

**AVON REACH**  
MUDEFORD



SAMPLE LUNCH MENU

**MAIN COURSE**

**Traditional homemade shepherd's pie**

*with a spring onion, leek and potato topping, served with a rich onion gravy.*

**Lightly poached smoked haddock florentine**

*on a bed of wilted spinach, served with a creamy cheese sauce.*

**Individual roasted red pepper and aubergine tart (v)**

*topped with goats cheese and drizzled with olive oil and balsamic vinegar.*

**Classic tuna nicoise salad**

*served with a lightly toasted ciabatta.*

**Vegetable selection**

*Honey glazed carrots & broccoli florets.*

*Creamed or minted new potatoes.*

**DESSERT**

**Sticky date pudding**

*served with a rich butterscotch sauce.*

**An assortment of cheese and biscuits**

**Assorted New Forest ice cream**

**Stewed plums**

*Food allergies and dietary requirements will always be catered for, and our chef can prepare alternative dishes to suit a resident's individual preference.*

**AVON REACH**  
MUDEFORD



S A M P L E   S U P P E R   M E N U

**MAIN COURSE**

**Cream of potato and watercress soup**

*topped with crispy croutons.*

**Oven baked croissant**

*filled with home-cooked ham, brie & chilli jam.*

**Tandoori chicken strips**

*with a mint yogurt dip and mini naan bread.*

**Homemade sandwiches of your choice**

*Beef, ham, turkey, egg, prawn, tuna, cheese, smoked salmon.*

**DESSERT**

**Lemon and lime posset**

*served with a ginger snap biscuit.*

**An assortment of cheese and biscuits**

**Assorted New Forest ice cream**



See page 9 of our brochure to learn more

*Food allergies and dietary requirements will always be catered for, and our chef can prepare alternative dishes to suit a resident's individual preference.*