

2nd December 2024 - 2nd March 2025

## Week One Summer 2024

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Morning Tea							
	Pear and Ginger Muffins	Cheese and Tomato Relish Toasties	Pina Colada Muffins	Cheese and Herb Scones	Danish Pastries	Cheese Straws	Carrot and Parmesan Muffins
<b>Soft &amp; Bite-Sized</b>	SBS Crumbled Muffin	Cheese, Relish and Mayo	SBS Crumbled Muffin	SBS Crumbled Scone	Custard and Puree Fruit	Fruit Smoothie	SBS Crumbled Muffin
<b>Minced &amp; Moist/Puree</b>	Roast Vegetable Frittata	Spinach Quiche	Cheese Souffle	Roast Vegetable Frittata	Savoury Tomato Tart	Cheese Souffle	Spinach Quiche
Light Meal							
<b>Soup</b>	Tomato and Basil Pesto	Summer Vegetable	Mushroom and Bacon	Carrot & Ginger	Corn and Bacon Chowder	Kumara and Orange	Broccoli and Blue Cheese
<b>Light Meal</b>	Sweet Potato, Ham and Feta Spanish Tortilla with Slaw	Asparagus, Cherry Tomato and Tuna Pasta Salad with Lime Aioli	Cornish Pastie Roll with Tomato Relish and Garden Salad	Salmon and Spinach Frittata with Mustard Cream and Honey Carrot Salad	Avocado Smash with Scrambled Eggs on Toast	Chicken and Thyme Croquette, Citrus Aioli with Cauliflower and Mint Tabloulah Salad	Jacket Potatoes Topped with Bolognaise, Cheese and Sour Cream
<b>Soft &amp; Bite-Sized (diced)</b>	Sweet Potato, Ham and Feta Spanish Frittata	Asparagus, Cherry Tomato and Tuna Pasta Salad with Lime Aioli	Cornish Pastie (no pastry) with Mash and Sauce	Salmon and Spinach Frittata with Mustard Cream and Vegetables	Avocado Smash with Scrambled Eggs	Chicken and Thyme Croquette with Cauliflower and Mash	Jacket Potatoes topped with Bolognaise, Cheese and Sour Cream
<b>Minced &amp; Moist/Puree Light Meal</b>	Braised Beef with Tomato Bake and Roast Pumpkin	Salmon Fish Cake with Beans & Spinach and Vege Bake	Devilleed Beef with Cauliflower Gratin and Yellow Lentil Curry	Salmon Fish Cake with Creamy Broccoli and Mild Tandoori Chickpea	Roast Lamb with Herbed Beetroot and Yellow Lentil Curry	Barbeque Chicken with Beans & Spinach and Roast Vegetables	Slow Cooked Lamb with Minted Peas and Roast Punmpkin
<b>Vegetarian Light Meal</b>	Sweet Potato and Feta Spanish Tortilla with Slaw	Asparagus, Cherry Tomato and Four Bean Pasta Salad with Lime Aioli	Mixed Vegetalbe Pastie with Tomato Sauce	Feta and Spinach Frittata with Mustard Cream and Garden Salad	Avocado Smash with Scrambled Eggs on Toast	Vegetable Croquette with Cauliflower and Mint Tabloulah Salad	Jacket Potatoes with Marinara Lentil Sauce, Cheese & Sour Cream
<b>Light Dessert (ramekins)</b>	Cookies and Cream Ice Cream with Caramel Sauce	Strawberry Instant Pudding	Fruit and Yoghurt	Coconut Custard Crème and Banana	Peaches and Ice Cream	Pineapple, Passionfruit and Yoghurt	Mandarins with Orange Jelly and Cream
<b>Minced &amp; Moist/Puree Light Dessert</b>	Ice Cream and Sauce	Instant Pudding	Puree Fruit and Cream	Coconut Custard Crème and Banana Puree	Puree Fruit and Ice Cream	Pureed Fruit and Yoghurt	Orange Jelly
Afternoon Tea: Sandwiches + Menu Option, Tea, Coffee, and Juice							
<b>Made the Day Before</b>	Spiced Raspberry Biscuit	Coconut Cake	Albert Slice	Coffee and White Chocolate Fudge	Chocolate Chip Cookies	Louise Slice	Banana Cake
<b>Soft &amp; Bite Sized 6</b>	Diced Fruit	SBS Cake	Creamed Rice	Egg and Avocado	Fruit Smoothie	SBS Slice	SBS Cake
