

# MENU

## Spring & Summer



### BREAKFAST

Flexible from  
6.00am - 10.30am.  
Menu in Dining Room.

### SNACK TROLLEY

10.30am and 2.30pm  
Tea, coffee, alcoholic & non-alcoholic  
drinks, homemade delicacies &  
fruit platter, supplement drinks.

### DINNER

Noon-2.00pm

### HIGH TEA

4.00pm - 6.00pm

### SUPPER

6.00pm - 7.00pm  
8.00pm - 10.00pm  
Hot Milky Drinks, Tea, Coffee,  
Sandwiches & Toasted Snacks,  
Drink Supplements.

## MONDAY

### DINNER

Choice of Fruit Juices

Carbonade of Beef *or* Savoury Warm Quiche

*both served with Lyonnaise Potatoes, Sprouts,  
Sweetcorn, Green Beans / Mixed Salad*

Creamed Rice Pudding  
*with a Fresh Fruit Compote*

### HIGH TEA

Buttered Yorkshire Crumpets & Toasted Teacakes  
Freshly Cut Sandwiches/Summer Salad

Homemade Cakes & Fresh Fruit with Carnation Cream

## TUESDAY

### DINNER

Choice of Fruit Juices

Baked Salmon En Croûte *or* Slow Baked Ham

*both served with Chive Cream Sable Potatoes,  
Petit Pois, Buttery Cabbage & Broccoli*

Rhubarb Crumble  
*served with a Rich Vanilla Custard*

### HIGH TEA

Chicken & Vegetable Broth  
Selection of Sandwiches & Cakes

Fresh Fruit & Selection of Ice Cream

## WEDNESDAY

### DINNER

Choice of Fruit Juices

Sweet & Sour Pork *or* Poached Fish in Creamy Parsley Sauce

*both served with Savoury Vegetable Rice / Seasoned Potato Wedges*

Apricot & Almond Tart  
*served with Fresh Cream*

### HIGH TEA

Chicken Goujons with Grilled Tomatoes  
Selection of Freshly Cut Sandwiches

Homemade Sweet & Savoury Scones  
Fresh Fruit with Angel Delight

## THURSDAY

### DINNER

Choice of Fruit Juices

Corned Beef & Potato Pie *or* Turkey Casserole

*with Crispy Dumplings  
both served with Minted New Potatoes,  
Roast Peppers, Baton Carrots & Diced Swede*

Sticky Toffee Pudding  
*with Rich Custard Sauce*

### HIGH TEA

Crispy Bacon Roll

Cakes, Fresh Fruit with Coulis / Lemon Sorbet

Available at anytime are hot drinks, lemonade, juices and fresh fruit, yoghurt, ice-cream / mousse. There is also an alternative menu available for vegetarian / cultural options. Special diets, including diabetic, gluten free, pureed, liquidised etc are also catered for. Wine, Sherry, Lager, Beer, Port or Whiskey are also available with meals. Snack & Hydration stations available at all homes.

PERSONALLY DELIVERING EXCELLENCE



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Drink Supplements.

## FRIDAY

### DINNER

Choice of Fruit Juices



Fresh Local Battered Cod / Fishcakes

*or*

Traditional Honey Roast Ham

*both served with Chunky Chips,  
Garden or Mushy Peas*



Fruit & Ice Cream

### HIGH TEA

Poached Eggs on Toast

Choice of Freshly Cut Sandwiches

Hot Dogs / Hamburgers in a Bun



Homemade Cakes

Fruit Flan with Carnation Cream

## SATURDAY

### DINNER

Choice of Fruit Juices



Horseshoe Gammon & Pineapple

*or*

Chicken & Leek Pie with Puff Pastry

*both served with Saute Potatoes, Broccoli,  
Cauliflower & Carrot Batons*



Warm Apple Pie & Ice Cream

### HIGH TEA

Sausages with Creamed Potatoes  
*in a rich onion gravy*

Choice of Freshly Cut Sandwiches

Beans on Toast



Homemade Cakes

Fresh Fruit Medley with  
Carnation Cream

## SUNDAY

### DINNER

Choice of Fruit Juices



Roast Lamb with Mint Sauce  
& Yorkshire pudding

*or*

Roast Chicken with Sage & Onion  
stuffing & Yorkshire pudding

*both served with Creamy Mashed Potato,  
Cabbage, Petit Pois & Roasted Parsnips*



Sherry Trifle

### HIGH TEA

Ploughmans Buffet Selection

Warm Cheese & Egg Bake



Gâteau

Homemade pastries & Cakes

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