GREENHIL	L MANOR - SE	PRING 2021 N	MENU			<u>(</u>	CATER CARE
Week 1	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
CONTINENTAL BREAKFAST	Choice of Cereals & Porridge served with Full Cream/Skim/Soy Milk, Wholemeal or White Toast/Bread Accompaniments.  Choice of Beverages: Tea, Coffee, Fruit Juice & Water						
BREAKFAST	Hash Brown & Poached Egg	Braised Tomatoes	Pancakes w/- Maple Syrup	Grilled Tomato & Poached Egg	Cheese Omelette	Corn Fritters	Poached Eggs & Bacor
MORNING TEA	Apple Cinnamon Cake	Scones	Jam Drops	Banana Cake	Pumpkin Scones	Rock Cakes	Fruit Plate
	Tea & Coffee available at Morning Tea						
LUNCH	French Braised Chicken & Lentils	Char su Pork Neck	Roast Lamb with Gravy & Mint Sauce	BBQ Day	Crumbed Fish w/- Lemon & Tartare	Apricot Chicken	Roast Pork with Apple Sauce & Gravy
LUNCH	Baked Fish & Tomatoes	Stir Fry Beef & Vegetables with Noodles	Chicken Rissoles in Herb Gravy	Grilled Spiced Chicken Thigh Fillets & Lamb & Rosemary Sausages	Braised Leek & Tomato Quiche	Stuffed Capsicums w/- Cous Cous and Mediterranean	Roast Vegetable & Cheese Quiche
COOK TO ORDER	Poached Salmon Fillet w/- Dill and Caper Sauce	Poached Salmon Fillet w/- Dill and Caper Sauce	Poached Salmon Fillet w/- Dill and Caper Sauce	Poached Salmon Fillet w/- Dill and Caper Sauce	Poached Salmon Fillet w/- Dill and Caper Sauce	Poached Salmon Fillet w/- Dill and Caper Sauce	Poached Salmon Fillet w/- Dill and Caper Sauce
	Grilled Chicken Breast w/- Cream & Bacon Sauce & Vegetable Medley	Grilled Chicken Breast w/- Cream & Bacon Sauce & Vegetable Medley	Grilled Chicken Breast w/- Cream & Bacon Sauce & Vegetable Medley	Grilled Chicken Breast w/- Cream & Bacon Sauce & Vegetable Medley	Grilled Chicken Breast w/- Cream & Bacon Sauce & Vegetable Medley	Grilled Chicken Breast w/- Cream & Bacon Sauce & Vegetable Medley	Grilled Chicken Breast w/- Cream & Bacon Sauce & Vegetable Medley
VEGETABLES	Herb Potatoes	Jasmine Rice	Roast Potato	Potato Salad	Chips	Mashed Potato	Roast Potato
	Carrots	Roast Pumpkin	Roast Pumpkin	Greek Salad	Coleslaw	Carrots	Roast Pumpkin
	Baby Beans	Bok choy	Cauliflower in White Sauce	Apple & Cabbage Slaw	Chef's Salad	Beans	Brussel Sprouts
DESSERT	Red Wine Poached Pears w/- Pouring Cream	Baked Egg Custard with Sliced Peaches	Two Fruits and Ice cream	Impossible Pie & Cream	Pavlova w/- Seasonal Fruits	Apple & Berry Crumble w/- cream	Ice cream Cones
SOUP	Minestrone w/- Bacon	Spring Vegetable soup	Carrot, Red Lentil & Ginger	Chunky Lamb & Vegetable	Creamy Pumpkin	Beef & Vegetable	Cream of Cauilflower
DINNER	Baked Macaroni in Bolognaise Sauce	Ham, Pineapple & Cheese Steaks & Side Salad	Bacon & Egg Slice	Sweet & Sour Fish w/- Rice	Chinese Yum Cha Selection with Sweet & Sour sauce	Salmon Nicoise Salad	Beef & Bacon Meatloaf w/- Gravy & Mash Potato
	Fish Cocktail & Chips	Beef Massaman W/- Steamed Rice	Cottage Pie with seasonal Green	Ricotta & Spinach Lasagne	Thick Beef Sausages w/- Mash & Seasonal Greens	Assorted Pizza with Garlic Bread	Creamy Mushroom & Bacon Mornay with Pilaf of Rice & Peas
SANDWICH & SALAD	Choose from either Assorted Fresh Sandwiches or Chef's Salad in Lieu of Hot Dinner Offer						
DESSERT	Ice Cream, Topping & Wafers	Broken Jelly Glass	Chocolate Mousse	Pineapple Flummery	Pears & Cream	Fresh Fruit Salad & Cream	Peaches & Custard