The Hub Kitchen Set Day Menu

	Monday 29th September	Tuesday 30th September	Wednesday 1st October	Thursday 2nd October	Friday 3rd October	
Week 1	Pork in a Creamy Dijon Mustard	Salmon and Dill Tart	Roast Chicken and Stuffing	Cheese and Broccoli Quiche	Sausages in Onion Gravy	
	Sauce served with Roast Potatoes	served with New Potatoes	served with Roast Potatoes	served with Potato Wedges	served with Roast Potatoes	
	and Vegetables	and Vegetables	and Vegetables	and a Side Salad	and Vegetables	
	Mandarin	Creamy Rice Pudding	Apple Crumble	Mango	Golden Syrup Sponge	
	Cheesecake	served with Strawberry Jam	served with Custard	Fool	served with Custard	
Week 2	Monday 6th October	Tuesday 7th October	Wednesday 8th October	Thursday 9th October	Friday 10th October	
	Beef Carbonade	Mac' n Cheese with or without	Roast Pork and Apple Sauce	Lemon & Herb Crusted Cod	Farmhouse Chicken Casserole	
	served with Roast Potatoes	Bacon served with a Side Salad	served with Roast Potatoes	served with New Potatoes	served with a Roast Potatoes	
	and Vegetables	and Garlic Bread	and Vegetables	and Vegetables	and Vegetables	
	Jamaican Ginger Slice	Pineapple	Treacle Tart	St Clements	Chocolate	
	served with Custard	Mess	served with Custard	Trifle	Cheesecake	
Week 3	Monday 13th October	Tuesday 14th October	Wednesday 15th October	Thursday 16th October	Friday 17th October	
	Maple Syrup Sausages	Creamy Tuscan Chicken	Roast Gammon	Beef and Mushroom Stroganoff	Tuna Pasta Bake served with	
	served with Roast Potatoes	served with New Potatoes	served with Roast Potatoes	served with Wild Rice	Salad, Coleslaw	
	and Vegetables	and Vegetables	and Vegetables	and Garlic Bread	and Homemade Bread	
	Peach Crumble	Banana and Toffee	Pineapple Upside Down Cake	Lemon and Lime	Bread and Butter Pudding	
	served with Custard	Topsy Turvy Cheesecake	served with Custard	Fool	served with Custard	
Week 4	Monday 20th October	Tuesday 21st October	Wednesday 22nd October	Thursday 23rd October	Friday 24th October	
	Quiche Lorraine	Sticky Marmalade Sausages	Roast Chicken and Stuffing	Creamy Cod Pie with a Cheesy	Pork in a Honey and Maple Sauce	
	served with New Potatoes,	served with Roast Potatoes and	served with Roast Potatoes	Mash Topping	served with New Potatoes	
	Salad and Coleslaw	Vegetables	and Vegetables	served with Vegetables	and Vegetables	
	Apricot Jam Sponge	Strawberry	Apple and Pear Crumble	Lemon Posset served with a	Banoffee	
	served with Custard	Cheesecake	served with Custard	Shortbread Biscuit	Whip	
Week 5	Monday 27th October	Tuesday 28th October	Wednesday 29th October	Thursday 30th October	Friday 31st October	
	Salmon and Petit Pois Pastry Pie	Creamy Courgette Lasagne	Roast Pork and Apple Sauce	Beef and Tomato Pasta Bake	Butter Chicken	
	served with New Potatoes	served with Potato Wedges,	served with Roast Potatoes	served with Salad and	served with Basmati Rice	
	and Vegetables	Salad and Coleslaw	and Vegetables	Homemade Bread	and a Homemade Naan Bread	
	Peach and Pear	Chocolate Steam Pudding	Stuffed Baked Apple	Summer Fruit	Lemon Frangipani	
	Mess	served with Chocolate Custard	served with Double Cream	Drizzle Cake	served with Double Cream	

If the Set Day Menu doesn't appeal to you, please check the back of the menu for additional and vegetarian options.

Meals Available Throughout The Month.

Jacket Potatoes £8.00 Large £9.00 Served with our Signature Coleslaw and Salad

Cheese and Spring Onion
Tuna and Red Pepper Mayo
Garlic Mushrooms

Monthly Hot Meal Specials £8.00 Large £9.00

Sweet/Potato Topped Pie (Minced Beef or Quorn Mince) served with Vegetables

Veggie Sausages in a Rich Onion Gravy served with Potatoes and Vegetables

Monthly Dessert Options £3.00

Choose from: Fruit Mess or Fruit Salad

Sandwiches £3.00 Choose from:

Egg Mayonnaise, Tuna Mayonnaise or Mature Cheddar You can add Tomato, Onion, Sweetcorn, Pickle or Cucumber Served on Wholemeal or White Bread

Vegetarian Wednesday Roast

(available every Wednesday) Quorn Roast served with Roast Potatoes and Vegetables



Food Allergies and Intolerances:

Gluten, Dairy, Eggs, Fish, Nuts, Sulphites, Soya and Mustard Before ordering your food please speak to our staff if you require details of the ingredients of any items on the menu.

All food is prepared and cooked in a kitchen where allergenic ingredients are present.



Registered Charity No. 1099477 Company Ltd by Guarantee 4738406

Hot Food Delivery Service



www.middevonmobility.org.uk thehubkitchen@middevonmobility.org.uk



Hot food delivered to your door!

Main Meal Regular £8.00 Large Meal £9.00

Jacket Potatoes £8.00

Dessert £3.00 Sandwiches £3.00

Minimum Delivery Order £8.00

Free delivery In Tiverton