

# Weekly menu



King Edward's  
DINING ROOM

WEEK COMMENCING: November 14th

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup	Chunky Vegetable, homemade bread	Sweetcorn Chowder, home made bread	Tomato and Basil, homemade bread	Pea and Mint Soup, homemade bread	Vegetable Mulligatawny, homemade bread
Dish of the day	Classic Shepherd's Pie	Hungarian Pork Goulash	Spaghetti Bolognaise	Chicken Shawarma Kebab, Wholemeal Pitta, Salads & Sauces	Hand Battered Fillet Of Market Fish
Vegetarian dish of the day	Lentil & Aubergine Cottage Pie	Winter Vegetable Stew & Herb Dumplings	Lentil & mushroom bolognaise	Tempeh & grilled vegetable, wholemeal pitta, salads & sauces	Crispy halloumi burger
Sides	Garden peas Steamed Broccoli Carrots Gravy	Parsley New Potatoes Flash Fried Greens Green Beans Roasted Peppers Sour Cream	Spaghetti Garlic bread Garden peas Garden salad	Greek oregano potatoes Green beans Roasted med veg	Chunky chips Tartare sauce Garden peas Mushy peas
Keeping it Simple	Pasta & Jackets with a choice of 2 homemade sauces	Jackets with a choice of 2 homemade toppings	Pasta & Jackets with a choice of 2 homemade sauces	Pasta & Jackets with a choice of 2 homemade sauces	Pasta & Jackets with a choice of 2 homemade sauces
Desserts	Chocolate Brownie Pot Fresh Fruit and Yoghurt	German Apple Sponge Fresh Fruit and Yoghurt	Fresh Fruit and Yoghurt Chefs Dessert Selection	Lemon Mousse Pot Fresh Fruit and Yoghurt	Chocolate B & B pudding Fresh Fruit and Yoghurt

For allergen information, please ask a member of the catering team.