

## Lunch menu Thursday 5 to Sunday 8 January

	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Soup	Mushroom & rosemary	Pea & mint	Butternut squash & ginger	<b>Brunch</b>  Grilled bacon Pork sausages Scrambled eggs Plum tomatoes Mushrooms Baked beans Hash browns  Plant-based porridge station – with toppings  Selection of breakfast cereals  Yoghurt station – with fresh fruit, purées & toppings  Toasting station – with deli bread, spreads & preserves
Main courses	Grilled pork chop with mango & lime salsa	Breaded pollock with lemon wedges & tomato relish	Sticky smoky BBQ chicken thighs	
	Crispy chicken Katsu with coconut curry	Halloumi & roast pepper pasta bake	Beef brisket with green peppers, onions & chilli	
	Pea & spinach risotto with goat's cheese & toasted seeds	Butternut squash, spinach & lentil hot pot	Aubergine & spinach biryani	
Sides	Brown rice Lemon courgettes Baked squash with cumin	French fries BBQ baked beans Steamed petit pois	Harissa & mint couscous Sesame carrots Steamed leeks	
Pasta & jacket potatoes	Spicy beef & black bean	Chunky aubergine & courgette ragu	Squash, goat's cheese & watercress sauce	
	Red pepper, tomato & basil sauce	Green herb pesto	Tomato, black olive & parsley sauce	
Hot dessert	Peach melba cobbler with cream	Pear & blackberry shortcrust pie with soya custard	Apple crumble & custard	
Cold dessert	Raspberry & vanilla fool	Peaches with elderflower yoghurt	Vegan "chocolate" chickpea mousse	

## Supper menu Thursday 5 to Sunday 8 January

	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Main courses	Red lentil dhal with crispy sweet potato & cauliflower rice	BBQ pulled pork baps with coriander mojo slaw	Lamb, feta & toasted seed pattie, herb yoghurt	Chicken, chorizo & prawn paella with red pepper & peas
	Sticky sweet chilli chicken drumstick with coconut & lime	Butternut squash, red onion & rocket spelt risotto	Baked squash with spinach pesto, goat's cheese & pomegranate	Broccoli, spinach & blue cheese sourdough toasties
Sides	Salt & pepper potato wedges	Lime & black bean rice	Roast potato wedges with rosemary & sumac	Baked tomatoes, peppers & onions
	Crushed peas with lime & coriander	Corn with red peppers & chilli	Cinnamon carrots with herbs & crème fraiche	Caesar salad with croutons & Parmesan
	Steamed greens with soy & ginger	Garlic & thyme dressed carrots	Broccoli & kale with garlic, cumin & lime	
Dessert	Frushi	Dark chocolate, berry & cream roulade	Sticky toffee & apple pudding with toffee sauce	Apple & banana oat crumble with oat custard

