November

**MONDAY LUNCH**
Tempura Cauliflower with Tzatziki (V)
Spicy Sausage and Pasta Bake
Mushroom, Leek & Sun Dried Tomatoes
With Stir Fried Rice (Vegan)

**TUESDAY LUNCH**
Shepherd’s Pie
Vegetable Bourguignon with Dumplings (Vegan)
Charred Gammon Steak with Fried Egg

**WEDNESDAY LUNCH**
Honey Mustard Roast Bacon Joint
Mixed Bean and Potato Goulash (Vegan)
Baked Vegetable Sausages with Fried Onions with Yorkshire Pudding (V)

**THURSDAY LUNCH**
Fresh Cheese and Bacon Kiev
Gnocchi with Peppers and Arrabiata Sauce (Vegan)
Pan Fried Salmon with Soy Sauce and Spring Onions

**FRIDAY LUNCH**
Vegetable Pakora with Rice (Vegan)
Aubergine Wedges with Chickpea Salsa (V)
Friday Fish and Chips (Plain Fish Available Cooked to Order)

**SATURDAY LUNCH**
Brunch

**SUNDAY LUNCH**
Brunch

**MONDAY DINNER**
Hong Kong Sweet and Sour Tofu with Vegetables (Vegan)
Thai Red Chicken Curry
Breaded Pork Steak with Sriracha Sauce

**TUESDAY DINNER**
Hog Roast

**WEDNESDAY DINNER**
Korean Meatballs with Egg Noodles
Artichoke, Eggplant & Stilton Tart (Vegan)
Spiced Bean Filled Aubergine with a Crumble Topping and Cous Cous (Vegan)

**THURSDAY DINNER**
Vegetable Korma (V)
Chilli, Soy and Ginger Roasted Duck Leg with Plum Sauce
Broccoli Katsu Curry (Vegan)

**FRIDAY DINNER**
Southern Fried Chicken
Roquefort and Caramelized Onion Tart (V)
Vegetable and Bean Burrito (Vegan)

**SATURDAY DINNER**
Beef Lasagne with Garlic Bread
Mac and Cheese (Vegan)
Beetroot Burger in a Bun with Onion Rings (Vegan)

**SUNDAY DINNER**
Pasta Puttanesca (Vegan)
Roasted Loins of Pork with Apple Sauce
Mushroom Arancini Balls (V)

(V) = Vegetarian
(Vg) = Vegan

Please note that menus are subject to change