<b>Minced and Moist/Puree 5/4</b>	Tiramisu	Passionfruit Cheesecake	Berry Crumble	Butterscotch Cake	Chocolate Brownie	Butterscotch Cake	Tiramisu
Main Meal							
<b>Main Meal</b>	Braised Mongolian Lamb	Pickled Pork with Mustard and Chive Sauce	Sumac Chicken with Lemon and Thyme	Venison Stroganoff on Rice	Battered Smooth Dory and Chips with Tartare and Lemon	Beef Sausage with Mushroom & Sage Sauce	Roast Pork, Apple, Crackling and Gravy
<b>Soft &amp; Bite-Sized (diced)</b>	Braised Mongolian Lamb	Pickled Pork with Sauce	Chicken and Vegetables with Sauce	Venison Stroganoff on Rice	Baked Hoki with Caper and Chive Sauce	Sausage (precooked type) with Sauce	Pork, Apple Sauce and Gravy
<b>Minced &amp; Moist/Puree</b>	Moroccan Lamb	Hickory Pork	Chicken Veloute	Beef Bolognaise	Creamy Fish	Devilleed Beef	Roast Pork
<b>Vegetables</b>	Broccoli and White Sauce, Steamed Pumpkin and Mashed Potatoes	Cabbage and Silverbeet, Mixed Vegetables and Mashed Potatoes	Dill Baby Carrots, Steamed Cauliflower and Parsley Potatoes	Diced Pumpkin and Green Peas	Iceberg Lettuce, Cucumber, Carrot and Beetroot Salad with Highlander Dressing	Cabbage and Silverbeet, Mixed Vegetables and Kumara Mash	Roast Potato, Roast Carrots and Minted Peas
<b>Soft Bite Size Vegetables (diced)</b>	Broccoli and White Sauce, Steamed Pumpkin and Mashed Potatoes	Squashed Peas, Pumpkin and Mash	Carrots, Steamed Cauliflower and Parsley Potatoes	Pumpkin and Squashed Peas	Potato, Squashed Peas and Diced Beetroot	Pumpkin, Broccoli and Kumara Mash	Steamed Potato, Carrot and Squashed Peas
<b>Minced &amp; Moist/Puree</b>	Creamy Broccoli and Braised Cabbage	Glazed Carrots and Minted Peas	Beans & Spinach and Lentil Curry	Cauliflower Gratin and Glazed Carrots	Minted Peas and Herbed Beetroot	Braised Cabbage and Pumpkin	Glazed Carrots and Minted Peas
<b>Main Dessert</b>	Vanilla Custard Square with Passionfruit Icing	Warm Mandarin Pudding with Mandarin Syrup and Ice Cream	Individual Pavlova and Wild Berry Salsa and Whipped Cream	Apple and Blackberry Cranachan	Boysenberry and Lemon Flan with Vanilla Yoghurt	Chocolate Pannacotta and Pears	Apricot Shortcake and Ice Cream
<b>Soft Bite Size Dessert</b>	Custard and Topping	Warm Mandarin Pudding with Mandarin Syrup and Cream	Ice Cream and Wild Berry Salsa	Apple and Blackberry Cranachan	Crustless Boysenberry and Lemon Flan with Vanilla Yoghurt	Chocolate Pannacotta and Pears	Apricot Shortcake and Ice Cream
<b>Minced &amp; Moist/Puree</b>	Berry Crumble	Tiramisu	Butterscotch Cake	Passionfruit Cheesecake	Berry Crumble	Chocolate Brownie	Passionfruit Cheesecake
<b>Vegetarian Lunch (with Vegetables of the Day)</b>	Falafel with Yoghurt Sauce	Bean and Vegetable Pie with Pastry	Vege Sausage Casserole	Mushroom Stroganoff on Rice	Falafel Sticks, Chips and Salad	Mushroom and Sage Sauce on Vegetarian Sausages	Grilled Halloumi
<b>Māori / Pacifica Option</b>					<b>Pork Rib Boil Up</b>		
Supper: Sandwiches, Biscuits, Yoghurt, Fruit, Tea, Coffee, and Juice. Pureed/MM -Choose from Pure Food range; Smoothies, Sweet and Savoury Snacks							

Note: Fluids are available all day long for residents, in jugs for rooms, at meal times and chilled in the dining rooms  
**Fresh Fruit Platters Available All day**