



Cal Day Residential Menu

Meals and menu may be changed depending on availability of ingredients and for any other reason deemed appropriate by the Trust.

MONDAY		TUESDAY		WEDNESDAY		THURSDAY		FRIDAY		SATURDAY		SUNDAY	
Breakfast													
A self-service breakfast buffet with a selection of cereal, toast with jam or marmalade and fruit.													
3 Hot Item Plated Breakfast													
To include a daily selection of Bacon, Pork Sausage, Vegan Sausage, Vegetarian Quorn Sausage, Baked Beans, Spaghetti Hopps, Chopped tomatoes, Hash Browns, Egg, American Pancakes, Soft fruit compote, Golden Syrup, and a selection of table sauces													
Lunch													
Choice of Cheese (V), Ham, Tuna, Sweetcorn and Mayonnaise, Quorn Slice (VE), Vegan Cheese (VE) or Egg Mayonnaise (V) Sandwich													
Served with a bag of crisps, fruit, biscuit and cake bar.													
Evening Dinner													
Folded Naan Bread filled with Garlic and Herb chicken or Garlic and Herb Quorn pieces (VE) Served with Savoury Vegetable Rice Salad Followed by chef’s daily desert.		Chefs special Potatoe Topped Pie or VE Potato topped Served with Seasonal vegetables and gravy (VE) Followed by chef’s daily desert.		Meatballs (V) in a tomato sauce Served with Pasta Garlic bread Salad Followed by chef’s daily desert.		Oven Roasted Chicken or Oven Roasted Chicken-style fillet (VE) and Served with Yorkshire pudding Potato Seasonal vegetables and gravy (VE) Followed by chef’s daily desert.		Chef’s Special Curry (VE) Served with Boiled rice Naan Bread (VE) Followed by chef’s daily desert.		BBQ Chicken Tortilla Wrap or BBQ Quorn Pieces, (VE) Served with Crispy Potatoe cubes Salad Followed by chef’s daily desert.		Beef Lasagne or Vegetable (VE) lasagne Served with Salad Garlic bread Followed by chef’s daily desert.	
Daily deserts include homemade cookie, ice cream, chocolate or strawberry mousse, fruit crumble, iced chocolate sponge, trifle pots, ice lolly, sponge and custard subject to availability													