

# Hoe Bridge Lunch Menu

## Lunch Menu – W/C 9<sup>th</sup> September 2019

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Soup of the day</b>	Roasted tomato soup	Carrot & lentil soup	Pea soup	Cauliflower soup	Roasted pepper soup
<b>Main meal</b>	Chicken, coriander and green chilli madras	Cottage pie	Pork meat balls in a roasted tomato sauce	Roasted pork loin	Caribbean style chicken, finished on the bbq
<b>Vegetarian meal soup of the day</b>	Vegetarian Madras	Vegetable and lentil bake	Penne pasta in tomato & basil Sauce	Roasted vegetable puffs	Caribbean style paella
<b>Vegetables &amp; accompaniments</b>	Steamed rice Sag aloo Poppadum's	Peas and sweetcorn Carrots	Sweetcorn Garlic bread	Roasted new potatoes Homemade Yorkshire puddings Carrots and peas	Rice and peas Caribbean citrus roasted sweet potato (Plantain tasting table)
<b>Jacket potato</b>	Jacket potato with baked beans	Jacket potato with cheese	Jacket potato with baked beans	Jacket potato with cheese	Jacket potato with tuna mayo
<b>Something sweet</b>	Fresh fruit salad with cream	Homemade lemon cheese cake	White chocolate and cranberry cookie	Fruit jelly	Caribbean rice pudding
<b>Daily</b>	A variety of salads, a selection of fresh cut & whole fruit and a basket of fresh bread are available every day				
<b>Diets</b>	We support most dietary requirements and we currently offer the following: halal, gluten free, dairy and egg free options				
<b>Did you know ?</b>	We never use fish on the Marine Conservation Society 'fish to avoid' list, all our eggs are free range and we use Red Tractor meat				

Chargrilled