

THE MILL DINNER MENU WEEK 1

Week 1

Week Commencing:

21/04/25, 19/05/25 & 23/06/25

Day	Monday	Tuesday	Wednesday	Thursday	Friday
Main Course	Lasagne	All Day Breakfast	Roast Pork & Yorkshire Puddings	Southern Style Burger	Fish Stars
Vegetarian Option	Vegetarian Lasagne	Veggie All Day Breakfast	Quorn Fillet	Quorn Southern Style Burger	Tomato Pasta Bake
Served with	Garlic bread, Sweetcorn & Peas	Beans, Tomato & Hash Browns	Dauphinoise potatoes, Carrots & Cabbage	New potatoes, Beans & Green Beans	Chips, Peas, Carrots & Curry Sauce
Jacket	Jacket Potato with a choice of fillings	Pasta with Pasta Sauce	Jacket Potato with a choice of fillings	Pasta with Pasta Sauce	Jacket Potato with a choice of fillings
Dessert	Rice Pudding & Fruit	Decorated Muffins	Jelly Squeeze	Vanilla Sponge & Toffee Sauce	Frozen Yoghurts

Unlimited fresh salad/vegetables/crusty bread available from the refrigerated salad bar daily

A selection of fresh fruit/cheese, crackers & yogurts available daily

Water available daily. Flavoured fruit available on mid-week roast days (Wednesday)

Food allergies and Intolerances: Information can be obtained by talking to staff.

Where a diet plan can be arranged to suit dietary requirements.

All our meat is locally sourced wherever possible from Yorkshire and UK farm assured.

All vegetables are fresh from a local supplier. All fish used in our dishes are from sustainable sources.

We do not fry/deep fry any of our foods. We only steam, roast, boil or bake our foods.

THE MILL DINNER MENU WEEK 2

Week 2

Week Commencing:

28/04/25, 02/06/25 & 30/06/25

Day	Monday	Tuesday	Wednesday	Thursday	Friday
Main Course	Chicken Goujon Wrap	All Day Breakfast	Gammon & Yorkshire Puddings	Sausage & Mash	Fishfingers
Vegetarian Option	Quorn Pieces Wrap	Vegetarian All Day Breakfast	Quorn Sausages	Quorn Fillet	Macaroni & Cheese
Served with	Homemade Wedges, Corn-on-Cob & Peas	Beans, Tomato & Hash Browns	New Potatoes, Broccoli, Cauliflower & Cheese Sauce	Green Beans, Sweetcorn & Gravy	Chips, Peas, Carrots & Curry Sauce
Jacket	Jacket Potato with a choice of fillings	Pasta with Pasta Sauce	Jacket Potato with a choice of fillings	Pasta with Pasta Sauce	Jacket Potato with a choice of fillings
Dessert	Orange Chocolate Cake	Fruit & Jelly & Ice-cream	Jelly Squeeze	Chocolate Chip Cookies	Doughnuts

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THE MILL DINNER MENU WEEK 3

Week Commencing:

05/05/25, 09/06/25 & 07/07/25

Week 3

Day	Monday	Tuesday	Wednesday	Thursday	Friday
Main Course	Meatball Sub	Cottage Pie	Chicken Fillets & Yorkshire Puddings	100% Beef Burger	Cod Fish
Vegetarian Option	Cheesy Pasta Bake	Shepherdess Pie	Quorn Sausage	Quorn Burger	Quiche
Served with	Homemade Wedges, Peas & Sweetcorn	Broccoli, Carrots & Gravy	Roast Potatoes, Cabbage, Carrots & Gravy	Potato Croquettes, Sweetcorn & Peas	Chips, Peas, Carrots, Curry Sauce or Parsley Sauce
Jacket Potato/Pasta	Jacket Potato with a choice of fillings	Pasta & Pasta Sauce	Jacket Potato with a choice of fillings	Pasta & Pasta Sauce	Jacket Potato with a choice of fillings
Dessert	Lemon Drizzle Cake	Marble Sponge & Custard	Jelly Squeeze	Raspberry Buns	Ice-cream & Fresh Fruit

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THE MILL DINNER MENU WEEK 4

Week Commencing:

12/05/25, 16/06/25 & 14/07/25

Week 4

Day	Monday	Tuesday	Wednesday	Thursday	Friday
Main Course	Bolognese Pasta	Chicken Curry & Rice	Roast Beef & Yorkshire Puddings	Pizza	Fishcake
Vegetarian Option	Quorn Curry & Rice	Vegetarian Bolognese	Quorn Fillet	Vegetarian Pizza	Vegetarian Burger
Served with	Sweetcorn, Peas & Garlic Bread	Green Beans, & Sweetcorn	Mashed Potatoes, Broccoli, Cauliflower & Gravy	Croquettes, Beans & Sweetcorn	Chips, Curry Sauce, Mush Peas or Peas
Jacket Potato/Pasta	Jacket Potato with a choice of fillings	Pasta with Pasta Sauce	Jacket Potato with a choice of fillings	Pasta with Pasta Sauce	Jacket Potato with a choice of fillings
Dessert	Chocolate Sponge & Chocolate Drizzle	Custard Cookies	Jelly Squeeze	Flapjack	Artic Roll

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