

## Lunch menu Monday 23 to Sunday 29 January

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>Soup</b>	Soup of the day	Soup of the day	Soup of the day	Soup of the day	Soup of the day	Soup of the day	Soup of the day
<b>Main courses</b>	Beef bolognaise	Cumberland sausages with apple, red onions & gravy	Piri piri baked chicken leg	Steak & root vegetable puff pastry pie	Breaded pollock with lemon wedges & tartar sauce	Panini bar Cajun chicken Tuna mayonnaise with red onion Cheese and tomato	Hot dog bar
	Quorn mince bolognaise	Mushroom balti & steamed rice	Italian squash & chickpea stew	Pea & spinach risotto with goat's cheese & toasted seeds	Halloumi & roast pepper pasta bake	Vegan cheese and tomato	Quorn hot dogs in hot dog roll
<b>Sides</b>	Pasta Garlic bread Sweetcorn Italian salad	Black pepper mashed potatoes Roasted carrots Steamed broccoli	Savoury rice Paprika roasted cauliflower Steamed greens Roast red onions	Herby new potatoes Lemon courgettes Baked squash with cumin	French fries BBQ baked beans Steamed petit pois	Breaded onion rings Rainbow coleslaw Tomato Cucumber Mixed leaves	Crispy onions Beef chilli Gherkins Jalapenos Grated cheese Vegan cheese
<b>Pasta &amp; jacket potatoes</b>	Roasted tomato and red pepper sauce	Mushroom carbonara	Baked beans & Cheddar cheese	Sausage cassoulet	Chunky aubergine & courgette ragu	Baked beans & mozzarella	Beef chilli
	Barbecue chicken sauce	Roast tomato & spinach sauce	Ham hock & creamy pea sauce	Red pepper, tomato & basil sauce	Green herb pesto	Tomato, black olive & parsley sauce	Tomato & basil sauce
<b>Hot dessert</b>	Raspberry jam sponge & custard	Classic chocolate brownie	Crumble	Vanilla rice pudding fruit compote	Pear & blackberry shortcrust pie with soya custard	Assorted doughnuts	Assorted mini ice creams
<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	Banoffee pot	Blueberry & lime yoghurt
<b>Cut fruit</b>	Watermelon	Pineapple	Honeydew melon	Galia melon	Cantaloupe melon	Assorted sliced melon	Pineapple

## Supper menu Monday 23 to Sunday 29 January

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Main courses	Baked gammon & pineapple	Noodle bar  Vegetable miso broth	Woldingham burger bar  Prime grilled beef burger	"Wings & things" BBQ Chinese Salt & pepper	"Pizza Night" Margarita Mushroom & pineapple Roasted vegetable	Beef rogan josh	Roast loin of pork with apple sauce
	Vegan sausages with pineapple	Gyoza dumplings Sweet chill sauce	Marinated chicken burger	Vegetable & bean burritos	Three cheese & vegetable pasta gratin	Roasted sweet potato & butternut squash jalfrezi curry	Squash & lentil roast
Sides	French fries Steamed peas Sautéed mushrooms  Jacket potatoes Baked beans Grated cheese  Tomato sauce pasta	Wok fried vegetables Hoisin peppers & mushrooms Glass noodles Flat noodles Prawn crackers Vegetable spring rolls	Vegan Quorn crispy fillet  Citrus mayo Sweet chilli Gherkins Tomatoes Sauteed onions  Mini corn on the cob Sweet potato fries	Spicy spiral fries Caesar salad Classic slaw Sweet chilli broccoli	Garlic bread Boston beans Cajun style potato wedges Rocket & Parmesan salad	Naan bread Mango chutney Poppadoms Cucumber & mint yoghurt Tomato & coriander salad Steamed basmati rice	Sage & onion stuffing Yorkshire puddings Roast potatoes Roasted carrots Steamed cabbage Gravy
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>
<b>Main courses</b>	Lamb bolognaise 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	
<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 sauce	Tomato & garlic sauce	
	Cheddar cheese & broccoli sauce	Chunky tomato, bean & spinach sauce	Classic beef ragu	Roast vegetable, tomato, feta & basil sauce	Creamy squash & basil sauce	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	
<b>Cut fruit</b>	Galia melon	Watermelon	Pineapple	Cantaloupe melon	Red & green grapes	Honeydew melon	

## Supper menu Monday 30 January to Sunday 5 February

	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  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 Hummus	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
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 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
<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 sauce	Beef massaman curry
	Spinach, nutmeg & parsnip sauce	Chunky tomato & mascarpone sauce	Honey roast ham & mustard sauce	Roast yellow pepper & tomato sauce	Mushroom & blue cheese sauce
<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
<b>Cut fruit</b>	Honeydew melon	Watermelon	Pineapple	Red & green grapes	Cantaloupe melon

## 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