STAFF MEALS. WEEK ONE LUNCH

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
SOUTHER FRIED CHICKEN WITH SEET CHILLI SAUCE	LASAGNE AL FORNO	ROAST BEEF & YORKSHIRE PUDDING	HONEY GLAZED CHICKEN BREAST ON A BED OF COUS COUS	COD FILLET IN BATTER	CHICKEN CASSEROLE	ROAST BEEF & YORKSHIRE PUD
COD FILLET IN WHITE WINE & MUSHROOM GLAZE	MIXED GRILL	FISHERMANS PIE	SALMON FILLET WITH A HERB CHEESE CRUST	BEEF STROGANOFF		ROAST TURKEY & STUFFING
LENTIL & VEGETABLE LASAGNE	RED PEPPER STUFFED WITH SAVOURY RICE	ROASTED PEPPERS & COUS COUS	CHEESE & TOMATO OMELETTE	CAULIFLOWER AU GRATIN	MUSHROOM RAVIOLI	LENTIL & VEGETABLE
BEEF MADRAS	CHICKEN TIKKA MASALA	LAMB ROGAN JOSH	BEEF MADRAS	CHICKEN KORMA	TURKEY CURRY	CURRY
COURGETTE & PEPPER CURRY	COURGETTE & PEPPER CURRY	COURGETTE & PEPPER CURRY	COURGETTE & PEPPER CURRY	COURGETTE & PEPPER CURRY	COURGETTE & PEPPER CURRY	
RICE	RICE	RICE	RICE	RICE	RICE	RICE
JACKET POTATO	JACKET POTATO	JACKET POTATO	JACKET POTATO	JACKET POTATO	JACKET POTATO	JACKET POTATO
CREAMED POTATO	CREAMED POTATO	CREAMED POTATO	CREAMED POTATO	CREAMED POTATO	CREAMED POTATO	CREAMED POTATO
NEW POTATOES	ROAST NEW POTATOES	ROAST POTATOES	NEW POTATOES	NEW POTATOES	NEW POTATOES	ROAST POTATO
SNACKS & CHIPS	SNACKS & CHIPS	SNACKS & CHIPS	SNACKS & CHIPS	SNACKS & CHIPS	SNACKS & CHIPS	SAUSAGES, BEANS, CHIPS
PEAS	PEAS	PEAS	PEAS	MUSHY PEAS	PEAS	SPROUTS
BROCCOLI	CABBAGE	HONEY BAKED PARSNIPS	COUNTRY MIXED VEGETABLES	WHOLE GREEN BEANS	CAULIFLOWER	SLICED CARROTS
RHUBARB CRUMBLE	BLACKBERRY COBBLER	BREAD & BUTTER PUDDING	PEAR & CHOCOLATE CRUMBLE	JAM SPONGE	PLUM CRUMBLE	BREAD & BUTTER PUDDING
SOUP	SOUP	SOUP	SOUP	SOUP	SOUP	SOUP
GRAVY	GRAVY	GRAVY	GRAVY	GRAVY	GRAVY	GRAVY
CUSTARD	CUSTARD	CUSTARD	CUSTARD	CUSTARD	CUSTARD	CUSTARD

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