

Lunch menu Wednesday 23 - Sunday 27 April

	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Soup		•	•		•
	Slow-cooked beef	Mac & cheese with	Battered fish with	Japanese-style	Fried pizza with a
	stew	oven baked smoked bacon	tartar sauce	chicken katsu curry	choice of meats
	Aromatic roasted		Baked sausages	Quorn katsu curry	Vegetarian & gluten
Main courses	squash, sweet	Vegan mac & cheese			free pizzas
	potato & black eyed	with roasted	Loaded potato skins	Tempura vegetables	
	bean stew	vegetables	with beans & cheese		
			Cauliflower cheese		
Sides	Mashed potato	Roasted carrots &	French fries	Sticky rice	Chips
	Steamed greens &	butternut squash	Peas	Gochujang vegetable	Corn on the cob
	cauliflower		Baked beans	slaw	Garlic roasted
					broccoli & squash
Jacket potato / pasta bar	Grated Chedd	ar cheese, baked beans	, tomato sauce, tuna m	layo, chef's hot potato	filler of the day
	Crumble of the day	Lemon & poppy seed	Rice pudding	Chef's dessert of the	Chef's dessert of the
Desserts	with custard	cake with vanilla cream		day	day
		Selection of who	ole & sliced fruit, yoghu	rt & dessert pots	,



Supper menu Wednesday 23 - Sunday 27 April

	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Main courses	Tandoori chicken	Peri peri marinated	American BBQ-	Beef chilli con	Jacket potato
& sides	thighs	chicken legs	style pork ribs	carne burrito	Sweet potato
					Pulled chicken
	Cauliflower pakora	Peri peri Quorn	Southern fried	Chilli bean & lentil	Tuna mayo
		strips	chicken wings	burrito	Baked beans
	Onion & tomato				Grated cheese
	salad	Garlic mushrooms	BBQ Quorn strips	Mexican green rice	
	Mint raita	Sweet potato fries		Smoked chilli slaw	
	Mango chutney	Rainbow slaw	Boston baked	Hot salsa	
	Pilau rice	Spiced rice	beans	Guacamole	
	Mini naan bread	Corn on the cob	Mac & cheese	Tortilla chips	
			Chilli & lime	Potato wedges	
			charred cabbage		
Jacket potato / pasta bar	Grated Cheddar o	cheese, baked beans,	tomato sauce, tuna r	nayo, chef's hot pota	to filler of the day
Dessert	Chef's dessert of	Chef's dessert of	Chef's dessert of	Chef's dessert of	Chef's dessert of
	the day	the day	the day	the day	the day
		Selection	n of freshly cut & wh	ole fruits	



Lunch menu Monday 28 April - Sunday 4 May

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Soup		Se	lection of home-made s	soups, served with fres	sh bread, seeds & crouto	ons	
	Chipotle beef,	Chinese chicken &	Italian-style pork	Mexican mole	Battered or oven	Chicken & bacon	Americana burger in
	chorizo & black-eyed	tofu curry	with a lemon, fennel	marinated chicken	roasted fish with	Caesar salad bar	a brioche style bun
	bean chilli con carne		& thyme tomato &	legs	tartar sauce		
		Tempeh pad Thai,	borlotti bean sauce			Plant-based Caesar	Vegetarian bean
	Tofu, fava bean &	baby aubergine, lime		Mexican fajita	Pork sausage	tofu schnitzel	burger in a brioche
Main courses	'chorizo' cassoulet	leaves	Gnocchi, meatballs,	Roasted vegetable			style bun
Iviaiii courses			tomato sauce	chimichanga with	'Fishless' fingers		
	Stuffed peppers with			hot salsa, corn &			
	beans & vegan		Pasta con caponata	avocado taco salad	Vegetable risotto		
	cheese		Siciliana		with ricotta		
Sides	Steamed rice	Noodles	Mixed pasta bar	Braised spiced rice	Skinny fries	Parmesan	French fries
	Nachos	Stir fried vegetables	Garlic bread	Tangy lime &	Peas	Cos lettuce	Smoked chilli slaw
	Salsa	Sichuan green beans	• .	jalapeño sauce	Baked beans	Roasted vegetables	Sliced tomato
	Sautéed greens	& broccoli	& cauliflower	Crispy fried onions		Ciabatta garlic	Lettuce
	Sour cream	Prawn crackers		Sweetcorn & carrot		croutons	
						Boiled egg	
						Caesar dressing	
Jacket potato / pasta bar		Grated Chedd	ar cheese, baked beans	, tomato sauce, tuna m	nayo, chef's hot potato	filler of the day	
	Upside down sponge	Chocolate & banana	Crumble of the day	Coffee sponge with	Pineapple & coconut	Chef's dessert of the	Chef's dessert of the
	with custard	cake with caramel		chocolate custard	carrot cake with lime	day	day
Dessert		sauce			cheese frosting		
			Selection of who	le & sliced fruit, yoghu	ırt & dessert pots		