## Lunch menu Monday 9 to Sunday 15 January

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Soup	Sweetcorn chowder	Sweet potato & lentil	Carrot & ginger	Creamy mushroom	Butternut squash	Cauliflower & cheddar	<b>Brunch</b>  Grilled bacon Pork sausages Scrambled eggs Plum tomatoes Mushrooms Baked beans Hash browns  Plant-based porridge station – with toppings  Selection of breakfast cereals  Yoghurt station – with fresh fruit, purées & toppings  Toasting station – with deli bread, spreads & preserves
Main courses	Lamb bolognese with herb pesto	Leek, barley & mushroom cobbler	Tofu & vegetable hoisin stir fry	Pork with green peppers & black bean sauce	Battered pollock with lemon wedges & tartar sauce	Ham & mozzarella French bread pizza	
	Beef tomato, yellow pepper & hummus puff tart	Slow roast pork with apple vanilla sauce & gravy	Tikka masala chicken with yoghurt & tomato	Plant-based macaroni “no” cheese with crispy cauliflower	Southern spiced baked Quorn fillet	Turkey burger with gherkins, tomatoes, Cheddar cheese & brioche roll	
	Turkey & bean ragu with lemon & thyme	Tomato & mascarpone pasta bake with gremolata	Spinach, butterbean & Parmesan orzo pasta	Braised beef & vegetable hot pot	Butternut squash, sweetcorn & feta frittata	Lentil, spinach & sweet potato casserole	
Sides	Penne pasta Spiced roast cauliflower Rosemary crushed root vegetables	Skin on roast potatoes Peas & courgettes Crushed swede	Cumin & coriander potatoes Steamed broccoli Roast carrots	Egg noodles Sautéed leeks Chilli & garlic roast root vegetables	Chunky chipped potatoes Mushy peas Baked peppered tomatoes	Smoky paprika baked wedges Steamed spring greens Baked squash	
Pasta & jacket potatoes	Sweet potato & coconut curry	Tuna, sweetcorn & spring onions	Baked beans & Cheddar cheese	Cottage cheese, chives & lemon	Chorizo, red pepper & basil	Tomato & garlic sauce	
	Cheddar cheese & broccoli	Chunky tomato, bean & spinach	Classic beef ragu	Roast vegetable, tomato, feta & basil	Creamy squash & basil	Lamb & kidney bean chilli	
Hot dessert	Chocolate pudding with chocolate sauce	Apple & stem ginger crumble with custard	Crumble	Banana loaf cake with vanilla ice cream	Jam & coconut sponge with custard	Clementine cake with cardamom syrup	
Cold dessert	Passion fruit & granola yoghurt	Banoffee pot	White chocolate & cranberry blondie	Mandarin segments & lime yoghurt	Seasonal berry pudding	Carrot & apple seeded bircher pot	

## Supper menu Monday 9 to Sunday 15 January

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Main courses	Shredded chicken thigh with coriander & lime	Slow cooked beef & root vegetable stew with rosemary dumplings	Lamb koftas Feta cheese	Roast vegetable tart with haricot bean hummus	Baked chicken leg with tomatoes, green olives & oregano	Baked chicken with dates, olives & oregano	Roast beef topside with Yorkshire pudding & apple horseradish
	Black beans with roasted tomato & onions	Stuffed squash with butter beans, green peppers & balsamic onion	Chickpea & spinach falafels Stuffed vine leaves	Spiced lamb mince with pomegranate & pickled red cabbage	Stuffed aubergine with vegetable bulgur wheat, saffron yoghurt & dill	Honey roast cumin carrot, feta & apple filo	Breaded halloumi with root vegetable slaw & chutney
Sides	Crushed avocado Sour cream Pico de gallo	Leek & Cheddar mashed potatoes	Marinated olives Baked green peppers & red onions	Toasted wholemeal pitta	Israeli couscous with peppers & coriander	Harissa baked potatoes with preserved lemon	Thyme & Parmesan roast potatoes
	Smoky potatoes	Steamed peas & green beans	Olive oil tomatoes, dill cucumber & endive	Creamed corn with chives	Sweet chilli fried greens	Watermelon & mint salad	Sticky balsamic beetroots
	Baked sweetcorn & tomato salad	Baked roots with rosemary & lemon	Cumin flatbreads Tzatziki	Seasonal greens with roasted garlic oil	Creamy baked parsnip & leeks	Cauliflower tabbouleh	Steamed carrots & dill butter
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Dessert	Apricot & mint betty with soya custard	Lime & chocolate cheesecake	Raspberry & mandarin trifle	Frushi	Rice pudding with berry compote	Apple & cinnamon turnover	Black cherry Bakewell slice

