



Buttery Lent Term 2017 Week 3 & 7

Monday Lunch

Prawn, squash & pepper curry

Cannelloni verde (v)

Falafel balls with harissa dressing (Vegan) LC

Monday Dinner

Breaded plaice fillet

Sweet and sour guorn stir fry (v) LC

Boston bean and sweet potato casserole (vegan) LC

Tuesday Lunch

Cider braised pork

Smoked fish and pasta with chervil cream

Vegetables and chickpea tagine with apricot and almonds (vegan) LC

Tuesday Dinner

Theme night
See separate menu

Wednesday Lunch

Horseradish roasted beef

Baked chicken breast with a mushroom cream sauce

Mushroom, leek and sundried tomato with stir fried rice (v) LC

Wednesday Dinner

Chicken Kiev LC

Pulled brisket chilli LC

Vegetable and bean enchiladas (v) LC

Thursday Lunch

Hoi sin baked bacon joint

Beef lasagne

Mediterranean vegetable and feta crumble (v)

LC = Low Calorie
All Below 350
Calories

Meat Free Monday



For information about Ingredients including Allergens please scan the QR code, visit the web site or speak to a member of the Buttery Staff.





Thursday Dinner

[Breaded pork escalope with roast garlic mayo](#)
[Creamy fish pie with sliced potatoes](#)
[Vegetable dhal with lime pickle](#) (v) LC

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Calories

Friday Lunch

[Lemon and garlic baked lamb](#)
[Battered fish of the day](#)
[Vegetable and lentil hot-pot](#) (vegan) LC

Friday Dinner

[Chicken rendang](#)
[Beef burger with cheese](#)
[Spicy black eyed beans, aubergines and tomato](#) (vegan) LC

Saturday

[Brunch 11:30 – 13:30](#)

Saturday Dinner

[Toad in the hole](#)
[Tuna and pasta bake](#)
[Vegetarian toad in the hole](#) (v)

Sunday

[Brunch 11:30 – 13:30](#)

Sunday Dinner

[Roast chicken breast and stuffing](#)
[Roast topside of beef](#)
[Ricotta and spinach pasta](#) (v)



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