

WEEKLY

# MENU

## Lunch Menu Week 1



**Monday**

**Tuesday**

**Wednesday**

**Thursday**

**Friday**

**Saturday**

**Sunday**

Red Lentil Broth served with Homemade Breads and Toppings

Chicken & Sweet corn Soup with Croutons, Bread and Toppings

Tomato Soup with Homemade Breads and Toppings

Cream of Mushroom Soup with Croutons and Breads

Chef's Choice of Big Soup with Homemade Breads

Grab and Go Lunch

BRUNCH

Spaghetti with Chicken Pizziola and topped with Flavoured Olives

THE HARRISON DELI DAY

Slowly Roasted Outdoor Reared Thai Green Pork

One Pot Organic Minced Beef Chilli with Wedges & Mature Cheddar

Battered Fillet of Fish with Tartare Sauce

Choose from a Selection of Sandwiches,

Local Recipe Cumberland Sausage & Farm Assured English Bacon

Tricolour Pasta Bows with Organic Tomato Sauce

Choose from Homemade Sliced, Wraps, Hoagies, Bagel or Flatbread

Vegetable Thai Green Curry

One Pot Vegetarian Chilli with Boiled Rice & Mature Cheddar

All our fish is from the Marine Society "Fish to Eat" List

Wraps, Hoagies or Panini's

Grilled Tomatoes and Mushrooms

Chunky Organic Garlic Bread

Choose from a Selection of Hot & Cold Fillings and Salads

Nasi Goreng ( Thai Fried Rice)

Cajun Dusted Wedges & Boiled Rice

Homemade Mature Cheddar Cheese & Onion Pasty

Homemade Sweet Biscuits

Baked Beans & Scrambled Eggs

Sliced Green Beans

Choose a Side, Wedges, Coleslaw, Corn, Dressing

Braised Chinese Leaf

Tortilla Chips, Guacamole, Sour Cream & Salsa

Chips, Garden Peas & Baked Beans

Choice of Cake

Chips & Hash Browns

Ginger Drizzle Cake with Organic Custard

Homemade Banana Splits and American Pancakes

Baked Rice Pudding

Treacle Tart with Cream & Brownie Sundaes

Wholemeal Drop Scone with Golden Syrup

Fairtrade Fresh Fruit

A Selection of Breads, Cereals, Yoghurts, Preserves.

Available daily

