

**WEEK 2**

<b>LUNCH</b>					
	<b>MON</b>	<b>TUE</b>	<b>WED</b>	<b>THU</b>	<b>FRI</b>
Soup	Cauliflower and sorrel	Celery and horseradish	Crean of onion and almond	Tomato and Anis	Chinese hot and sour
Main Course	Chicken kebabs shredded carrot and corriander with minted yoghurt	Pork steak with artichokes and proscuitto	Turkey schnitzal with chilli and lime oil	Gammon steak with spinach cream	Moussaka
	Fillet of cod with confit of aubergine	Rissotto with prawns and rocket	Roasted salmon with spinach and red pesto dressing	Seafood provencale and wild rice	Deep fried battered haddock with lemon wedges
Vegetarian Main Course	Tomato and marscapone turnover	Cream vegetable pie	Black olive and goats cheese pizza	Vegetable brochettes with honey, soy and lemon	Potato and onion frittata
Dessert	Chocolate fudge brownie	Baked egg custard	Chocolate pudding	Banoffee Pie	Treacle tart
	Gooseberry pie	Pecan pie	Orange bakewell	Lemon pancakes	Compot of fruits

DINNER					
	MON	TUE	WED	THU	FRI
Soup	Cauliflower and sorrel	Celery and horseradish	Crean of onion and almond	Tomato and Anis	Chinese hot and sour
Main Course	Cornish Pasties	Lemon, garlic and rosemary roasted chicken supreme	Grilled pork and leek sausages with red onion marmalade	Grilled minute steak with mushroom and grilled tomato	Huntington friget pie
	Fried scampi with lemon and lime	Steamed paupiettes of sole oregano veloute and straw potatoes	Poached salmon with braised fennel and lime	Seafood paella	Deep fried plaice with lemon and tartare sauce
Vegetarian Main Course	Mushroom, basil and spinach stuffed aubergine	Roasted pepper stuffed with couscous and goats cheese	Vegetable burritos	Sundried tomato and mushroom quiche	Vegetable spring rolls with sweet chilli sauce
Dessert	Treacle tart	Rice pudding	Almond mincemeat slice	Pecan pie	Lemon meringue pie
		Apricot crumble	Lemon sponge with raspberry sauce	Gooseberry charlotte	Hot cherry roulade