WEEK 1

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Meal 1	GRILLED CUMBERLAND CURL & FRIED ONIONS.	SWEET & STICKY BBQ CHICKEN.	ROAST TURKEY WITH SAGE & ONION STUFFING AND YORKSHIRE PUDDING	CLASSIC CORNED BEEF HASH	BATTERED COD FILLET & LEMON WEDGE.	CHINESE SPICED CHICKEN THIGHS	ROAST PORK LOIN WITH STUFFING & YORKSHIRE PUDDING
Meal 2	. CREAMY MACARONI CHEESE & GARLIC BREAD SLICE.	WHOLETAIL BREADED SCAMPI WITH LEMON WEDGE	SLICED BRAISED STEAK & MUSHROOM	CHICKPEA & LENTIL CURRY	6OZ BEEF QUARTER POUNDER WITH CHEESE	SHEPHERD'S PIE WITH CHEESY TOP.	ROAST CHICKEN WITH STUFFING & YORKSHIRE PUDDING
Vegetarian	RED ONION & ROSEMARY SAUSAGES	VEGETARIAN FLATBREAD PIZZAS	NUT ROAST SLICED AND YORKSHIRE PUDDING.	MINCE QUORN COTTAGE PIE	TOMATO & BASIL PASTA	BROCCOLI & MIXED VEGETABLE STIR FRIED NOODLES	ROAST QUORN FILLET WITH STUFFING & YORKSHIRE
Potato	MASHED POTATOES	NEW POTATOES OR CHIPS	ROAST POTATOES OR MASH	MASHED POTATO OR BOILED RICE	CHIPS OR MASHED POTATO	VEGETABLE CHOW MEIN OR MASHED POTATO	ROAST POTATOES OR MASH
Vegetables	CARROTS & BROCCOLI	PEAS & SWEETCORN	BOILED CABBAGE & CAULIFLOWER CHEESE	GREEN BEANS & BAKED BEAN	MUSHY PEAS & SIDE SALAD WITH RED ONION	MIXED VEGETABLES	ROAST PARSNIPS & BRUSSEL SPROUTS
Pudding 1	FRESH FRUIT SALAD	CARROT CAKE & CUSTARD	HOMEMADE FRUIT TRIFLE	RICE PUDDING	STRAWBERRY MOUSSE	APPLE CRUMBLE & CUSTARD	BLACK FOREST GATEAUX
Pudding 2	TINNED FRUIT, ICE CREAM OR JELLY	TINNED FRUIT, ICE CREAM OR JELLY	TINNED FRUIT, ICE CREAM OR JELLY	TINNED FRUIT, ICE CREAM OR JELLY	TINNED FRUIT, ICE CREAM OR JELLY	TINNED FRUIT, ICE CREAM OR JELLY	TINNED FRUIT, ICE CREAM OR JELLY

SAVIS CATERING

Week 2

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Meal 1	SPAGHETTI BOLOGNESE & GARLIC BREAD SLICE	ALL DAY BREAKFAST 2XSASAGE 2X BACON 1X EGG	LAMB CHOP WITH YORKSHIRE PUDDING & MINT GRAVY	CREAMY CHICKEN, LEEK AND MUSHROOM PIE	HAND BATTERED COD WITH A LEMON WEDGE	CHICKEN CURRY WITH NAAN BREAD	TRADITIONAL ROAST BEEF & YORKSHIRE PUDDING
Meal 2	BRAISED PORK STEAKS	POACHED FISH IN CHEESE SAUCE	HONEY & MUSTARD ROASTED HAM WITH YORKSHIRE PUDDING	STEWED OXTAIL IN GRAVY	BBQ PORK RIBS	SLICED LAMBS LIVER & BACON IN RED ONION GRAVY	ROAST CHICKEN THIGHS WITH STUFFING & YORKSHIRE PUDDING
Vegetarian	VEGETABLE MEATBALLS IN TOMATO SAUCE	CHUNKY VEGETABLE STIR FRY	LENTIL LOAF	CHEESE & ONION PASTY	ROASTED VEGETABLE LASAGNE	RED ONION & ROSEMARY SAUSAGES	BAKED SPANISH OMELETTE
Potatoes	SPAGHETTI OR MASHED POTATO	HASH BROWNS OR MASHED POTATO	ROAST POTATOES OR SPRING ONION MASH	LYONNAIS POTATOES OR MASHED POTATOES	CHIPS OR MASHED POTATO	BOILED RICE OR MASHED POTATO	ROAST POTATOES OR MASHED POTATOES
Vegetables	BRAISED LEEKS & CARROTS	MUSHROOMS & GRILLED TOMATOES	MASHED SWEDE & SPRING GREEN	CARROTS & CAULIFLOWER	PEAS & SIDE SALAD	CABBAGE & SWEETCORN	BROCCOLI & PARSNIPS
Pudding 1	STRAWBERRY ARTIC ROLL	CHOCOLATE SPONGE & CUSTARD	RASPBERRY MOUSSE	RHUBARB CRUMBLE & CUSTARD	LEMON MERINGUE PIE	BREAD; PUDDING & CUSTARD	HOMEMADE APPLE PIE & CREAM
Pudding 2	TINNED FRUIT, ICE CREAM OR JELLY	TINNED FRUIT, ICE CREAM OR JELLY	TINNED FRUIT, ICE CREAM OR JELLY	TINNED FRUIT, ICE CREAM OR JELLY	TINNED FRUIT, ICE CREAM OR JELLY	TINNED FRUIT, ICE CREAM OR JELLY	TINNED FRUIT, ICE CREAM OR JELLY

