



Lunch menu Monday 6 to Sunday 12 January

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Soup	Selection of home-made soups, served with fresh bread, seeds & croutons						
Main courses	Selection of sausages, including vegan and vegetarian.	Mac & cheese with oven baked smoked sticky bacon	Beef spaghetti bolognaise with rocket & tomato salad	Porchetta ragu with roasted courgettes & olives	Freshly battered or grilled fish with tartar sauce	Sweet & sour chicken	Fried pizza with a choice of meats
		Vegan & gluten free mac & cheese	Vegan spaghetti bolognaise with gluten free pasta & salad	Chickpea & spinach falafel open wrap	Chicken goujons	Crispy tofu in a black bean sauce	Vegetarian & gluten free pizzas
				Vegetable stew	Loaded potato skins with beans & cheese		
					Vegan 'fishless' fingers		
Sides	Mashed potato Baked beans Roasted red onion & courgettes Mustard Tomato relish Gravy	Garlic bread Ratatouille Peas	Garlic bread Parmesan Green beans	Tabbouleh Roasted vegetables Steamed carrots	French fries Peas Baked beans Pickled onions Lemon	Noodles Stir fried vegetables Sichuan green beans Prawn crackers	Chips Corn on the cob Garlic roasted broccoli
Jacket potato / pasta bar	Grated Cheddar cheese, baked beans, tomato sauce, tuna mayo, chef's hot potato filler of the day						
Desserts	Bread & butter pudding with custard	Pineapple & syrup sponge cake	Crumble of the day with custard	Lemon & poppy seed cake with vanilla cream	Rice pudding	Chef's dessert of the day	Chef's dessert of the day
	Selection of freshly cut & whole fruits						



Supper menu Monday 6 to Sunday 12 January

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Main courses & sides	Shawarma spiced meat	Katsu chicken curry	Sweet & sour pork	Burgers: Grilled chicken	Southern style brisket beef	Burritos: BBQ pulled pork	Jacket potato
	Shawarma roasted halloumi	Katsu aubergine curry	Sweet chilli tofu	Classic beef Falafel	American style pulled pork	Chilli con carne	Sweet potato Pulled chicken
	Vegetable khobez wrap	Sticky jasmine rice	Egg fried rice Stir fried vegetables	Soft bun	Southern fried chicken strips		Tuna mayo Baked beans
	Hummus	Spiced sugar snaps	Vegetable spring rolls	Waffle fries	BBQ Quorn strips	Chilli bean & lentil	Grated cheese
	Couscous	Soy sauce		American cheese		Mexican green rice	
	Marinated cabbage salad	Wasabi Pickles	Prawn crackers	Lettuce Tomato Onion	Mac & cheese Chilli & lime charred cabbage Cauliflower bites	Smoked chilli slaw Hot salsa Guacamole Tortilla chips Potato wedges	
	Zaatar spiced potato wedges						
	Garlic sauce						
Jacket potato / pasta bar	Grated Cheddar cheese, baked beans, tomato sauce, tuna mayo, chef's hot potato filler of the day						
Dessert	Mixed doughnuts	Chocolate brownie	Lemon drizzle cake	Chocolate chip cookie sandwich	Banoffee pie	Chef's dessert of the day	Chef's dessert of the day
	Selection of freshly cut & whole fruits						



Lunch menu Monday 13 to Sunday 19 January

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Soup	Selection of home-made soups, served with fresh bread, seeds & croutons						
Main courses	Chilli con carne	Sichuan spicy pork stir fry	Beef & pork meatballs	Fajita roasted chicken legs	Freshly battered or oven roasted fish with tartar sauce	Salmon caesar salad	Ham & cheese toasties
	Vegetarian chilli or vegan stuffed peppers with rich tomato sauce	Crispy tofu stir fry or vegetable spring rolls	Vegan lentil meatless balls or pasta con caponata Siciliana	Black eyed bean mole with salsa or jackfruit tacos	'Fishless' fingers	Plant-based caesar salad	Cheese & tomato toasties
					Vegetable risotto with ricotta		
Sides	Steamed rice Nachos Salsa Sautéed green beans & chilli	Noodles Stir fried vegetables Sichuan green beans Prawn crackers	Rich tomato sauce Mixed pasta bar Focaccia bread Roasted broccoli	Mexican spiced rice with peppers & onions Tortilla chips Salsa Guacamole Red cabbage slaw	Skinny fries Peas Baked beans	Parmesan Cos lettuce Roasted vegetables Ciabatta garlic croutons Boiled egg Caesar dressing	Patatas bravas Mixed salad
Jacket potato / pasta bar	Grated Cheddar cheese, baked beans, tomato sauce, tuna mayo, chef's hot potato filler of the day						
Dessert	Upside down sponge with custard	Chocolate & banana cake with caramel sauce	Crumble of the day	Coffee sponge with chocolate custard	Pineapple & coconut carrot cake with lime cheese frosting	Chef's dessert of the day	Chef's dessert of the day
	Selection of freshly cut & whole fruits						



