



LONDON HOMES  
SINCE 1926

# Week 1 Menu

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
main MEALS	<b>Homemade Salmon, Smoked Haddock &amp; Spring Onion Fishcakes</b> Crispy fishcakes with salmon, haddock and pollock, with tartare sauce	<b>Cottage Pie</b> An oven baked classic, slow cooked minced beef in a rich gravy and fluffy potato topping	<b>Honey Roasted Gammon with Gravy</b> With mustard and parsley gravy and Yorkshire pudding	<b>Toad In the Hole</b> Traditional pork sausages with Yorkshire pudding and onion gravy	<b>Fish Friday</b> <b>Deep Fried, Poached, Steamed Pollock or Creamy Fish Pie</b> A baked creamy fish pie, with a light mashed potato top	<b>Spring Lamb &amp; Potato Pie</b> A shortcrust pastry pie, with slow cooked leg of mutton, root vegetables and a rich sauce	<b>Roast Turkey</b> With Sage and Onion Stuffing and Gravy
vegetarian & PLANT-BASED	<b>Home Baked Red Onion Quiche</b> Shortcrust pastry filled with savoury egg, mature cheddar and red onion	<b>Potato, Parsnip &amp; Horseradish Bake</b> A rich combination of potato, parsnip and horseradish in a creamy sauce with a crisp baked top	<b>Chinese Style Vegetable Stir-Fry</b> Egg noddles served with soy, ginger and crisp vegetables	<b>Vegetarian "Toad in the Hole" with Onion Gravy</b> Meat-free sausages with crisp Yorkshire pudding with sweet onion gravy	<b>Leek, Courgette &amp; Tarragon Crumble</b> Soft chunks of leeks and courgette in a creamy sauce and savoury crumble	<b>Macaroni Cheese</b> Oven baked rich and creamy pasta bake with a golden finish	<b>Feta, Pea &amp; Mint Frittata</b> Minted peas, feta and seasoned egg frittata
on the SIDE	<b>Fluffy Mashed Potatoes</b> <i>or</i> <b>Herby Baked Mini Potatoes</b> <b>Buttered Carrots, Cauliflower Florets</b>	<b>Fluffy Mashed Potatoes</b> <i>or</i> <b>Duchess Potato</b> <b>Broccoli Florets, Peas &amp; Sweetcorn</b>	<b>Fluffy Mashed Potatoes</b> <i>or</i> <b>Roast Potatoes</b> <b>Spring Green Cabbage Leaves, Roasted Parsnip &amp; Celeriac</b>	<b>Fluffy Mashed Potatoes</b> <i>or</i> <b>Boiled Potatoes</b> <b>Roasted Butternut Squash, Classic Vegetable Ratatouille</b>	<b>Fluffy Mashed Potatoes</b> <i>or</i> <b>Chips</b> <b>Grilled Tomatoes, Steamed Peas</b>	<b>Boiled Rice</b> <i>or</i> <b>Sauté Potatoes</b> <b>Sautéed Greens, Sliced Carrots</b>	<b>Fluffy Mashed Potatoes</b> <i>or</i> <b>Roast Potatoes</b> <b>Creamed Leeks, Steamed Broccoli</b>
COLD Dessert	<b>Pineapple &amp; Passion Fruit Eton Mess</b>	<b>Chocolate Fudge Brownie</b>	<b>Citrus Mousse</b>	<b>Baked Egg Custard</b>	<b>Classic Apricot Melba</b>	<b>Sweet Berry Fool</b>	<b>Chefs Freshly Made Cheesecake</b>
HOT Dessert	<b>Warm Apple Turnover with Custard Sauce</b>	<b>Creamy Rice Pudding with Apricots</b>	<b>Pear &amp; Apple Crumble with Custard</b>	<b>Bakewell Tart with Cream</b>	<b>Warm Lemon &amp; Lime Sponge with Hot Lemon Sauce</b>	<b>Stewed Plums with Custard</b>	<b>A Baked Jam Sponge &amp; Cream</b>
Afternoon TEA	<b>Lemon Drizzle Cake</b> <i>or</i> <b>Banana Loaf Cake</b>	<b>Carrot Cake</b> <i>or</i> <b>Victoria Sponge Cake</b>	<b>Eccles Cake</b> <i>or</i> <b>Almond Sponge Cake</b>	<b>Ginger Sponge</b> <i>or</i> <b>Fruit Cake</b>	<b>Chocolate Éclair</b> <i>or</i> <b>Raspberry Jam Sponge</b>	<b>Fruity Tray Bake</b> <i>or</i> <b>Cupcakes</b>	<b>Somerset Apple Cake</b> <i>or</i> <b>Chocolate Sponge Cake</b>
<b>Available Everyday</b>							
<b>Toasted Sandwiches, Paninis, Sandwiches</b>			<b>Freshly Baked Potatoes &amp; Sweet Potatoes</b> With various hot or cold fillings of the week <b>This weeks' hot filling is chilli con carne</b>			<b>Salad Bar</b> A selection of freshly prepared salads, proteins and dressings to finish	



