

## W1 Norwood Hall Lunch Menu, w/c Monday 2nd of September



	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Main Option	Beef Meatballs & Slow Roasted Tomato Sauce with Gnocchi	Creamy Chicken & Leek Cottage Pie	Sticky Honey & Sriracha Chicken Bites	Pan Roasted Chicken Breast, Creamy Tomato Sauce	Freshly Battered Haddock Fillet Or Battered Sausage	Roast Beef, Yorkshire Pudding, Rich Pan Gravy, Horseradish Sauce	Selection of Baguettes, Cheese & Wiltshire Ham, Pastrami, Coronation Chicken
Second Option	Sandwich, Seeded Bap, Garlic Mayonnaise & Lettuce	Low & Slow Belly Pork, Chilli, Ginger & Spring Onion	Beef & Chorizo Sausages, Mixed Bean & Tomato Stew	Birria Beef Taco, Spicy Tomato & Mozzarella	Sausage, Leek & onion wellington & gravy		Pasta & Baked Potato Bar With Various Fillings Chilli Beef, Baked Beans, Grated Cheese & Pesto
Vegetarian Option	Vegan Mince Ragu with Pappardelle	Mushroom Stroganoff, with Tarragon, Cornichons	Sweet Potato, Leek & Stilton Pie	Gnocchi With Fresh Pesto Roquette & Sun Flower Seeds	Crispy Polenta with  Tomato Chutney  & Roasted Vegetables	Roasted Squash & Spinach Filo Pastry Tartlet	
Carbohydrate	Long Grain Rice		Basmati Rice	Roasted New Potatoes	Chips	Roasted Potatoes	
Carbohydrate	Herb Diced Potatoes	Brown Rice	Penne Pasta	Ratatouille	Baked Beans		
Vegetable Side Dish	Sweetcorn	Sautee Courgettes	Roasted Tomatoes & Peppers	Savoy cabbage	Garden Peas	Cauliflower Cheese	
Vegetable Side Dish	Broccoli	Honey Glazed Carrots	Edamame & Sweetcorn Mix	Green Beans	Mushy Peas	Carrot & Swede Mash	
Jacket Potato	Baked Beans	Baked Beans	Baked Beans	Baked Beans	Baked Beans	Chefs sauce of the day	
& Pasta Bar	Chefs sauce of the day	Chefs sauce of the day	Chefs sauce of the day	Chefs sauce of the day	Chefs sauce of the day		
Soup of the Day	Spiced Lentil & Squash	Carrot & Ginger	Thai Sweetcorn & Kaffir Lime	Green Vegetable	Pumpkin & Sage	Tomato & Basil	
Cold Desserts	Selection of cookies or trio of melon	Mango & Passion Fruit Smoothie or Red Cherry Cheesecake	Chocolate brownie or fruit salad	Milk chocolate pot or fresh pineapple	Trifle Bowls or Watermelon	Spiced Plum crumble or Mixed berry smoothie	Chefs Dessert of the Day