

Woodford House Menu | Term 2 | 2021



Week 9	Monday 14	Tuesday 15	Wednesday 16	Thursday 17	Friday 18	Saturday 19	Sunday 20
Breakfast	Weetbix, Cornflakes, Crunchy Nut, Cheerios, Rice Puffs. Full cream, low fat, soy and almond milk. Assorted breads for toasting including high fibre option. Butter, margarine, Marmite, Vegemite, nut butter, honey and seasonal jams.						
	Oats	English muffins with poached eggs & hollandaise	Berry banana & honey smoothie	Potato hash brown with & bacon	Boiled eggs		
Morning Tea	Sticky chocolate chip cookie	Cinnamon donuts with chocolate sauce	Berry muffins	Chelsea buns	Chocolate cake		
Lunch	Waipawa butchery sausages, gravy & mash potato	Creamy chicken & rocket pesto pasta	Coconut beef & potato curry with steamed rice	Pork meat balls with tagliatelle & mustard sauce	Lamb souvlaki with roasted garlic yogurt	Holly ham & cheese bagels with chutney	Weekly Changing Brunch
Vegetarian Option	Vegetarian sausages, gravy and mash potato	Creamy potato & rocket pesto pasta	Coconut paneer & potato curry with steamed rice	Vegetarian meat balls with tagliatelle & mustard sauce	Smashed fresh pea falafel with roasted garlic yogurt	Brie & tomato with bagels and chutney	
From the Vege Patch	Roasted kumara & red onion salad with orange dressing Vegetable batons with roast pumpkin dip Baby cos salad with radish & buttermilk dressing	Cucumber avocado & spring onion salad Spinach & pear salad with balsamic dressing Mixed green leaf & herb salad	Brocolini & radish salad with creamy dressing Iceberg salad with sprouts & fennel Roasted carrot salad with almonds	Roasted root vegetable & watercress salad with pumpkin seeds Slaw with lemon dressing Baby cos salad with radish & buttermilk dressing	Mint & parsley slaw with lemon vinaigrette Roasted cauliflower salad with almonds & yoghurt dressing Mixed green leaf & herb salad	Green salad with cherry tomatoes & red onions	
Salad bar with cold meats, sandwich bread for make your own, with butter and margarine. Whole fresh fruit selection - available all day from Dining Room.							
Afternoon Tea	Ginger loaf	Sausage rolls	Asian focaccia	Savoury brioche	Surprise	Shortbread	Anzac caramel slice
Dinner	Lamb stew with pappardelle pasta & parmesan	Beef & ginger with steamed rice	Baked chicken with olives, apricots & couscous	Grilled pork loins with teriyaki sauce	Mac & cheese	Panko crumbed fish burger with tartare sauce	Chicken & kumara pie
Vegetarian Option	Red pepper & caper stew with pappardelle pasta & parmesan	Tofu, quorn & ginger with steamed rice	Baked carrot & parsnip with olives & couscous	Grilled pumpkin with teriyaki sauce	Mac & cheese	Panko crumbed kumara burger with tartare sauce	Spinach & feta pie
From the Vege Patch	Red cabbage slaw	Stir fry of pak choi & broccolini	Steamed peas & carrots	Noodles with sprouts & mixed vegetables	Mixed green salad	Baby cos salad with radish & buttermilk dressing	Roasted broccoli & red onion with garlic
Plated Dessert	Spiced pear steamed pudding		Apple strudel & cream		Chocolate Tart	Ice cream sundae	

Please note, menu may change due to seasonal availability.