

# Weekly Menu



## Roedeans Moira House Lunch Menu – Autumn Term Week 11

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 Turkey Roast Potatoes	<b>Main Course</b> Beef Bourginonne and rice	<b>Main Course</b> Breaded plaice fillet Cod Mornay House chips	<b>Main Course</b> Chefs dish of the day	<b>Brunch served</b> 12.00-13.00
<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	<b>Vegetarian Option</b> Chefs dish of the day	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
Side Dishes						
<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> 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> Croissant and butter pudding toffee sauce	<b>Hot Dessert</b> Orange Drizzle Cake with Cream	<b>Dessert</b>	