## Lunch menu Monday 16 to Sunday 22 January

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>Soup</b>	Spiced butternut squash	Tomato & basil	Carrot & orange	Curried parsnip	Vegetable & barley broth	Sweet potato & coconut	<b>Brunch</b>  Grilled bacon Pork sausages Scrambled eggs Plum tomatoes  Mushrooms Baked beans Hash browns  Plant-based porridge station – with toppings  Selection of breakfast cereals  Yoghurt station – with fresh fruit, purées & toppings  Toasting station – with deli bread, spreads & preserves
<b>Main courses</b>	Breaded chicken schnitzel with tomato relish	Gnocchi with peas, broad beans, spinach & rocket pesto	Pork steak with mushroom stroganoff sauce	Sticky chilli beef & vegetable noodles	Battered pollock with lemon, dill & cracked pepper mayo	Chipotle chicken with lime & coriander slaw	
	Butternut wedges with bean ragu, spinach & vegan mozzarella	Pork, pepper & bean casserole with thyme	Sweet potato, chickpea & red pepper stew	Turkey steak with salsa verde	Lamb tagine with fruity couscous	Potato, rosemary & goat's cheese pizza	
	Chorizo, cherry tomato & basil pasta bake	Hoisin & five spice beef with pak choi	Spaghetti with salmon, broccoli & pea crème fraiche	Aubergine, lentil & tomato moussaka	Quorn sausages with caramelised onion gravy	Mushroom & black bean chili with steamed rice	
<b>Sides</b>	Brown rice Roast cauliflower Crushed squash & tomatoes	Egg noodles Lemon roast broccoli Charred root vegetables	Buttery mashed potatoes Honey steamed greens Sticky red cabbage	Tomato & oregano rice Green beans Roast carrots	Chunky chips Crushed peas & red chilli Steamed corn	Warm dressed potato salad Savoy cabbage Roast root vegetables	
<b>Pasta &amp; jacket potatoes</b>	Tuna mayonnaise	Spicy bean, chilli & coriander stew	Baked beans & Cheddar cheese	Creamy lemon, pea & thyme	Beef massaman curry	Pork sausage & red pepper casserole	
	Spinach, nutmeg & parsnip	Chunky tomato & mascarpone	Honey roast ham & mustard	Roast yellow pepper & tomato	Mushroom & blue cheese	Spiced pumpkin & tomato	
<b>Hot dessert</b>	Pear & raspberry crumble with custard	Chilli, orange & cornmeal cake	Crumble	Hot chocolate fudge cake with berry compote	Sticky toffee pudding with sauce	Oat milk rice pudding with seeds & berries	
<b>Cold dessert</b>	Lemon curd & gingerbread cheesecake	Mango & coconut yoghurt	Blackberry & elderflower trifle	Blueberry & lime yoghurt	Cranberry, apple & oat fool	Orange & polenta cake with yoghurt	

## Supper menu Monday 16 to Sunday 22 January

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Main courses	Smoky pork sausage with oregano, paprika, tomatoes & red onions	Turkey, ham & leek shortcrust pie	Pork & sage sausage rolls  Honey & mustard roast ham	Red pepper & spinach pasta bake	Chunky beef & black bean chilli with coriander	Chilli baked fish with tahini, parsley & lemon	Squash, cauliflower & pea crumble
	Grilled cauliflower steak with Guasacaca	Roast Romero peppers stuffed with quinoa, olives, tomatoes & mint	Cheddar cheese wedges	Classic fish pie with spinach & boiled egg	Panko tofu with egg noodles, shredded vegetables & hoisin	Pea, za'tar & lemon fritters	Pork shoulder steak with spiced pear chutney
Sides	Chimichurri sauce Salsa criolla	Sage & lemon new potatoes	Pea, spinach & Wensleydale quiche	Rosemary & sea salt focaccia	Steamed long grain rice	Bulgur wheat, tomato & lemon yoghurt	Oregano & black pepper roasted potatoes
	Baked potatoes with sea salt & chilli	Mustard carrots, squash & red onions	Pickled pink onions  Grapes & apple	Roast broccoli with toasted pumpkin seeds	Pan-fried seasonal greens	Roast carrots with harissa	Steamed cabbage & sugar snaps
	Black bean & tomato salad, roast squash & chickpeas	Grilled corn cobs	Cherry tomatoes, cucumber sticks & gem wedge	Smashed swede with cumin & chilli	Baked root vegetables with garlic & thyme	Spiced roast cauliflower with cumin, chilli & lime	Sticky roast carrots & dill
Dessert	Chocolate ripple cake with lime cream	Peach & berry cobbler with custard	Frosted seeded carrot & apple cake	Frushi	Berry & vanilla rice pudding pot	Cinnamon buns with vanilla icing	Plum clafoutis with cream

