

Cornford House

Menu for Week Commencing Monday 26th October 2020

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Early Drink	Tea, Coffee or Juice						
	<ul style="list-style-type: none"> • Cereals/Porridge • Cooked Breakfast • Toast 	<ul style="list-style-type: none"> • Cereals/Porridge • Cooked Breakfast • Toast 	<ul style="list-style-type: none"> • Cereals/Porridge • Cooked Breakfast • Toast 	<ul style="list-style-type: none"> • Cereals/Porridge • Cooked Breakfast • Toast 	<ul style="list-style-type: none"> • Cereals/Porridge • Cooked Breakfast • Toast 	<ul style="list-style-type: none"> • Cereals/Porridge • Cooked Breakfast • Toast 	<ul style="list-style-type: none"> • Cereals/Porridge • Cooked Breakfast • Toast
Mid-morning	Tea, Coffee, Water or Squash with Biscuits						
Lunch	<p>Lamb Liver with Onion and Bacon Served with Mash Potato ,Sweetcorn and Baby Carrot</p> <p style="text-align: center;">Or</p> <p>Jacket Potato Served with Cheese and Salad</p> <p style="text-align: center;">~~~~~</p> <p>Jam and Coconut Sponge</p>	<p>Chicken Casserole Served with Rice , Green beans and Swede</p> <p style="text-align: center;">Or</p> <p>Cauliflower Cheese</p> <p style="text-align: center;">~~~~~</p> <p>Trifle</p>	<p>Broccoli and Bacon Pasta Served with Carrot and Cauliflower</p> <p style="text-align: center;">Or</p> <p>Fried Eggs</p> <p style="text-align: center;">~~~~~</p> <p>Pear and Chocolate Crumble</p>	<p>Shephard's Pie Served with Parsnip and Broccoli</p> <p style="text-align: center;">Or</p> <p>Vegetable Stew</p> <p style="text-align: center;">~~~~~</p> <p>Apple Strudel</p>	<p>Scampi and Chips Served with Mushy Peas and Tartare Sauce</p> <p style="text-align: center;">Or</p> <p>Battered Sausage</p> <p style="text-align: center;">~~~~~</p> <p>Cheese Cake</p>	<p>Beef Hot Pot Served with Mash Potato ,Cabbage and Green Beans</p> <p style="text-align: center;">Or</p> <p>Stuffed Peppers</p> <p style="text-align: center;">~~~~~</p> <p>Peach and Custard</p>	<p>Roast Pork Served with Brussell Sprout , Carrot and Roast Potato</p> <p style="text-align: center;">Or</p> <p>Cheese and Onion Quiche</p> <p style="text-align: center;">~~~~~</p> <p>Gateaux</p>
Evening Meal	<p>Leek and Potato Soup</p> <p style="text-align: center;">~~~~~</p> <p>Tomato and Cheese Quiche Served with Salad</p> <p style="text-align: center;">~~~~~</p> <p>Banana Delight</p>	<p>Carrot Soup</p> <p style="text-align: center;">~~~~~</p> <p>Gala Pie Served with Salad</p> <p style="text-align: center;">~~~~~</p> <p>Artic Roll</p>	<p>Onion Soup</p> <p style="text-align: center;">~~~~~</p> <p>Sausage Roll Served with Salad</p> <p style="text-align: center;">---</p> <p>Fruit of the Forest Fool</p>	<p>Butternut Squash Soup</p> <p style="text-align: center;">~~~~~</p> <p>Chicken Pate' Served with Salad</p> <p style="text-align: center;">~~~~~</p> <p>Ice Cream</p>	<p>Cauliflower & Cheddar Soup</p> <p style="text-align: center;">~~~~~</p> <p>Chicken Caesar Salad</p> <p style="text-align: center;">~~~~~</p> <p>Fresh Fruit or Yogurt</p>	<p>Tomato Soup</p> <p style="text-align: center;">~~~~~</p> <p>selection of sandwiches, bread rolls and crisps</p> <p style="text-align: center;">~~~~~</p> <p>Strawberry and Vanilla Mousse</p>	<p>Vegetable Soup</p> <p style="text-align: center;">~~~~~</p> <p>selection of sandwiches, bread rolls and crisps</p> <p style="text-align: center;">~~~~~</p> <p>Fruit Jelly</p>

• *All Meals are Freshly prepared on the premises using locally sourced seasonal ingredients*

• *Some of our dishes may contain allergens. Please ask our Chef for further information.*