

WITHAM HALL THURSDAY 3RD - 5TH SETEMBER

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
BREAKFAST				<i>Pain Au Chocolate Pastry</i>	<i>Beans on Malted Bloomer Bread</i>	<i>Butter Croissants & Strawberry Jam</i>
LUNCH				<i>Roast Pork</i> <i>Sweet Potato Cottage Pie (V)</i> <i>Roast Potato Sage & Onion Stuffing Cauliflower Steamed Cabbage</i> <i>Apple Sauce Gravy</i> <i>Fresh Soup of the Day</i> <i>Freshly made Bread</i> <i>Jacket Potatoes</i> <i>Freshly Prepared Salad Bar</i>	<i>Jumbo Fishfingers</i> <i>Cheese Omelette `s (V)</i> <i>Chipped Potatoes Garden Peas Mushy Peas</i> <i>Tartare Sauce Lemons</i> <i>Fresh Soup of the Day</i> <i>Freshly made Bread</i> <i>Jacket Potatoes</i> <i>Freshly Prepared Salad Bar</i>	<i>Beef Chilli Con Carne</i> <i>Quorn Chilli Con Carne (V)</i> <i>Long Grain Rice Tomato & Coriander Salsa</i> <i>Corn on the Cob</i> <i>Fresh Soup of the Day</i> <i>Freshly made Bread</i> <i>Jacket Potatoes</i> <i>Freshly Prepared Salad Bar</i>
DESSERT				<i>Lemon Sponge & Custard</i> <i>Fresh Fruit Platter</i> <i>Fruit Jellies</i>	<i>Chocolate Eclairs with Cream</i> <i>Fresh Fruit Platter</i> <i>Fruit Jellies</i>	<i>Blueberry Muffins</i> <i>Fresh Fruit Platter</i> <i>Fruit Jellies</i>
TEA				<i>Marinara Sauce (V) Spaghetti</i> <i>Quorn Bolognaise (V)</i> <i>Homemade Garlic Bread</i> <i>Parmesan Cheese</i>	<i>Breaded Chicken</i> <i>Breaded Quorn Fillets (V)</i> <i>Egg Noodles</i> <i>Stir Fry Vegetables</i>	



Always available at Lunch & Tea: ♦ Jacket Potatoes ♦ Salad Bar ♦ Fresh Fruit ♦ Homemade Bio Yoghurt with Toppings
For allergen information please ask a member of the Catering Team

