

## Lunch menu from Monday 26 February to Sunday 3 March

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>Soup</b>	Broccoli & haricot bean	Thai coconut	Miso with vegetables & rice noodles	Broccoli & Stilton	New potato, green pea & rocket pesto	Chef's choice	Chef's choice
<b>Main courses</b>	Moroccan chicken kebab	Pork massaman curry	Beef stew	Crispy bacon topped mac & cheese	Breaded pollock with lemon wedges & tomato relish	Turkey & vegetable pots with black beans	Jamaican baked chicken thighs
	Halloumi kebab	Thai yellow veg curry with tofu	Vegetarian stew	Spinach & ricotta cannelloni	Breaded halloumi with tomato & pineapple salsa	Spiced chickpea & spinach stew	Sweet potato & black bean stew
	Falafel wrap	Vegetable spring roll	Vegan spinach & pea burger with tomato relish	Vegan mac & cheese with roasted peppers	Vegan fish 'less' fingers		Caribbean patties
<b>Sides</b>	Moroccan style couscous Chill & lime sweetcorn Roast carrots	Rice Thai salad Prawn crackers Sweet chilli green beans	Mustard mash Steamed broccoli Braised red cabbage	Garlic bread Peas	French fries BBQ baked beans Steamed petit pois	Pearl barley salad Baked celeriac Steamed kale	Rice & peas Jerk gravy Caribbean roasted veg
<b>Pasta &amp; jacket potatoes</b>	Grated Cheddar Baked beans Tomato sauce	Grated Cheddar Tuna mayonnaise Tomato sauce	Grated Cheddar Baked beans Tomato sauce	Grated Cheddar Baked beans Tomato sauce	Grated Cheddar Tuna mayonnaise Sweetcorn Tomato sauce	Grated Cheddar Baked beans Tomato sauce	Grated Cheddar Baked beans Tomato sauce
	Chef's choice	Chef's choice	Chef's choice	Chef's choice	Chef's choice	Chef's choice	Chef's choice
<b>Dessert</b>	Fruit cake with custard Lemon, chia seed & mint yoghurt Watermelon & blueberries	Chocolate fudge cake Plant-based chocolate mousse with honeycomb Pineapple & blackberries	Scrumble Plum compote & yoghurt with oats Honeydew melon & orange	Spiced banana & date pudding Raspberry & vanilla Kiwi fruit & galia melon	Chocolate marble cake Peaches with elderflower yoghurt Cantaloupe melon & raspberries	Chef's choice hot dessert Key lime pots with ginger biscuits Red & green grapes	Chef's choice of hot and cold desserts and fruit selection

## Supper menu from Monday 26 February to Sunday 3 March

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>Main courses &amp; sides</b>	Crispy beef with lime & chilli batter taco  Pinto beans & paprika crushed squash taco  Pickled vegetables Pico de gallo Crushed avocado Mexican red rice Grilled corn & tangy cheese Courgette & red onion salad Tortilla chips	Pork, swede & cracked black pepper pasty  Courgette & sweetcorn fritters with harissa mayonnaise  Sage & onion parmentier potatoes Maple roasted parsnips Sauté green cabbage & apple	Katsu chicken burger with katsu mayo & fries  Soba noodle ramen, pickled tempeh, kimchi broth, seaweed salad & greens	BBQ pulled pork baps with coriander slaw  Butternut squash, red onion & rocket barley risotto  Fries Corn with red peppers Garlic baked carrots	Grilled chicken caesar salad  Marinated grilled halloumi  Kos lettuce Anchovies Shaved Parmesan Free ranged boiled egg Creamy dressing Tomato wedges Herby garlic croutons	Sumac spiced chicken leg with orange & mint  Baked squash with spinach pesto, goat's cheese & pomegranate  Baked rice with onions, garlic & parsley  Broccoli & kale with garlic, cumin & lime	Pepperoni or ham & cheese pizza  Margherita or roast vegetable pizza  Potato wedges Corn on the cob Rocket salad with Parmesan & olives
<b>Something simple</b>	Broccoli, spinach & feta quiche  Jacket potatoes Wholemeal pasta Tomato sauce Grated cheese	Penne pasta & tomato bake  Jacket potatoes Pasta Tomato sauce Grated cheese	Ham & cheese toastie  Jacket potatoes Wholemeal pasta Tomato sauce Grated cheese	Spaghetti pesto pasta  Jacket potatoes Pasta Tomato sauce Grated cheese	Vegan sausage rolls  Jacket potatoes Wholemeal pasta Tomato sauce Grated cheese	Pizza  Jacket potatoes Baked beans Grated cheese	Three-cheese & ham toastie  Jacket potatoes Wholemeal pasta Tomato sauce Grated cheese
<b>Dessert</b>	Lemon tart	Jam slice	Banoffee pie	Fruit tarts	Mixed berry & lemon ripple cheesecake	Chef's dessert of the day	Chef's dessert of the day

