

PENPERGWM HOUSE

MENU w.c 14th September 2020

Breakfast is served daily in the Garden Room from 8.00am – 9.30am.

If you require a later breakfast, this will be delivered on a tray to your room.

We offer white or brown toast with jam, marmalade or your choice of spread. A selection of cereals, porridge, yoghurt and fresh fruit are always available. Hot breakfast is offered every weekend.

Orange juice with a choice of tea or coffee will accompany your food.

MONDAY

Lunch

**Ham & Leek Filo Tarts
Coleslaw & Jacket Potatoes**



**White Chocolate
& Raspberry Pots**

Supper

**Real Tomato Soup
Bread Roll**



Strawberries & Cream

TUESDAY

Lunch

**Lasagne
Garlic Bread & Salad**



**Black Forest Pots
Cream**

Supper

Paté on Toast



Cornflake Tart

WEDNESDAY

Lunch

**Slow Roast Pork
Crackling, Roast Potatoes
Seasonal Vegetables**



**Treacle Tart
Custard**

Supper

Chicken Wraps



**Chocolate Mousse
Cream**

THURSDAY

Lunch

**Faggots & Peas
Creamy Mash, Onion Gravy**



Tirimasu

Supper

**Scone-Based Pizza
Cheese & Tomato**



Yoghurts

w/c 14th September 2020

FRIDAY

Lunch

**PH Fish Cakes
in Watercress Sauce
Seasonal Vegetables**



**Cherry Strudel
Custard**

Supper

**Macaroni Cheese
Tomato Topping**



Fresh Fruit

SATURDAY

Lunch

**Toad in the Hole
Mash & Onion Gravy**



Individual Trifles

Supper

Open Sandwiches



Fruit in Jelly

SUNDAY

Lunch

**Roast Turkey
Roast Potatoes, Seasonal Vegetables**



**Lemon Saucy Pudding
Cream**

Supper

**Minestrone Soup
Bread Roll**



Viennetta

Alternative lunches available on request, if required:

Fishcakes, sausages, quiche, salads, cold meats, cheese & potato pie, corned beef hash or omelette

Cheese & Biscuits, Mousse, Fruit Jelly, Ice Cream and Fruit Salad are offered as an alternative pudding and after supper.

If you feel you would prefer something other than the set menu, the Catering team are happy to oblige but we do kindly ask tell the kitchen **BEFORE 10AM**

For all allergen and quality assurance information or any other specific dietary requirements, please ask a member of staff or speak to the kitchen.