## Lunch menu Monday 23 to Sunday 29 January

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>Soup</b>	Leek & potato	Tomato & basil	Broccoli & spinach	Mushroom & rosemary	Pea & mint	Butternut squash & ginger	<b>Brunch</b>  Grilled bacon Pork sausages Scrambled eggs Plum tomatoes  Mushrooms Baked beans Hash browns  Plant-based porridge station – with toppings  Selection of breakfast cereals  Yoghurt station – with fresh fruit, purées & toppings  Toasting station – with deli bread, spreads & preserves
<b>Main courses</b>	Hungarian beef goulash	Baked jerk chicken with roast pineapple & peppers	Italian squash & chickpea stew	Grilled pork chop with mango & lime salsa	Breaded pollock with lemon wedges & tomato relish	Sticky smoky BBQ chicken thighs	
	Salmon fishcakes with sundried tomatoes & olives	Mushroom balti & black bean Scotch pie	Honey & mustard baked chicken leg	Crispy chicken Katsu with coconut curry	Halloumi & roast pepper pasta bake	Beef brisket with green peppers, onions & chilli	
	Sweet potato, pea & spinach cake with green slaw	Cumberland sausages with baked apple, red onions & gravy	Classic beef lasagne al forno	Pea & spinach risotto with goat's cheese & toasted seeds	Butternut squash, spinach & lentil hot pot	Aubergine & spinach biryani	
<b>Sides</b>	Mini baked potatoes Creamed corn Maple roast carrots	Black pepper mashed potatoes Crushed root vegetables Steamed broccoli	Garlic focaccia Steamed greens Roast red onions	Brown rice Lemon courgettes Baked squash with cumin	French fries BBQ baked beans Steamed petit pois	Harissa & mint couscous Sesame carrots Steamed leeks	
<b>Pasta &amp; jacket potatoes</b>	Chunky turkey bolognese	Mushroom carbonara	Baked beans & Cheddar cheese	Spicy beef & black bean	Chunky aubergine & courgette ragu	Squash, goat's cheese & watercress sauce	
	Chestnut mushroom & tarragon sauce	Roast tomato & spinach sauce	Ham hock & creamy pea	Red pepper, tomato & basil sauce	Green herb pesto	Tomato, black olive & parsley sauce	
<b>Hot dessert</b>	Raspberry jam sponge & custard	Classic chocolate brownie	Crumble	Peach melba cobbler with cream	Pear & blackberry shortcrust pie with soya custard	Apple crumble & custard	
<b>Cold dessert</b>	Lemon curd & poppy seed yoghurt	Key lime pots with ginger biscuits	Plum compote & yoghurt with toasted oats	Raspberry & vanilla fool	Peaches with elderflower yoghurt	Vegan "chocolate" chickpea mousse	

## Supper menu Monday 23 to Sunday 29 January

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Main courses	Chicken thighs with oregano & chilli	Beef, swede & cracked black pepper pasty	Milano salami	Red lentil dhal with crispy sweet potato & cauliflower rice	BBQ pulled pork baps with coriander mojo slaw	Lamb, feta & toasted seed pattie, herb yoghurt	Chicken, chorizo & prawn paella with red pepper & peas
	Pinto beans & paprika crushed squash	Black eyed bean, mushroom & avocado fajitas	Pesto grilled chicken  Mozzarella, pepper & spinach frittata	Sticky sweet chilli chicken drumstick with coconut & lime	Butternut squash, red onion & rocket spelt risotto	Baked squash with spinach pesto, goat's cheese & pomegranate	Broccoli, spinach & blue cheese sourdough toasties
Sides	Pickled vegetables Pico de gallo Crushed avocado	Sage & onion parmentier potatoes	Marinated olives Roast red peppers & courgettes Sundried tomatoes, rocket & Parmesan Rosemary & sea salt focaccia Salsa verde	Salt & pepper potato wedges  Crushed peas with lime & coriander  Steamed greens with soy & ginger	Lime & black bean rice  Corn with red peppers & chilli  Garlic & thyme dressed carrots	Roast potato wedges with rosemary & sumac  Cinnamon carrots with herbs & crème fraiche  Broccoli & kale with garlic, cumin & lime	Baked tomatoes, peppers & onions  Caesar salad with croutons & Parmesan
Dessert	Lemon curd & raspberry sponge	Blackberries & coconut cream crumble pot	Vanilla & raspberry fool	Frushi	Dark chocolate, berry & cream roulade	Sticky toffee & apple pudding with toffee sauce	Apple & banana oat crumble with oat custard

