Welcome to Archbishop Benson's winter menu for 2016/17. Our team in the kitchen - George, Korrine, Sally & Cheryl – hope you will enjoy eating with us as much as we enjoy preparing and serving your food.

All our produce comes from local suppliers and we take real pride in treating this wonderful food with the respect it deserves.

If you need to speak to us about any dietary requirements or have any questions about the menu please contact a member of staff so either George or Korrine can answer your query.

Our suppliers include: Matthew Stevens Fish (St Ives), Westcountry Fruit Sales (Falmouth), Roddas Creamery (Redruth) Brian Ethringtons Butchers (Redruth)

WEEK 1 5/9/16 26/	/9/16 17/10/16 14/11/	/16 5/12/16 9/1/17 30/	1/17	
Monday	Tuesday	Wednesday	Thursday	Friday
Thai Sweet Potato & Butternut Soup (v)	Cream of Mushroom Soup (v)	Smokey Tomato & Lentil Soup(v)	Leek & Potato Soup (v)	Pea & Ham Soup
Chicken & Bacon Pie	Spaghetti Bolognese	Honey Roast Ham	Crispy Baked Potatoes with a Choice of Fillings	Battered Cod
Creamy Autumn Vegetable Pie	Quorn Spaghetti Bolognese	Roast Vegetable Tart	Slow Cooked Cornish Beef Cobbler	Poached Free Range Egg
Seasonal Vegetables	Homemade Garlic Bread & Fresh Parmesan	Roast Potato & Seasonal Vegetables	Mashed Potato & Seasonal Vegetables	Chips & Beans
Organic Cornish Yogurt with Honey & Granola	Mandarin Cheesecake	Apple & Blackberry Crumble with Cinnamon Custard	Ice Cream with Homemade Fruit Sauce	Fruit & Oat Flapjack
	Available Daily: Fresh Fruit Sal	Soup of the Day F ad Trewithen Dairy M	reshly baked bread ilk Fruit Juices	

Monday	Tuesday	Wednesday	Thursday	Friday
Carrot & Coriander Soup (v)	Roast butternut Squash Soup (v)	Tomato & Basil Soup (v)	Cream of Vegetable Soup (v)	Chicken & Sweetcorn Soup
Ethringtons Hand Crimped Steak Pasty	Classic Beef Lasagne	Roast Turkey & Stuffing with Homemade Gravy	Crispy Baked Potato with a choice of fillings	Homemade Pizzas – Salami or Tomato & Mozzarella
Cheese & Onion Pasty	Winter Vegetable Lasagne	Vegetable Crumble	Sweet & Sour Chicken	
Homemade Chutney & Seasonal Veg	Mixed Leaf Salad	Roast Potatoes & Seasonal Vegetables	Stir Fried Vegetables & Rice	Chips & Beans
Superfruit Smoothie	Steamed Jam Sponge with Vanilla Bean Custard	Baked Toffee Apple with Live Organic Cornish Yogurt	Bread & Butter Pudding with Whipped Cornish Cream	Chocolate Brownie
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WEEK 3 19/9/16	10/10/16 7/11/16 2	8/11/16 2/1/17 23/1/	17	
WEEK 3 19/9/16 Thai Style Sweet Potato Soup (v)	10/10/16 7/11/16 2 Carrot & Ginger Soup (v)	8/11/16 2/1/17 23/1/ Tomato & Roasted Red Pepper Soup (v)	17 Minestrone Soup(v)	Cream of Broccoli Soup (v
Thai Style Sweet	Carrot & Ginger	Tomato & Roasted Red	Minestrone	Broccoli Soup (v Homemade
Thai Style Sweet Potato Soup (v) Cornish Sausage & Mash with	Carrot & Ginger Soup (v) Macaroni Cheese	Tomato & Roasted Red Pepper Soup (v) Slow roast Cornish beef	Minestrone Soup(v) Crispy Baked Potato with a	Broccoli Soup (v Homemade Crispy Chicken
Thai Style Sweet Potato Soup (v) Cornish Sausage & Mash with Gravy	Carrot & Ginger Soup (v) Macaroni Cheese	Tomato & Roasted Red Pepper Soup (v) Slow roast Cornish beef Brisket	Minestrone Soup(v) Crispy Baked Potato with a choice of fillings Homemade Fish	Broccoli Soup (v Homemade Crispy Chicken Goujons Cheese
Thai Style Sweet Potato Soup (v) Cornish Sausage & Mash with Gravy Homity Pie Seasonal	Carrot & Ginger Soup (v) Macaroni Cheese (v) Garlic Bread &	Tomato & Roasted Red Pepper Soup (v) Slow roast Cornish beef Brisket Cheddar Quiche Yorkshire Pudding, Roast Potatoes	Minestrone Soup(v) Crispy Baked Potato with a choice of fillings Homemade Fish Pie Steamed	Broccoli Soup (v Homemade Crispy Chicken Goujons Cheese Ommeltte