SOVILLS CATERING

Week 3

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Meal 1	SWEET & SOUR CHICKEN & VEGETABLES	FARMHOUSE COTTAGE PIE WITH GRAVY	ROAST PORK WITH STUFFING AND A YORKSHIRE PUDDING	STEAK & KIDNEY PIE/ PUDDING	HAND BATTERED COD WITH LEMON WEDGE	JOLLOF RICE WITH SPICED CHICKEN & VEGETABLES	ROAST LAMB WITH MINT SAUCE & YORKSHIRE PUDDING
Meal 2	SAUSAGE TOAD WITH ONION GRAVY	BREADED SALMON & DILL FISH CAKE	GARLIC & THYME ROASTED CHICKEN LEG WITH YORKSHIRE PUDDING	CAJON STYLE CHICKEN THIGHS	POACHED COD IN PARSLEY SAUCE	GAMMON STEAK & GRILLED PINEAPPLE	ROAST CHICKEN WITH STUFFING & YORKSHIRE PUDDING
Vegetarian	VEGETABLE CURRY WITH NAAN BREAD	SWEETCORN & PINEAPPLE FLATBREAD PIZZA	VEGETABLE FRITTATA	CHEESE & MUSHROOM OMELETTE	MACARONI CHEESE WITH GARLIC BREAD SLICE	ALL DAY VEGGIE BREAKFAST 2X VEG SAUSAGE 2X EGGS	NUT ROAST WITH STUFFING & YORKSHIRE PUDDING
Potatoes	BOILED RICE OR MASHED POTATO	SEASONED POTATO WEDGES OR MASHED POTATOES	ROAST POTATOES OR MASHED POTATOES	BUTTERED NEW POTATOES OR MASHED POTATOES	CHIPS OR MASHED POTATO	BUBBLE & SQUEAK OR MASHED POTATO	ROAST POTATOES OR MASHED POTATOES
Vegetables	PEAS & CAULIFLOWER	BROCCOLI &	GREEN CABBAGE & SWEETCORN	HONEY ROASTED PARSNIPS & CARROTS	MUSHY PEAS & BAKED BEANS	GRILLED TOMATOES & SAUTÉED MUSHROOMS	BRAISED LEEKS & CARROTS
Pudding 1	JAM SPONGE & CUSTARD	FRESH FRUIT SALAD	DUTCH APPLE CRUMBLE & CUSTARD	CHOCOLATE MOUSSE	RICE PUDDING WITH STRAWBERRY JAM SAUCE	STICKY SYRUP SPONGE & CUSTARD	VIANETTA
Pudding 2	TINNED FRUIT, ICE CREAM OR JELLY	TINNED FRUIT, ICE CREAM OR JELLY	TINNED FRUIT, ICE CREAM OR JELLY	TINNED FRUIT, ICE CREAM OR JELLY	TINNED FRUIT, ICE CREAM OR JELLY	TINNED FRUIT, ICE CREAM OR JELLY	TINNED FRUIT, ICE CREAM OR JELLY

Scivis CATERING

Week 4

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
MEAL 1	ALL DAY BREAKFAST 2XSASAGE 2X BACON 1X EGG	CREAMY CHICKEN AND MUSHROOM PIE	TURKEY ESCALOPE WITH MUSHROOM GRAVY	BEEF & VEGETABLE HOT POT	HAND BATTERED COD WITH LEMON WEDGE	CHICKEN CURRY WITH NAN	TRADITIONAL ROAST BEEF WITH A YORKSHIRE PUDDING
MEAL 2	SALMON ON CROUTE WITH PARSLEY CREAM	LAMB & CHICKPEA TAJINE	BRAISED PORK STEAK GRAVY	SPICY JERK CHICKEN LEG	TRADITIONAL SAVELOY	PASTA BOLOGNESE WITH GARLIC BREAD	ROAST CHICKEN & STUFFING AND A YORKSHIRE PUDDING
VEGETERIAN	RED ONION & ROSEMARY SAUSAGES	SOFT CHEESE TOMATO OMELETTE AND SALAD	ROAST QUORN FILLET WITH STUFFING AND A YORKSHIRE PUDDING	CHEESE ONION PASTY	VEGETABLE RAVIOLI GRATIN	SPANISH OMELETTE	LENTIL LOAF BAKE
Potatoes/	HASH BROWNS OR MASHED POTATO	SEASONED POTATO WEDGES BOILED RICE	ROAST POTATOES OR MASH	SAVOURY RICE OR MASHED POTATO	CHIPS MASH	BOILED RICE MASHED POTATOES	ROAST POTATOES OR MASH
Vegetables	PEAS AND GRILLED TOMATOES	BROCCOLI AND CARROTS	CABBAGE AND MASHED SWEDE	SWEETCORN AND GREEN BEANS	PEAS PUDDING & BAKED BEANS	MIXED SALAD OR MIXED VEGETABLES	ROAST PARSNIPS AND BABY CARROTS
Pudding 1	LEMON MOUSE	BREAD & BUTTER PUDDING CUSTARD	FRESH FRUIT SALAD	BANANA CAKE & CUSTARD	FRUIT CRUMBLE AND ICE CREAM	CREAMED SAGO PUDDING	BLACK FOREST GATEAUX
Pudding 2	TINNED FRUIT, ICE CREAM OR JELLY	TINNED FRUIT, ICE CREAM OR JELLY	TINNED FRUIT, ICE CREAM OR JELLY	TINNED FRUIT, ICE CREAM OR JELLY	TINNED FRUIT, ICE CREAM OR JELLY	TINNED FRUIT, ICE CREAM OR JELLY	TINNED FRUIT, ICE CREAM OR JELLY

Savills CATERING