

Monday

Dinner

Hearty Meatballs in Sweet & Sour Sauce
Honey Glazed Carrots & Peas with Mashed Potatoes
Creamy Rice Pudding with Strawberry Jam

Evening Tea

Summer Salad with Apple & Walnuts, Ham & Boiled Egg Served with Home Made Wheaten Bread

Tuesday

Dinner

Roast Loin of Pork with a Creamy White Mushroom Sauce
Broccoli & Cauliflower Cheese & Mashed Potatoes
Chocolate Sponge Cake with Layered Raspberry Cream

Evening Tea

Sausage, Baked Beans & Chips

Wednesday

Dinner

Marinated Chicken Fillet in Honey & Mustard
Creamed White Cabbage, Carrots & Mashed Potatoes
Rhubarb Crumble with Vanilla Ice Cream

Evening Tea

Salmon & Broccoli Quiche, Roast Tomato & Parsley Sauce

Thursday

Dinner

Slow Cooked Braised Beef & Ale
Sautéed Green Beans & Red Onion with Mashed Potatoes
Jam Roly Poly with Custard

Evening Tea

Fried Egg with White & Black Pudding, Served with Garlic Cream Potatoes

Friday

Dinner

Breaded Haddock Fillets with Watercress Sauce
Braised Leeks with Wholegrain Mustard & Mashed Potatoes
Butterscotch Delight with Vanilla Sauce

Evening Tea

Chicken a la King with Boiled Rice

Saturday

Dinner

Turkey & Mushroom Casserole
Roast Carrot & Parsnip with Mashed Potato
Summer Fruit Pudding with Strawberry Ice Cream

Evening Tea

Breaded Place Goujons, Mushy Peas & Potato Wedges

Sunday

Dinner

Roast Leg of Lamb with Garlic Jus
Steamed Root Vegetables with Mashed Potatoes
Sherry Trifle & Whipped Cream

Evening Tea

Vegetable Soup with Home Made Wheaten Bread & Assorted Sandwiches