Supper menu Monday 13 to Sunday 19 January

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Main courses & sides	Tandoori chicken thighs	Loaded beef nachos Chorizo quesadilla	Peri peri marinated chicken	Hot dog Quorn dog	Pork belly Sliced beef Hot miso broth	Spicy pork ribs or BBQ chicken wings	Beef lasagne Vegetable lasagne
	Cauliflower pakora	Vegetarian enchiladas	Peri peri Quorn strips	Brioche sub rolls	Crispy tofu Shredded vegetables	Loaded fries Boston baked beans	Garlic bread Mixed salad
	Bombay potatoes	Loaded veg nachos	Sweet potato fries	Potato wedges	Rice noodles		Steamed broccoli
	Onion & tomato salad	Patatas bravas	Garlic mushrooms	Caramelised onions	Vegetable spring rolls		
	Mint raita	Tomato salsa	Rainbow slaw	Grated cheese	Gyoza	Cauliflower mac & cheese	
	Mango chutney	Guacamole	Spiced rice	Crispy shallots	Boiled egg		
	Mini naan bread	Sour cream	Corn on the cob		Crispy shallots		
	Jacket potato / pasta bar	Grated Cheddar cheese, baked beans, tomato sauce, tuna mayo, chef's hot potato filler of the day					
Dessert	Rice pudding	Lemon tarts	Churros with chocolate sauce	Baked cheesecake	Crazy cupcakes	Chef's dessert of the day	Chef's dessert of the day
	Selection of freshly cut & whole fruits						



Lunch menu Monday 20 to Sunday 26 January

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Soup	Selection of home-made soups, served with fresh bread, seeds & croutons						
Main courses	Tandoor-charred chicken in tomato-butter sauce	Lamb ragu with mushrooms	Beef stew	Roast gammon with caramelised onion	Freshly battered or grilled fish with tartar sauce	Pork meatballs	Chicken burger with Asian slaw
	Chickpea curry	Stuffed aubergine	Crispy buffalo fried cauliflower	Quorn shepherdless pie with sweet potato topping	Oven baked pork sausages	Roasted vegetable & ricotta tart	Sriracha infused tofu bao buns
	Home-made samosa	Stuffed sweet potato with beans & cheese	Mixed vegetable stew	Vegan Wellington	Open mushroom & tofu burger		
					Cauliflower mac & cheese with pesto crumb		
Sides	Pilau rice Naan bread Poppadoms Green beans	Spiced couscous Tomato sauce Roasted mixed vegetables	Mashed potato Steamed broccoli & cauliflower	Apple sauce Roast potatoes Roasted carrots & parsnips	Chips Peas Baked beans Curry sauce	Spaghetti Roasted vegetables Garlic bread	Potato wedges Sweetcorn
Jacket potato / pasta bar	Grated Cheddar cheese, baked beans, tomato sauce, tuna mayo, chef's hot potato filler of the day						
Dessert	Gluten free Victoria sponge	Lemon & lime citrus sponge	Crumble of the day	Sticky toffee cake with toffee custard	Gluten free chocolate brownie	Chef's dessert of the day	Chef's dessert of the day
	Selection of freshly cut & whole fruits						



Supper menu Monday 20 to Sunday 26 January

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Main courses & sides	Pork koftas	Classic carbonara	Korean fried chicken wings	Grilled chicken	Jerk beef patty Jerk gravy	Selection of freshly rolled sushi	Build your own sandwich:
	Halloumi kebab	Spiced beef ragu	Korean BBQ tofu Jackfruit wings	Marinated grilled halloumi	Rainbow slaw Fried plantain Jollof rice	Miso noodle soup	Beef meatballs Fried chicken
	Bulgur wheat	Butternut squash & olive ragu	Sesame & honey noodles	Crisp cos lettuce		Gyoza	Halloumi
	Seasonal salads			Anchovies	Sweet potato & black bean curry	Japanese pancakes	
	Hummus			Parmesan			and more...
	Grilled pitta bread	Pesto pasta	Sweet & sour radish salad	Free range egg		Spiced sugar snaps	
	Garlic yoghurt sauce	Garlic bread Green beans Tomato & mozzarella salad	Cucumber salad Prawn crackers Fried broccoli	Creamy dressing Plum tomatoes Garlic croutons		Soy sauce Wasabi Pickled ginger	
Jacket potato / pasta bar	Grated Cheddar cheese, baked beans, tomato sauce, tuna mayo, chef's hot potato filler of the day						
Dessert	Rocky road	Banana cake with cinnamon custard	Lotus biscuit cheesecake	Steamed vanilla sponge with jam	Mixed fruit cake with custard	Chef's dessert of the day	Chef's dessert of the day
	Selection of freshly cut & whole fruits						



