

Sample Menus

MENU FOR MONDAY

STARTER

- 1) Mulligatawny Soup (V, P, L/F)
- 2) Creamy Portuguese Mushrooms (V)
- 3) Roast Pepper Risotto (V)

TEA MAIN COURSE

- 1) Minced Lamb Mousaka (P)
- 2) Vegetarian Mince Lasagne (V)

MAIN COURSE

- 1) Chinese Pork Satay (contains peanuts) (P)
- 2) Seafood Pie (P, L/F)
- 3) Vegetable Crumble (V, L/F)

TEA DESSERT

- 1) Crème Caramel (P)
- 2) Poached Pears & Chocolate (D, L/F)

DESSERTS

- 1) Rhubarb Crumble (P, D, L/F)
- 2) Apple Turnover
- 3) Chocolate & Mandarin Sponge (D, P)

MENU FOR TUESDAY

STARTER

- 1) Tomato & Basil Soup (V, P, L/F)
- 2) Mixed Poppadoms with Mint Dip
- 3) Crispy Potato Skins with Garlic Dip

TEA MAIN COURSE

- 1) Cornish Pasties (P)
- 2) Cheese & Onion Pasty (V)

MAIN COURSE

- 1) Mixed Grill
- 2) Poached Fish in a Parsley Sauce
- 3) Quorn & Mushroom Pie (V)

TEA DESSERT

- 1) Angel Delight
- 2) Strawberry Chocolate Tarte (D, P)

DESSERTS

- 1) Black Cherry Crumble
- 2) Ginger Sponge (D, P)
- 3) Cheese & Crackers (D)

MENU FOR WEDNESDAY

STARTER

- 1) Cauliflower Soup (V, P, L/F)
- 2) Stuffed pepper with cous cous (V)
- 3) Black pudding with peppercorn sauce

TEA MAIN COURSE

- 1) Sausage roll
- 2) Cheese and potato pie (V,P,L/F)

MAIN COURSE

- 1) Chicken korma (P)
- 2) Steak and mushroom pie (P)
- 3) Ratatouille (V, L/F,P)

TEA DESSERT

- 1) Viennese swirls
- 2) Chocolate mousse (D)

DESSERTS

- 1) Pear crumble (P, D)
- 2) Fruit Cake (D,P,L/F)
- 3) Cherry and almond sponge (D, P)

MENU FOR THURSDAY

STARTER

- 1) Leek and potato soup (V, P, L/F)
- 2) Prawn cocktail
- 3) Prunes wrapped in bacon

TEA MAIN COURSE

- 1) Paella (P)
- 2) Field Mushroom stuffed
with Vegetable Chilli (V, P)

MAIN COURSE

- 1) Italian Chicken (P, L/F)
- 2) Cumberland sausage and bacon casserole (P)
- 3) Quorn in plum sauce (V)

TEA DESSERT

- 1) Iced Finger
- 2) Mixed berry yogurt (D, P)

DESSERTS

- 1) Bread & Butter Pudding (D)
- 2) Apricot Crumble
- 3) Chocolate Cake (D, P, L/F)

MENU FOR FRIDAY

STARTER

- 1) Roasted Root Vegetable Soup (V, P, L/F)
- 2) Fishcakes with Dill Mayo
- 3) Chicken Dippers & BBQ Sauce

TEA MAIN COURSE

- 1) Ham & Egg Pie (P)
- 2) Cauli & Broccoli Bake (P, V)

MAIN COURSE

- 1) Scampi & Chips
- 2) Grilled Gammon with Pineapple (P, L/F)
- 3) Stuffed Aubergine (V)

TEA DESSERT

- 1) Chocolate Chip Muffins (P)
- 2) Fruits of the Forest Bread Pudding (D, L/F)

DESSERTS

- 1) Coconut Sponge
- 2) Eves Pudding (D, L/F)
- 3) Malted Rice Pudding (D)

Snack Menu

Snack Menu

Sanwiches
Wraps
Jacket Potatoes

Bread

White Sliced
Wholemeal Sliced
Small Traditional Stottie
White Knot
Brown Ale Knot

Fillings

Coronation Chicken
Corned Beef Salad
Tuna Mayonnaise
Cheese Savoury
Chilli Chicken Peppers
Cheese and Pickle
Chicken with Green Pesto
Chicken Tikka Massala

Burgers

Beef Burger in a Mini Stottie
Cheese Burger in a Mini Stottie

Drinks Menu

DRINKS MENU

Hot Drinks

Peppermint
Camomile
Earl Gray
Cranberry, Raspberry & Elder flower
Orange, Mango & Cinnamon
Green Tea with Orange & Lotus Flower
Blackcurrant Ginseng & Vanilla
Lemon & Ginger
Pure Green Tea
PG Tea
Cappuccino
Decaffeinated Coffee
Coffee
Hot Chocolate

Cold Drinks

Fruit Juices: Cranberry Pineapple Orange
 Grapefruit

Cordials: Sugar Free Blackcurrant Orange
 Lemon Pineapple

"As Chefs we believe that our ultimate aim is to give residents the same quality and choice they would receive in most restaurants or be available to them in their own home.

Seasonality and above all the freshest ingredients on the market are made available to us to create the maximum amount of choice and diversity in preparing the sort of menus and food we believe meet the highest possible standards.

Our menus are driven by creativity, care, quality and produce"

Steven Black – The Heatherfield – Annitsford

Ashley Willett – Belle Vue – Heaton