

# Weekly Menu



## Moira House Lunch Menu – Autumn Term Week 1

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Bank Holiday	Staff Inset day	<b>Staff Inset day</b> <b>New boarders arrive</b>  Pan fried pork steaks with dauphinoise potatoes	<b>Staff Inset day</b> <b>Current boarders arrive</b> <b>Main Course</b> Chicken Curry Boiled Rice Poppadum's	<b>Autumn term begins</b> <b>Main Course</b> Battered cod fillet Grilled trout fillet parsley butter House chips	Chefs dish of the day	<b>Brunch served</b> <b>12.00-13.00</b>
		<b>Vegetarian Option</b> Courgette and Spinach penne au Gratin	<b>Vegetarian Option</b> Sweet Potato Red Pepper & Chickpea Tagine	<b>Vegetarian Option</b> Aubergine and beefeater tomato Stacks	<b>Vegetarian Option</b>	Scrambled egg Grilled back bacon Pork sausage Hash browns Baked beans
		<b>Snack Item</b> Cheese slice	<b>Snack Item</b> Savoury Muffin	<b>Snack Item</b> Sausage roll	<b>Snack item</b>	Sautéed button mushrooms Grilled tomatoes White or brown toast Croissants Fresh fruit
		<b>Side Dishes</b> Kurlly Kale Green Beans	<b>Side Dishes</b> Medley of Seasonal Vegetables	<b>Side Dishes</b> Baked beans Garden Peas	<b>Side Dishes</b>	
Full salad Carte, Cheese Plate, wraps and Sandwiches, Homemade cold desserts, Jelly pots and Chunky Fruit Platter						
		<b>Hot Dessert</b> Rhubarb Apple and Ginger Crumble	<b>Hot Dessert</b> Brioche and Chocolate Pudding	<b>Hot Dessert</b> Pear and Apple Clafoutis	<b>Dessert</b> Chocolate doughnuts	



## Moira House Lunch Menu - Week 2

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
<b>Main Course</b> Chicken and leek pie New potatoes	<b>Main Course</b> Greek beef pasta	<b>Main Course</b> Roast breast of chicken wrapped in bacon	<b>Main Course</b> Shepherd's pie with cauliflower mash topping	<b>Main Course</b> Breaded plaice fillet Cod mornay House chips	<b>Chefs Dish of the Day</b>	<b>Brunch served</b> <b>12.00-13.00</b>
<b>Vegetarian Option</b> Potato gnocchi with a basil and tomato sauce	<b>Vegetarian Option</b> Roasted Squash With Lentil, Ricotta & Basil Oil	<b>Vegetarian Option</b> Pumpkin and potato pie	<b>Vegetarian Option</b> Sweet Potato, Tofu And Pea Curry	<b>Vegetarian Option</b> Cauliflower au gratin		Scrambled egg Grilled back bacon Pork sausage Hash browns Baked beans
<b>Snack Item</b> Baked fish cakes	<b>Snack Item</b> Jacket potato	<b>Snack Item</b> Savoury muffin	<b>Snack Item</b> Cheese and herb soufflé	<b>Snack Item</b> Cheese bean and potato pie		Sautéed button mushrooms Grilled tomatoes White or brown toast Croissants Fresh fruit
<b>Side Dishes</b> Broccoli Sweetcorn	<b>Side Dishes</b> Cauliflower Peas and Carrots	<b>Side Dishes</b> Savoy Cabbage Green Beans	<b>Side Dishes</b> Hisbi Cabbage Carrots	<b>Side Dishes</b> Garden Peas Baked beans	<b>Side Dishes</b>	
Salad Carte, Cheese Plate, wraps and Sandwiches, Homemade cold desserts, Jelly pots and Chunky Fruit Platter						
<b>Hot Dessert</b> Lemon pancakes	<b>Hot Dessert</b> Pear Sponge with Custard	<b>Dessert</b> Fresh Fruit salad	<b>Hot Dessert</b> Sticky Date Pudding	<b>Hot Dessert</b> Orange Drizzle Cake with Cream	<b>Dessert</b>	



# Weekly Menu



## Moira House Lunch Menu - Week 3

<b>Main Course</b> Sweet & Sour Chicken Hong Kong Style Boiled Rice	<b>Main Course</b> Beef Lasagne Garlic Bread	<b>Main Course</b> Honey roasted gammon Roast Potatoes	<b>Main Course</b> Turkey escalope with mustard sauce	<b>Main Course</b> Plaice goujons Herb crusted cod fillet with a pesto dressing House chips	<b>Chefs Dish of the Day</b>	<b>Brunch served</b> <b>12.00-13.00</b> Sautéed button mushrooms Grilled tomatoes
<b>Vegetarian Option</b> Grilled butternut squash with roasted Ratatouille	<b>Vegetarian Option</b> Aubergine Tikka Masala	<b>Vegetarian Option</b> Cranberry, sundried tomato and root vegetable loaves	<b>Vegetarian Option</b> Spaghetti with Artichoke, Spinach and Basil Dressing	<b>Vegetarian Option</b> Italian Stuffed Peppers		Scrambled egg Grilled back bacon Pork sausage Hash browns Baked beans
<b>Snack Item</b> Jacket potatoes	<b>Snack Item</b> Baked fish cakes	<b>Snack Item</b> Cheese and herb muffin	<b>Snack Item</b> Piri piri chicken wings	<b>Snack Item</b> Baked sausage roll		White or brown toast Croissants Fresh fruit
<b>Side Dishes</b> Broccoli Sweetcorn	<b>Side Dishes</b> Curly Kale Green Beans	<b>Side Dishes</b> Sweetheart Cabbage Baton Carrots	<b>Side Dishes</b> Medley of Vegetables	<b>Side Dishes</b> Garden Peas Mushy Peas		
Salad carte, Cheese Plate, wraps and Sandwiches, Homemade cold desserts, Jelly pots and Chunky Fruit Platter						
<b>Hot Dessert</b> Chocolate Brownies	<b>Hot Dessert</b> Apple & Raspberry Clafoutis	<b>Hot Dessert</b> Pear Crumble	<b>Hot Dessert</b> Rice Pudding with Berry Compote	<b>Hot Dessert</b> Apple & Blueberry sponge		