Lunch menu Monday 27 January to Sunday 2 February

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Soup	Selection of home-made soups, served with fresh bread, seeds & croutons						
Main courses	Selection of sausages, including vegan and vegetarian.	Mac & cheese with oven baked smoked sticky bacon	Beef spaghetti bolognaise with rocket & tomato salad	Porchetta ragu with roasted courgettes & olives	Freshly battered or grilled fish with tartar sauce	Sweet & sour chicken	Fried pizza with a choice of meats
		Vegan & gluten free mac & cheese with roasted vegetables or vegan bacon	Vegan spaghetti bolognaise with gluten free pasta & salad	Chickpea & spinach falafel open wrap	Chicken goujons	Crispy tofu in a black bean sauce	Vegetarian & gluten free pizzas
				Vegetable stew	Loaded potato skins with beans & cheese		
					Vegan 'fishless' fingers		
Sides	Mashed potato Baked beans Roasted red onion & courgettes Mustard Tomato relish Gravy	Garlic bread Ratatouille Peas	Garlic bread Parmesan Green beans	Tabbouleh Roasted vegetables Steamed carrots	French fries Peas Baked beans Pickled onions Lemon	Noodles Stir fried vegetables Sichuan green beans Prawn crackers	Chips Corn on the cob Garlic roasted broccoli
Jacket potato / pasta bar	Grated Cheddar cheese, baked beans, tomato sauce, tuna mayo, chef's hot potato filler of the day						
Desserts	Bread & butter pudding with custard	Pineapple & syrup sponge cake	Crumble of the day with custard	Lemon & poppy seed cake with vanilla cream	Rice pudding	Chef's dessert of the day	Chef's dessert of the day
	Selection of freshly cut & whole fruits						



Supper menu Monday 27 January to Sunday 2 February

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Main courses & sides	Shawarma spiced meat	Katsu chicken curry	Sweet & sour pork	Burgers: Grilled chicken	Southern style brisket beef	BBQ pulled pork	Jacket potato
	Shawarma roasted halloumi	Katsu aubergine curry	Sweet chilli tofu	Classic beef Falafel	American style pulled pork	Chilli con carne	Sweet potato
	Vegetable khobez wrap		Egg fried rice		Southern fried chicken strips	Chilli bean & lentil burrito	Pulled chicken
	Hummus	Sticky jasmine rice	Stir fried vegetables	Soft bun	BBQ Quorn strips		Tuna mayo
	Couscous	Spiced sugar snaps	Vegetable spring rolls	Waffle fries			Baked beans
	Marinated cabbage salad	Soy sauce	Prawn crackers	American cheese			Grated cheese
	Zaatar spiced potato wedges	Wasabi		Lettuce	Mac & cheese	Mexican green rice	
	Garlic sauce	Pickles		Tomato	Chilli & lime charred cabbage	Smoked chilli slaw	
				Onion	Cauliflower bites	Hot salsa	
Jacket potato / pasta bar	Grated Cheddar cheese, baked beans, tomato sauce, tuna mayo, chef's hot potato filler of the day						
Dessert	Mixed doughnuts	Chocolate brownie	Lemon drizzle cake	Chocolate chip cookie sandwich	Banoffee pie	Chef's dessert of the day	Chef's dessert of the day
	Selection of freshly cut & whole fruits						



Lunch menu Monday 3 to Sunday 9 February

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Soup	Selection of home-made soups, served with fresh bread, seeds & croutons						
Main courses	Chilli con carne	Sichuan spicy pork stir fry	Beef & pork meatballs	Fajita roasted chicken legs	Freshly battered or oven roasted fish with tartar sauce	Salmon caesar salad	Ham & cheese toasties
	Vegetarian chilli or vegan stuffed peppers with rich tomato sauce	Crispy tofu stir fry or vegetable spring rolls	Vegan lentil meatless balls or pasta con caponata Siciliana	Black eyed bean mole with salsa or jackfruit tacos	'Fishless' fingers	Plant-based caesar salad	Cheese & tomato toasties
					Vegetable risotto with ricotta		
Sides	Steamed rice Nachos Salsa Sautéed green beans & chilli	Noodles Stir fried vegetables Sichuan green beans Prawn crackers	Rich tomato sauce Mixed pasta bar Focaccia bread Roasted broccoli	Mexican spiced rice with peppers & onions Tortilla chips Salsa Guacamole Red cabbage slaw	Skinny fries Peas Baked beans	Parmesan Cos lettuce Roasted vegetables Ciabatta garlic croutons Boiled egg Caesar dressing	Patatas bravas Mixed salad
Jacket potato / pasta bar	Grated Cheddar cheese, baked beans, tomato sauce, tuna mayo, chef's hot potato filler of the day						
Dessert	Upside down sponge with custard	Chocolate & banana cake with caramel sauce	Crumble of the day	Coffee sponge with chocolate custard	Pineapple & coconut carrot cake with lime cheese frosting	Chef's dessert of the day	Chef's dessert of the day
	Selection of freshly cut & whole fruits						