Supper menu Monday 28 April - Sunday 4 May

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Main courses	Tandoori chicken	Selection of	Spanish style	Pork koftas	Korean fried	Classic carbonara	Jerk chicken thighs
& sides	thighs	homemade pizzas	marinated chicken		chicken		
		with side salad &		Halloumi kebab		Spiced beef ragu	Sweet potato &
	Cauliflower pakora	fries	Tortilla de patatas		Vegetable spring		black pea curry
			with courgette &	Chopped tomato	rolls	Butternut squash	
	Bombay potatoes		sundried tomatoes	Bulgur wheat		& olive ragu	Rainbow slaw
	Onion & tomato			Seasonal salads	Shredded		
	salad		Roasted new	Hummus	vegetables	Pesto pasta	Rice & peas
	Mint raita		potatoes	Grilled pitta bread	Gochujang noodles	Garlic bread	Fried plantain
	Mango chutney		Smoky tomato,	Garlic yoghurt	Crispy shallots	Tomato &	
	Mini naan bread		chorizo & chickpea	sauce	Fried egg	mozzarella salad	
			stew			Green beans	
Jacket potato / pasta bar		Grated Cheddar o	Lheese, baked beans,	tomato sauce, tuna r	I nayo, chef's hot pota	to filler of the day	
Dessert	Chef's dessert of	Chef's dessert of	Chef's dessert of	Chef's dessert of	Chef's dessert of	Chef's dessert of	Chef's dessert of
	the day	the day	the day	the day	the day	the day	the day
			Selectio	n of freshly cut & wh	l ole fruits		



Lunch menu Monday 5 to Sunday 11 May

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Soup		Sel	ection of home-made	soups, served with fres	h bread, seeds & crout	ons	
	Butter chicken curry	Beef ragu with	BBQ glazed American-	Garlic & thyme	Battered or grilled	Creamy salmon &	Chicken burger with
		borlotti beans &	style pork meatloaf	roasted chicken legs	fish with tartar sauce	spinach sauce	Asian slaw
	Chickpea curry	oregano					
			Crispy buffalo fried	Parmesan crusted	Oven baked pork	Roasted vegetable &	Falafel burger with
	Chilli naan & onion	Three cheese &	cauliflower	courgette &	sausages	ricotta tart	Asian slaw
Main courses	bhaji toastie	spinach canneloni		aubergine fritters			
Iviaiii courses			Smoky chilli meatball		Banana blossom		
		Gnocchi ragu	nachos, jalapeños,	Open mushroom &	'fish' & chips		
			sour cream	veggie burger			
					Cauliflower mac &		
					cheese with pesto		
					crumb		
Sides	Pilau rice	Spaghetti	Mashed potato	Chasseur-style sauce	Chips	Penne	Potato wedges
	Naan bread	Sumac roasted carrot	Steamed broccoli &	Sauté potatoes	Peas	Roasted vegetables	Corn on the cob
	Poppadoms		cauliflower	Roasted carrots &	Baked beans	Garlic bread	
	Green beans			parsnips	Curry sauce		
Jacket potato		Grated Chadda	ar chaosa hakad haans	tomato sauso tuna m	ayo, chef's hot potato	filler of the day	
/ pasta bar		. Oracea Criedas		, tomato sauce, tuna m	ayo, cher's not potato		
	Gluten free Victoria	Lemon & lime citrus	Crumble of the day	Sticky toffee cake	Gluten free	Chef's dessert of the	Chef's dessert of the
Dessert	sponge	sponge		with toffee custard	chocolate brownie	day	day
Dessert							
			Selection of who	ole & sliced fruit, yoghu	rt & dessert pots		



