

# FEEDING BUCKNELL

We are offering a homemade quality lunch for £5 (for lunch and a piece of cake/treat per day) or if you order for the whole week £30 (one free day). Food will be prepared each morning to be delivered from 12 noon by volunteers and left at your door.

If it is not hot enough pop the container and lid into your microwave 30 seconds at a time until it is piping hot.

Please return all containers and lids (washed please). Leave them on your doorstep in the bag on the day of your next delivery. They are reusable and will be washed and sterilized at the Baron.

I will listen to feedback and the menu may change over the next few weeks. The dish may change if we have difficulties getting ingredients. If you have any allergies or dietary requirements we can discuss this when you call. Many thanks Debra

## Week 1

**Monday** – Sausage casserole, new potatoes, carrots, broccoli and gravy

**Tuesday** – Salmon fillet, veg & rice

**Wednesday** - Lentil Shepherd's pie, creamy cheddar mash & green veg

**Thursday** – Chicken, leek & mushroom pie, filo pastry lid, new potatoes & carrots

**Friday** – Haddock goujons, chips, peas & tartar sauce

**Saturday** – Vegetable pasta & salad

**Sunday** – Roast beef (pink), Yorkshire pudding, roast potatoes, carrots & creamed cabbage with gravy

## Week 2

**Monday** – Fish pie with creamy mash & peas

**Tuesday** – Beef chowmein Chinese style stir fried beef with egg noodles & vegetables (not spicy)

**Wednesday** – Pasta carbonara pasta in a creamy sauce with bacon, peas, white wine, parmesan

**Thursday** – Chicken breast with new potatoes, cabbage, bacon & white wine sauce

**Friday** – Haddock goujons, chips, peas & tartar sauce

**Saturday** – Beef lasagne, salad & garlic bread

**Sunday** – Roast pork, stuffing, roast potatoes, carrots, broccoli & gravy

**Once we have an idea of the level of demand we will contact anyone interested and hope to set it running by this Friday.**