Supper menu Monday 3 to Sunday 9 February

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Main courses & sides	Tandoori chicken thighs	Loaded beef nachos Chorizo quesadilla	Peri peri marinated chicken	Hot dog Quorn dog	Pork belly Sliced beef Hot miso broth	Spicy pork ribs or BBQ chicken wings	Beef lasagne Vegetable lasagne
	Cauliflower pakora	Vegetarian enchiladas	Peri peri Quorn strips	Brioche sub rolls	Crispy tofu Shredded vegetables	Loaded fries	Garlic bread
	Bombay potatoes	Loaded veg nachos	Sweet potato fries	Potato wedges	Rice noodles	Boston baked beans	Mixed salad
	Onion & tomato salad	Patatas bravas	Garlic mushrooms	Caramelised onions	Vegetable spring rolls		Steamed broccoli
	Mint raita	Tomato salsa	Rainbow slaw	Grated cheese	Gyoza	Cauliflower mac & cheese	
	Mango chutney	Guacamole	Spiced rice	Crispy shallots	Boiled egg		
	Mini naan bread	Sour cream	Corn on the cob		Crispy shallots		
	Jacket potato / pasta bar	Grated Cheddar cheese, baked beans, tomato sauce, tuna mayo, chef's hot potato filler of the day					
Dessert	Rice pudding	Lemon tarts	Churros with chocolate sauce	Baked cheesecake	Crazy cupcakes	Chef's dessert of the day	Chef's dessert of the day
	Selection of freshly cut & whole fruits						

Lunch menu Monday 10 to Friday 14 February

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Soup	Selection of home-made soups, served with fresh bread, seeds & croutons				
Main courses	Tandoor-charred chicken in tomato-butter sauce Chickpea curry Home-made samosa	Lamb ragu with mushrooms Stuffed aubergine Stuffed sweet potato with beans & cheese	Beef stew Crispy buffalo fried cauliflower Mixed vegetable stew	Roast gammon with caramelised onion Quorn shepherdless pie with sweet potato topping Vegan Wellington	Freshly battered or grilled fish with tartar sauce Oven baked pork sausages Open mushroom & tofu burger Cauliflower mac & cheese with pesto crumb
Sides	Pilau rice Naan bread Poppadoms Green beans	Spiced couscous Tomato sauce Roasted mixed vegetables	Mashed potato Steamed broccoli & cauliflower	Apple sauce Roast potatoes Roasted carrots & parsnips	Chips Peas Baked beans Curry sauce
Jacket potato / pasta bar	Grated Cheddar cheese, baked beans, tomato sauce, tuna mayo, chef's hot potato filler of the day				
Dessert	Gluten free Victoria sponge	Lemon & lime citrus sponge	Crumble of the day	Sticky toffee cake with toffee custard	Gluten free chocolate brownie
	Selection of freshly cut & whole fruits				

Supper menu Monday 10 to Thursday 13 February

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY
Main courses & sides	Pork koftas Halloumi kebab Bulgur wheat Seasonal salads Hummus Grilled pitta bread Garlic yoghurt sauce	Classic carbonara Spiced beef ragu Butternut squash & olive ragu Pesto pasta Garlic bread Green beans Tomato & mozzarella salad	Korean fried chicken wings Korean BBQ tofu Jackfruit wings Sesame & honey noodles Sweet & sour radish salad Cucumber salad Prawn crackers Fried broccoli	Grilled chicken Marinated grilled halloumi Crisp cos lettuce Anchovies Parmesan Free range egg Creamy dressing Plum tomatoes Garlic croutons
Jacket potato / pasta bar	Grated Cheddar cheese, baked beans, tomato sauce, tuna mayo, chef's hot potato filler of the day			
Dessert	Rocky road	Banana cake with cinnamon custard	Lotus biscuit cheesecake	Steamed vanilla sponge with jam
	Selection of freshly cut & whole fruits			