



W/C 25 <sup>th</sup> MAR	Monday	Tuesday Turkish Theme Day	Wednesday	Thursday	Friday
Main Meal	Herb Crusted Chicken Thighs <i>with a BBQ dip on the side</i>	Yuksel's Lamb & Herb Kofta <i>served with pitta, hummus &amp; homemade chilli sauce</i>	Honey & Mustard Glazed Roast Gammon <i>served with gravy</i>	Classic Cottage Pie <i>with a crunchy topping</i>	Cod Fish Fingers <i>with tartare sauce on the side, or Salmon Fillets with a salsa topping</i>
Vegetarian	Mediterranean Vegetable Parcels <i>with a tomato &amp; rocket salsa</i>	Aubergine, Courgette & Pepper Kebabs <i>with pitta bread, hummus &amp; tzatziki</i>	Pumpkin Risotto	Spinach & Ricotta Pasta Bake	Battered Quorn Sausages
Alternative	Oven Baked Jacket Potato <i>with cottage cheese</i>	Feta & Parsley Stuffed Filo Pastry (Ispanakli Borek)	Oven Baked Jacket Potato <i>with chicken tikka</i>	Red Pepper & Goats Cheese Frittata	Cheesy Potato Skins <i>filled with soya mince</i>
On the Side	New Potatoes Steamed Broccoli Creamy Leeks	Pilaf Rice Spinach Sauté Roasted Vegetables	Roast Potatoes Green Cabbage Curly Kale	Cauliflower Green Beans	French Fries Peas Baked Beans
Daily Cold Dessert	Watermelon Wedge	Traditional Turkish Rice Pudding	Fresh Fruit Salad	Orange Cake <i>with zesty orange frosting</i>	Mixed Fruit Pots
Daily Desserts	Every day there will be a selection of: jelly, natural yoghurt with toppings, fresh whole & cut fruit pots				
Daily Salad	Sliced cucumber, tomatoes, grated carrots, mixed salad leaves, sweetcorn, grated cheese, coleslaw, dressings, pumpkin, sunflower seeds & fresh bread made in our kitchen				