Supper menu Monday 5 to Sunday 11 May

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Main courses	Sweet & sour pork	Beef chilli con carne	Malaysian chicken	Ham carbonara	Korean fried chicken	Turkey Milanese	Pork & leek sausages
& sides		burrito	satay curry				
	Coconut red curry			Butternut squash &	Korean BBQ tofu bao	Aubergine & smoked	Vegetarian sausages
	with tofu	Chilli bean & lentil	Creamy tofu satay	olive ragu		cheese Milanese	
		burrito	curry		Korean fried noodles		Mustard mash
	Egg-style noodles			Pesto pasta	Prawn crackers	Creamy risotto	Onion rings
	Stir fried vegetables	Mexican rice	Steamed coconut rice	Garlic bread	Pickled cucumbers	Rocket & cheese	Steamed curly kale
	Prawn crackers	Potato wedges	Asian fried	Tomato &	Steamed green beans	salad	& Savoy cabbage
	Roasted sesame	Smoked chilli slaw	vegetables	mozzarella salad			Gravy
	broccoli	Hot salsa	Sesame roasted	Roasted courgette			
		Grated cheese	green beans				
		Sour cream					
Jacket potato / pasta bar		Grated Chedda	ır cheese, baked beans,	tomato sauce, tuna m	ayo, chef's hot potato	filler of the day	
Dessert	Chef's dessert of the	Chef's dessert of the	Chef's dessert of the	Chef's dessert of the	Chef's dessert of the	Chef's dessert of the	Chef's dessert of the
	day	day	day	day	day	day	day
		1	Selection	I on of freshly cut & who	le fruits	I.	I.



Lunch menu Monday 12 - Sunday 18 May

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY			
Soup		Selection of home-made soups, served with fresh bread, seeds & croutons								
	Italian-style pork	Cantonese-style	Slow-cooked beef	Mac & cheese with	Battered fish with	Japanese-style	Fried pizza with a			
	meatballs with	chicken in black bean	stew	oven baked smoked	tartar sauce	chicken katsu curry	choice of meats			
	bolognaise tomato	sauce		bacon						
	sauce		Aromatic roasted		Baked sausages	Quorn katsu curry	Vegetarian & gluten			
Main courses		Crispy tofu in a black	squash, sweet	Vegan mac & cheese			free pizzas			
Iviaiii courses	Heura sausage,	bean sauce	potato & black eyed	with roasted	Loaded potato skins	Tempura vegetables				
	fennel & olive penne		bean stew	vegetables	with beans & cheese					
		Sticky tofu banh mi								
	The ultimate 'up-				Cauliflower cheese					
	beet' pizza									
Sides	Pasta	Fried rice	Mashed potato	Roasted carrots &	French fries	Sticky rice	Chips			
	Focaccia	Stir fried vegetables	Steamed greens &	butternut squash	Peas	Gochujang vegetable	Corn on the cob			
	Steamed broccoli &	Sichuan greens	cauliflower		Baked beans	slaw	Garlic roasted			
	carrots	Prawn crackers					broccoli & squash			
Jacket potato		Grated Chedd	I ar cheese, baked beans	, tomato sauce, tuna m	ayo, chef's hot potato	I filler of the day				
/ pasta bar	Bread & butter	Dinoannia & cyrun	Crumble of the day	Loman & nanny saad	Pico nudding	Chef's dessert of the	Chef's dessert of the			
		Pineapple & syrup	with custard	Lemon & poppy seed cake with vanilla	Nice pudding					
Desserts	pudding with custard	Sponge cake	with custaru	cream		day	day			
			Selection of who	ole & sliced fruit, yoghu	rt & dessert pots					



