

WEEKLY

MENU

Week 2 Lunch Menu



Monday

Tuesday

Wednesday

Thursday

Friday

Saturday

Sunday

Red Lentil Broth with Homemade Bread and Toppings

Chicken & Sweet Corn Soup with Croutons

Homemade Tomato Soup with Breads and Croutons

Cream of Mushroom Soup with Homemade Bread and Toppings

Chef's Choice of Big Soup with Homemade Breads

Grab and Go Lunch

Traditional Brunch

Wholemeal Spaghetti Bolognese with Organic Mince Beef

Ginger & Soy Marinated Stripped Beef with Spring Onions

Farm Assured Chicken Kiev

Homemade Organic Minced Beef Lasagne with Cheese Sauce Topping

Battered Fillet of Fish with Homemade Tartare Sauce

Choose from a Selection of Sandwiches,

English Dry Cured Bacon & Farm Assured Cumberland Sausages

Wholemeal Spaghetti with a Creamy Quorn & Mushroom Sauce

Homemade Vegetable Spring Roll with Sweet Chilli Dipping Sauce

Feta Cheese & Potato Rosti

Quorn Mince & Vegetable Lasagne

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

Wraps, Hoagies or Panini's

Grilled Mushrooms, Baked Beans & Grilled Tomatoes

Organic Garlic Dough Balls

Fine Egg Noodles

Herby New Potatoes

Panache of Fresh Vegetables

Penne Pasta Bake with a Cheesy Cream Sauce

Choice of Homemade Biscuits

Free Range Scrambled Eggs and French Toast

HLC House Salads

Stir Fried Vegetables

Creamed Greens

HLC House Salads

Chips, Garden Peas & Baked Beans

Fairtrade Fresh Fruit

Chipped Potatoes & Hash Browns

Jam Sponge with Organic Custard

Fruit Crumble with Organic Custard

Chocolate Bread & Butter Pudding

Homemade Doughnuts with Jam Sauce

Bara Brith and Selection of Cold Desserts

Choice of Homemade Cakes

Fruit Pots & Platters, Organic Yoghurt with Compote's & Seeds

Available daily

A Selection of Homemade Sandwiches, Wraps and Buns.
Jacket Potato Bar with Hot & Cold Fillings
Deli Bar with a Choice of Homemade Salads, Dressings & Chutneys
Cold Desserts



