

Menu

BREAKFAST MENU

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
WEEK 1	A selection of fresh fruit, yoghurt, preserves, cereals and toast.						
DAILY SPECIAL	Fried Egggy Bread & Baked Beans	Smoked Streaky Bacon & American Pancakes	Hash Browns & Beans	Individual Bacon, Egg & Tomato Frittata	Continental Breakfast with Croissant	Full English	Breakfast Packs with Pain Au Raisin, Yoghurt & Fruit
ON THE SIDE...	Porridge with Coconut & Raspberry, Cinnamon, Granola & Dried Cranberries						
FLAVOURED WATER	Lime & Basil	Watermelon & Mint	Orange & Vanilla Pod	Cucumber Ribbons & Lemongrass	Passionfruit & Thai Basil	St Clements	

Menu

LUNCH MENU

WEEK 1	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
HOMEMADE BREAD	Beetroot, Bacon & Cheddar Scrolls	Sheermal	Bacon, Onion & Cheddar Flatbread	White Tin Loaf	Parsnip, Parmesan & Sage Loaf		
SOUP	Chilled Cucumber	Iranian Noodle	Sweet Pea	Caramelised Leek & Potato	Roasted Carrot & Apple		
STARCH	Garlic & Parsley New Potatoes	Giant Cous Cous with Dried Apricots	Spaghetti Pasta	Egg Fried Rice with Spring Onion	Southern Spiral Fries		
MAIN MEAL	Chicken, Leek, Bacon & Mustard Bake	Moroccan Lamb	Oregano Pork Ragù	Sweet Chilli & Lime Turkey Strips	Battered Cod, Fish Fingers or Quinoa Crusted Cod Loin	Swedish Meatballs in a Creamy Mustard Gravy	Sweet Cola Braised Ham
VEGETARIAN	Tomato Cobbler	Cauliflower Tagine	Lentil & Mushroom Balls with Roasted Pepper Sauce	Lentil & Cabbage Miso Bake	Margherita Pizza & Roast Mushroom and Rocket Pizza	Quorn Meatball Mozzarella & Tomato Bake	Cauliflower & Kale Cheese
VEGETABLES	Carrot Wedges & Garden Peas	Spring Vegetable Medley	Butternut Squash & Kale	Baby Corn, Sugar Snaps & Cauliflower	Garden Peas & Mushy Peas	Broccoli & Freshly Baked Crusty White Bloomer	Buttery Mashed Potato, Green Beans, Chantaney Carrots & Parsley Sauce
PASTA & SAUCE	Conchiglie	Farfalle	Penne	Macaroni			
	Tomato & Basil	Carbonara	Marinara	Alfredo			
JACKETS WITH...	Beans						
PANINI	4 Cheese & Onion	Sweet Chilli Pepper & Mozzarella	Mature Cheddar & Tomato	BBQ Mozzarella			
SOMETHING SWEET	Rice Pudding with Nutmeg and Chocolate Buttons	Peppermint Crisp Pie	Apple & Raspberry Crumble with Custard	Churro Loops with Dark Chocolate Sauce	Sugar Plum Tart	Honeycomb & Chocolate Flapjack	Brioche Bread & Butter Pudding
FRUIT & DESSERT POTS	Fruit Salad Pots and a Selection of Seasonal Fresh Fruit served in Peak Condition, Ripened and Ready to Eat. Daily Selection of Homemade Yoghurt, Dessert and Custard Pots.						

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SUPPER MENU

WEEK 1	MONDAY	TAKE OUT TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
MAIN MEAL	BBQ Stewed Sausages with Mixed Peppers	Peri Peri Marinated Chicken Pilau	Sweet and Sour Pollock & King Prawn	Beef Pasticcio	Hunters Chicken, BBQ Sauce, Smoked Bacon & Mozzarella	Pork & Chorizo Burger	Build Your Own Chicken Fajitas
VEGETARIAN	One Pot Creamy Spinach Lentils	Falafel Burgers & Coriander, Chilli Hummus	Courgette & Lemon Risotto	Tomato, Courgette & Aubergine Gratin	Mexican Tostados with Guacamole Dip	Individual Macaroni Cheese & Baby Lum Tomato Pots	Spicy Vegan Koftes
FRESH VEGETABLES	Courgette Wedges	Spicy Roast Cauliflower & Kale Chips	Parsley Lemon Green Beans	Steamed Broccoli	Sweetcorn & Savoy Cabbage	Sweet Potato Wedges	Roast Peppers, Onions & Coriander
ON THE SIDE...	Conchiglie Pasta with Rocket & Parmesan Pesto	Freshly Toasted Khobez Flatbreads	Steamed Rice	Garlic Baguettes	Cajun Bean Rice	Seeded Bun, Sauce Selection	Spinach & Tomato Tortilla Wraps, Salsa, Dips & Guacamole
NOODLES WITH...	Chinese Leaf	Garlic & Soy	Red Pepper & Mushroom	Grated Carrot & Spring Onion	Sesame & Soy	Pak Choi	Chinese Five Spice & Savoy
DESSERT	Orange & Honey Rainbow Fruit Salad	Mini Lemon Drizzle	Eton Mess	Strawberry Pavlova with Vanilla Cream	Cookie Dough Cheesecake Bars	Peaches & Cream	Blueberry Milkshake Muffin