## Lunch menu Monday 30 January to Sunday 5 February

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>Soup</b>	Sweetcorn chowder	Sweet potato & lentil	Carrot & ginger	Creamy mushroom	Butternut squash	Cauliflower & cheddar	<b>Brunch</b>  Grilled bacon Pork sausages Scrambled eggs Plum tomatoes Mushrooms Baked beans Hash browns  Plant-based porridge station – with toppings  Selection of breakfast cereals  Yoghurt station – with fresh fruit, purées & toppings  Toasting station – with deli bread, spreads & preserves
<b>Main courses</b>	Lamb bolognese with herb pesto	Leek, barley & mushroom cobbler	Tofu & vegetable hoisin stir fry	Pork with green peppers & black bean sauce	Battered pollock with lemon wedges & tartar sauce	Ham & mozzarella French bread pizza	
	Beef tomato, yellow pepper & hummus puff tart	Slow roast pork with apple vanilla sauce & gravy	Tikka masala chicken with yoghurt & tomato	Plant-based macaroni “no” cheese with crispy cauliflower	Southern spiced baked Quorn fillet	Turkey burger with gherkins, tomatoes, Cheddar cheese & brioche roll	
	Turkey & bean ragu with lemon & thyme	Tomato & mascarpone pasta bake with gremolata	Spinach, butterbean & Parmesan orzo pasta	Braised beef & vegetable hot pot	Butternut squash, sweetcorn & feta frittata	Lentil, spinach & sweet potato casserole	
<b>Sides</b>	Penne pasta Spiced roast cauliflower Rosemary crushed root vegetables	Skin on roast potatoes Peas & courgettes Crushed swede	Cumin & coriander potatoes Steamed broccoli Roast carrots	Egg noodles Sautéed leeks Chilli & garlic roast root vegetables	Chunky chipped potatoes Mushy peas Baked peppered tomatoes	Smoky paprika baked wedges Steamed spring greens Baked squash	
<b>Pasta &amp; jacket potatoes</b>	Sweet potato & coconut curry	Tuna, sweetcorn & spring onions	Baked beans & Cheddar cheese	Cottage cheese, chives & lemon	Chorizo, red pepper & basil	Tomato & garlic sauce	
	Cheddar cheese & broccoli	Chunky tomato, bean & spinach	Classic beef ragu	Roast vegetable, tomato, feta & basil	Creamy squash & basil	Lamb & kidney bean chilli	
<b>Hot dessert</b>	Chocolate pudding with chocolate sauce	Apple & stem ginger crumble with custard	Crumble	Banana loaf cake with vanilla ice cream	Jam & coconut sponge with custard	Clementine cake with cardamom syrup	
<b>Cold dessert</b>	Passion fruit & granola yoghurt	Banoffee pot	White chocolate & cranberry blondie	Mandarin segments & lime yoghurt	Seasonal berry pudding	Carrot & apple seeded bircher pot	

## Supper menu Monday 30 January to Sunday 5 February

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>Main courses</b>	Shredded chicken thigh with coriander & lime	Slow cooked beef & root vegetable stew with rosemary dumplings	Lamb koftas Feta cheese	Roast vegetable tart with haricot bean hummus	Baked chicken leg with tomatoes, green olives & oregano	Baked chicken with dates, olives & oregano	Roast beef topside with Yorkshire pudding & apple horseradish
	Black beans with roasted tomato & onions	Stuffed squash with butter beans, green peppers & balsamic onion	Chickpea & spinach falafels Stuffed vine leaves	Spiced lamb mince with pomegranate & pickled red cabbage	Stuffed aubergine with vegetable bulgur wheat, saffron yoghurt & dill	Honey roast cumin carrot, feta & apple filo	Breaded halloumi with root vegetable slaw & chutney
<b>Sides</b>	Crushed avocado Sour cream Pico de gallo  Smoky potatoes  Baked sweetcorn & tomato salad  Biribando	Leek & Cheddar mashed potatoes  Steamed peas & green beans  Baked roots with rosemary & lemon	Marinated olives Baked green peppers & red onions Olive oil tomatoes, dill cucumber & endive Cumin flatbreads Tzatziki	Toasted wholemeal pitta  Creamed corn with chives  Seasonal greens with roasted garlic oil	Israeli couscous with peppers & coriander  Sweet chilli fried greens  Creamy baked parsnip & leeks	Harissa baked potatoes with preserved lemon  Watermelon & mint salad  Cauliflower tabbouleh	Thyme & Parmesan roast potatoes  Sticky balsamic beetroots  Steamed carrots & dill butter
<b>Dessert</b>	Apricot & mint betty with soya custard	Lime & chocolate cheesecake	Raspberry & mandarin trifle	Frushi	Rice pudding with berry compote	Apple & cinnamon turnover	Black cherry Bakewell slice