Supper menu Monday 12 - Sunday 18 May

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Main courses	Lamb shawarma	Beechwood	Tandoori chicken	Peri peri marinated	American BBQ-	Beef chilli con	Jacket potato
& sides	Aubergine stew	smoked hot dog	thighs	chicken legs	style pork ribs	carne burrito	Sweet potato
	with tomato & mint						Pulled chicken
	Hummus	Quorn frankfurter	Cauliflower pakora	Peri peri Quorn	Southern fried	Chilli bean & lentil	Tuna mayo
	Flatbread	dogs		strips	chicken wings	burrito	Baked beans
	Bulgur wheat salad		Onion & tomato				Grated cheese
		Brioche subs	salad	Garlic mushrooms	BBQ Quorn strips	Mexican green rice	
		Caramelised onions	Mint raita	Sweet potato fries		Smoked chilli slaw	
		Grated cheese	Mango chutney	Rainbow slaw	Boston baked	Hot salsa	
		Crispy shallots	Pilau rice	Spiced rice	beans	Guacamole	
		Potato wedges	Mini naan bread	Corn on the cob	Mac & cheese	Tortilla chips	
					Chilli & lime	Potato wedges	
					charred cabbage		
Jacket potato / pasta bar		Grated Cheddar cl	neese, baked beans, t	omato sauce, tuna m	nayo, chef's hot potat	o filler of the day	
Dessert	Chef's dessert of	Chef's dessert of	Chef's dessert of	Chef's dessert of	Chef's dessert of	Chef's dessert of	Chef's dessert of
	the day	the day	the day	the day	the day	the day	the day
			<u>Selectior</u>	l n of freshly cut & who	l ble fruits		



Lunch menu Monday 19 - Friday 23 May

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup	Se	lection of home-made	soups, served with fres	h bread, seeds & crout	ons
	Chipotle beef,	Chinese chicken &	Italian-style pork	Mexican mole	Battered or oven
	chorizo & black-eyed	tofu curry	with a lemon, fennel	marinated chicken	roasted fish with
	bean chilli con carne		& thyme tomato &	legs	tartar sauce
		Tempeh pad Thai,	borlotti bean sauce		
	Tofu, fava bean &	baby aubergine, lime		Mexican fajita	Pork sausage
Main courses	'chorizo' cassoulet	leaves	Gnocchi, meatballs,	Roasted vegetable	
			tomato sauce	chimichanga with	'Fishless' fingers
	Stuffed peppers with			hot salsa, corn &	
	beans & vegan		Pasta con caponata	avocado taco salad	Vegetable risotto
	cheese		Siciliana		with ricotta
Sides	Steamed rice	Noodles	Mixed pasta bar	Braised spiced rice	Skinny fries
	Nachos	Stir fried vegetables	Garlic bread	Tangy lime &	Peas
	Salsa	Sichuan green beans	Roasted garlic, carrot	jalapeño sauce	Baked beans
	Sautéed greens	& broccoli	& cauliflower	Crispy fried onions	
	Sour cream	Prawn crackers		Sweetcorn & carrot	
Jacket potato / pasta bar	Grated Chedda	ar cheese, baked beans	, tomato sauce, tuna m	ayo, chef's hot potato	filler of the day
	Upside down sponge	Chocolate & banana	Crumble of the day	Coffee sponge with	Pineapple & coconut
	with custard	cake with caramel		chocolate custard	carrot cake with lime
Dessert		sauce			cheese frosting
		Selection of who	le & sliced fruit, yoghu	rt & dessert pots	



Supper menu Monday 19 - Thursday 22 May

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Main courses	Tandoori chicken	Selection of	Spanish style	Pork koftas	Korean fried	Classic carbonara	Jerk chicken thighs
& sides	thighs	homemade pizzas	marinated chicken		chicken		
		with side salad &		Halloumi kebab		Spiced beef ragu	Sweet potato &
	Cauliflower pakora	fries	Tortilla de patatas		Vegetable spring		black pea curry
			with courgette &	Chopped tomato	rolls	Butternut squash	
	Bombay potatoes		sundried tomatoes	Bulgur wheat		& olive ragu	Rainbow slaw
	Onion & tomato			Seasonal salads	Shredded		
	salad		Roasted new	Hummus	vegetables	Pesto pasta	Rice & peas
	Mint raita		potatoes	Grilled pitta bread	Gochujang noodles	Garlic bread	Fried plantain
	Mango chutney		Smoky tomato,	Garlic yoghurt	Crispy shallots	Tomato &	
	Mini naan bread		chorizo & chickpea	sauce	Fried egg	mozzarella salad	
			stew			Green beans	
Jacket potato / pasta bar		Grated Cheddar o	theese, baked beans,	tomato sauce, tuna r	nayo, chef's hot pota	to filler of the day	
Dessert	Chef's dessert of	Chef's dessert of	Chef's dessert of	Chef's dessert of	Chef's dessert of	Chef's dessert of	Chef's dessert of
	the day	the day	the day	the day	the day	the day	the day
			<u>Selectio</u>	l n of freshly cut & wh	l ole fruits		