



W2 Norwood Hall Lunch Menu, w/c Monday 9th of September



	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Main Course	Sticky Teriyaki Chicken Meatballs With Ginger, Chilli & Spring Onion	Chunky Beef Chilli With Sour Cream	Traditional Lasagne	Slow Cooked Beef & Sweet Potato Rendang	Freshly Battered Haddock Fillet or Jumbo Fish Finger With Tartare Sauce	Roasted Rolled Pork Belly With Rich Pan Gravy & Apple Sauce	Selection of baguettes, cheese and Wiltshire ham, Pastrami, coronation chicken
Second Option	Slow Cooked BBQ Brisket, Brioche Bun, Slaw & Gherkins	Mediterranean Roasted Chicken, Black Olives, Tomato & Feta with Pitta	Cumberland Sausage Ring with Onion Gravy	Confit Chicken Leg, Puy Lentils with Pancetta, Red Wine Sauce	Chicken & Bacon Farfalle, Creamy sauce		Pasta & baked potato bar with various fillings Chilli beef, baked beans, grated cheese and pesto
Vegetarian Option	Sticky Vegan Teriyaki Meatballs	Sticky, Meat Free Chilli Stir Fry	Roasted Vegetable & Spinach Lasagne	Spiced Sweet Potato Sheppard's Pie With Cumin & Turmeric	Kedgerree with soft boiled egg & seasonal Vegetables	Vegan Mince & Vegetable Cornish Pasty	
Carbohydrate	Steamed Rice	Long Grain Rice	Garlic Bread	Cheesy Gratin Potato Bake	Chips	Roast Potatoes	
Carbohydrate			Mash Potato		Baked Beans		
Vegetable Side Dish	Sautee White Cabbage	Steamed Sweetcorn	Roasted Courgettes	Sautéed Savoy Cabbage & Kale	Garden Peas	Steamed Carrots	
Vegetable Side Dish	Peas	Broccoli	Green Beans	Roasted Carrots	Mushy Peas	Cauliflower Cheese	
Jacket Potato & Pasta Bar	Baked beans	Baked beans	Baked beans	Baked beans	Baked beans	Chefs sauce of the day	
Soup of the Day	Curried Lentil	Celeriac & Roasted Garlic & Crème fraiche	Watercress, Mint & Pea	Tomato & Basil	Red Lentil & Coconut	Roasted Red Pepper	
Desserts	Chocolate Krispie bar or Jelly	Lemon drizzle cake or Lotus Biscoff Chocolate pot	Blackcurrant & Banana smoothie or Fresh Fruit Salad	Mango & Lime Cheesecake or fresh Pineapple	Chocolate Fudge Cake or Strawberry Delight Pot	Apple & Blueberry crumble or White chocolate chip cookies	Chefs Dessert of the Day