

SUMMER MENU



BREAKFAST

Menu in Dining Room

MID-MORNING & MID-AFTERNOON BEVERAGES

Tea, Coffee, Homemade Delicacies & Fruit Platter, Supplement Drinks

SUPPER

Hot Milky Drinks, Tea & Coffee, Sandwiches & Toasted Snacks, Drink Supplements

MONDAY

DINNER

Choice of Fruit Juices

❖
Carbonade of Beef **or** Poached Fish in a Parsley Sauce
both accompanied with creamed potatoes & seasonal vegetables

❖
Creamed Rice Pudding
partnered with a 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 Croute, **or** Slow Baked Ham
both partnered with a chive cream, sable potatoes & Petit Pois

❖
Bramley Apple & Sultana Crumble
served with a rich vanilla custard

HIGH TEA

Mini Jacket Potato with various fillings
Chicken & Vegetable Broth

❖
Fresh Fruit & Selection of Ice Cream

WEDNESDAY

DINNER

Choice of Fruit Juices

❖
Roast Pork **or** Savoury Hot Quiche
both served with Minted New Potatoes & Roasted medley of vegetables

❖
Apricot & Almond Tart
served with Fresh Cream

HIGH TEA

Welsh Rarebit with Grilled Tomatoes
Freshly Cut Sandwiches

❖
Selection of Cheese & Biscuits
Fresh Fruit with Carnation Cream

THURSDAY

DINNER

Choice of Fruit Juices

❖
Corned Beef & Potato Pie **or** Turkey Casserole
with Crispy Dumplings
both served with Lyonnaise potatoes & carrots vichy

❖
Sticky Toffee Pudding
with rich custard sauce

HIGH TEA

Mini jacket Potato with various fillings
Freshly Cut Sandwiches

❖
Cakes, Fresh Fruit with Coulis / Lemon Sorbet

Residents Nostalgic Spring / Summer Choices. 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.

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FRIDAY

DINNER

Choice of Fruit Juices



Fresh Local Battered Cod / Fishcakes with Chips & Mushy Peas

or

Traditional Honey Roast Ham
both served with Chips and Peas



Fruit & Ice Cream

HIGH TEA

Poached Eggs on Toast
Choice of Freshly Cut Sandwiches
Hot Dogs / Hamburgers in a Bun



Homemade Cakes & Fresh Fruit with Carnation Cream

SATURDAY

DINNER

Choice of Fruit Juices



Horseshoe Gammon & Pineapple

or

Chicken & Leek Pie with Puff Pastry
both served with Buttered New Potatoes & Fresh garden Vegetables



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, New Potatoes & Selection of Seasonal Vegetables



Fruit Flan & Pouring Cream

HIGH TEA

Spaghetti Bolognese, Finger Buffet with Selection of Freshly Cut Sandwiches



Cakes / Gateaux / Fresh Fruit with Carnation Cream

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