## Lunch menu Monday 6 to Friday 10 February

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>Soup</b>	Spiced butternut squash	Tomato & basil	Carrot & orange	Curried parsnip	Vegetable & barley broth
<b>Main courses</b>	Breaded chicken schnitzel with tomato relish	Gnocchi with peas, broad beans, spinach & rocket pesto	Pork steak with mushroom stroganoff sauce	Sticky chilli beef & vegetable noodles	Battered pollock with lemon, dill & cracked pepper mayo
	Butternut wedges with bean ragu, spinach & vegan mozzarella	Pork, pepper & bean casserole with thyme	Sweet potato, chickpea & red pepper stew	Turkey steak with salsa verde	Lamb tagine with fruity couscous
	Chorizo, cherry tomato & basil pasta bake	Hoisin & five spice beef with pak choi	Spaghetti with salmon, broccoli & pea crème fraiche	Aubergine, lentil & tomato moussaka	Quorn sausages with caramelised onion gravy
<b>Sides</b>	Brown rice Roast cauliflower Crushed squash & tomatoes	Egg noodles Lemon roast broccoli Charred root vegetables	Buttery mashed potatoes Honey steamed greens Sticky red cabbage	Tomato & oregano rice Green beans Roast carrots	Chunky chips Crushed peas & red chilli Steamed corn
<b>Pasta &amp; jacket potatoes</b>	Tuna mayonnaise	Spicy bean, chilli & coriander stew	Baked beans & Cheddar cheese	Creamy lemon, pea & thyme	Beef massaman curry
	Spinach, nutmeg & parsnip	Chunky tomato & mascarpone	Honey roast ham & mustard	Roast yellow pepper & tomato	Mushroom & blue cheese
<b>Hot dessert</b>	Pear & raspberry crumble with custard	Chilli, orange & cornmeal cake	Crumble	Hot chocolate fudge cake with berry compote	Sticky toffee pudding with sauce
<b>Cold dessert</b>	Lemon curd & gingerbread cheesecake	Mango & coconut yoghurt	Blackberry & elderflower trifle	Blueberry & lime yoghurt	Cranberry, apple & oat fool

## Supper menu Monday 6 to Friday 10 February

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main courses	Smoky pork sausage with oregano, paprika, tomatoes & red onions	Turkey, ham & leek shortcrust pie	Pork & sage sausage rolls  Honey & mustard roast ham	Red pepper & spinach pasta bake	Chunky beef & black bean chilli with coriander
	Grilled cauliflower steak with Guasacaca	Roast Romero peppers stuffed with quinoa, olives, tomatoes & mint	Cheddar cheese wedges	Classic fish pie with spinach & boiled egg	Panko tofu with egg noodles, shredded vegetables & hoisin
Sides	Chimichurri sauce Salsa criolla	Sage & lemon new potatoes	Pea, spinach & Wensleydale quiche	Rosemary & sea salt focaccia	Steamed long grain rice
	Baked potatoes with sea salt & chilli	Mustard carrots, squash & red onions	Pickled pink onions  Grapes & apple	Roast broccoli with toasted pumpkin seeds	Pan-fried seasonal greens
	Black bean & tomato salad, roast squash & chickpeas	Grilled corn cobs	Cherry tomatoes, cucumber sticks & gem wedge	Smashed swede with cumin & chilli	Baked root vegetables with garlic & thyme
Dessert	Chocolate ripple cake with lime cream	Peach & berry cobbler with custard	Frosted seeded carrot & apple cake	Frushi	Berry & vanilla rice pudding pot