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vegetarian & PLANT-BASED	<b>Home Baked Red Onion Quiche</b> Shortcrust pastry filled with savoury egg, mature cheddar and red onion	<b>Potato, Parsnip &amp; Horseradish Bake</b> A rich combination of potato, parsnip and horseradish in a creamy sauce with a crisp baked top	<b>Chinese Style Vegetable Stir-Fry</b> Egg noddles served with soy, ginger and crisp vegetables	<b>Vegetarian "Toad in the Hole" with Onion Gravy</b> Meat-free sausages with crisp Yorkshire pudding with sweet onion gravy	<b>Leek, Courgette &amp; Tarragon Crumble</b> Soft chunks of leeks and courgette in a creamy sauce and savoury crumble	<b>Macaroni Cheese</b> Oven baked rich and creamy pasta bake with a golden finish	<b>Feta, Pea &amp; Mint Frittata</b> Minted peas, feta and seasoned egg frittata
on the SIDE	<b>Fluffy Mashed Potatoes</b> <i>or</i> <b>Herby Baked Mini Potatoes</b> <b>Buttered Carrots, Cauliflower Florets</b>	<b>Fluffy Mashed Potatoes</b> <i>or</i> <b>Duchess Potato</b> <b>Broccoli Florets, Peas &amp; Sweetcorn</b>	<b>Fluffy Mashed Potatoes</b> <i>or</i> <b>Roast Potatoes</b> <b>Spring Green Cabbage Leaves, Roasted Parsnip &amp; Celeriac</b>	<b>Fluffy Mashed Potatoes</b> <i>or</i> <b>Boiled Potatoes</b> <b>Roasted Butternut Squash, Classic Vegetable Ratatouille</b>	<b>Fluffy Mashed Potatoes</b> <i>or</i> <b>Chips</b> <b>Grilled Tomatoes, Steamed Peas</b>	<b>Boiled Rice</b> <i>or</i> <b>Sauté Potatoes</b> <b>Sautéed Greens, Sliced Carrots</b>	<b>Fluffy Mashed Potatoes</b> <i>or</i> <b>Roast Potatoes</b> <b>Creamed Leeks, Steamed Broccoli</b>
COLD Dessert	<b>Pineapple &amp; Passion Fruit Eton Mess</b>	<b>Chocolate Fudge Brownie</b>	<b>Citrus Mousse</b>	<b>Baked Egg Custard</b>	<b>Classic Apricot Melba</b>	<b>Sweet Berry Fool</b>	<b>Chefs Freshly Made Cheesecake</b>
HOT Dessert	<b>Warm Apple Turnover with Custard Sauce</b>	<b>Creamy Rice Pudding with Apricots</b>	<b>Pear &amp; Apple Crumble with Custard</b>	<b>Bakewell Tart with Cream</b>	<b>Warm Lemon &amp; Lime Sponge with Hot Lemon Sauce</b>	<b>Stewed Plums with Custard</b>	<b>A Baked Jam Sponge &amp; Cream</b>
Afternoon TEA	<b>Lemon Drizzle Cake</b> <i>or</i> <b>Banana Loaf Cake</b>	<b>Carrot Cake</b> <i>or</i> <b>Victoria Sponge Cake</b>	<b>Eccles Cake</b> <i>or</i> <b>Almond Sponge Cake</b>	<b>Ginger Sponge</b> <i>or</i> <b>Fruit Cake</b>	<b>Chocolate Éclair</b> <i>or</i> <b>Raspberry Jam Sponge</b>	<b>Fruity Tray Bake</b> <i>or</i> <b>Cupcakes</b>	<b>Somerset Apple Cake</b> <i>or</i> <b>Chocolate Sponge Cake</b>
<b>Available Everyday</b>							
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on the SIDE	<b>Fluffy Mashed Potatoes or Herby Baked Mini Potatoes</b> <b>Buttered Carrots, Cauliflower Florets</b>	<b>Fluffy Mashed Potatoes or Duchess Potato</b> <b>Broccoli Florets, Peas &amp; Sweetcorn</b>	<b>Fluffy Mashed Potatoes or Roast Potatoes</b> <b>Spring Green Cabbage Leaves, Roasted Parsnip &amp; Celeriac</b>	<b>Fluffy Mashed Potatoes or Boiled Potatoes</b> <b>Roasted Butternut Squash, Classic Vegetable Ratatouille</b>	<b>Fluffy Mashed Potatoes or Chips</b> <b>Grilled Tomatoes, Steamed Peas</b>	<b>Boiled Rice or Sauté Potatoes</b> <b>Sautéed Greens, Sliced Carrots</b>	<b>Fluffy Mashed Potatoes or Roast Potatoes</b> <b>Creamed Leeks, Steamed Broccoli</b>
COLD Desserts	Pineapple & Passion Fruit Eton Mess	Chocolate Fudge Brownie	Citrus Mousse	Baked Egg Custard	Classic Apricot Melba	Sweet Berry Fool	Chefs Freshly Made Cheesecake
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Afternoon TEA	Lemon Drizzle Cake or Banana Loaf Cake	Carrot Cake or Victoria Sponge Cake	Eccles Cake or Almond Sponge Cake	Ginger Sponge or Fruit Cake	Chocolate Éclair or Raspberry Jam Sponge	Fruity Tray Bake or Cupcakes	Somerset Apple Cake or Chocolate Sponge Cake
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