## Lunch menu Monday 4 to Sunday 10 March

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>Soup</b>	Sweetcorn chowder with kale pesto	Roast red pepper, tomato & basil	French onion with Cheddar croûtes	Chestnut mushroom with tarragon	Potato, pea & spinach with crispy leeks	Chef's choice	Chef's choice
<b>Main courses</b>	<p>Jerk spiced chicken thighs, mango &amp; black beans</p> <p>Beef tomato &amp; yellow pepper hummus puff pastry tart</p> <p>Huevos rancheros</p>	<p>Korean pulled pork</p> <p>Green bean &amp; coconut curry</p> <p>Tofu &amp; coconut curry</p>	<p>Turkey tikka masala with yoghurt &amp; tomato chutney</p> <p>Bubble &amp; squeak cakes with bean stew</p> <p>Kale, butterbean &amp; Parmesan orzo pasta</p>	<p>Roast beef with thyme &amp; smoked garlic</p> <p>Plant-based mac 'n cheese with crispy cauliflower</p> <p>Winter vegetable risotto with ricotta cheese</p>	<p>Battered haddock with lemon wedges &amp; tartar sauce</p> <p>Plant-based sausages with baked apple, onions &amp; sage</p> <p>Butternut squash, sweetcorn &amp; feta fritters</p>	<p>Beef burger with gherkins, tomatoes &amp; soft roll</p> <p>Harissa roast vegetable, chickpea &amp; chard pastilla</p> <p>Veggie burger with gherkins, tomato &amp; soft roll</p>	<p>Build your own pasta:</p> <p>Bolognese</p> <p>Carbonara</p> <p>Creamy salmon</p> <p>Vegan pasta sauce</p>
<b>Sides</b>	<p>Coriander rice</p> <p>Spiced roast cauliflower</p> <p>Rosemary root vegetables</p>	<p>Coconut &amp; lime rice</p> <p>Kimchi guacamole</p> <p>Korean gochujang house slaw</p>	<p>Cumin baked potatoes</p> <p>Steamed broccoli</p> <p>Roast carrots</p>	<p>Garlic &amp; thyme roast potatoes</p> <p>Sauté leeks</p> <p>Baked swede with herb dressing</p>	<p>Chunky chips</p> <p>Mushy peas</p> <p>Baked peppered tomatoes</p>	<p>Smoky paprika wedges</p> <p>Steamed winter greens</p> <p>Baked squash</p>	<p>Garlic bread</p> <p>Mixed salad</p> <p>Pesto</p> <p>Sundried tomatoes</p> <p>Cheese</p>
<b>Pasta &amp; jacket potatoes</b>	<p>Grated Cheddar</p> <p>Baked beans</p> <p>Chef's choice</p>	<p>Tuna, sweetcorn &amp; spring onions</p> <p>Chef's choice</p>	<p>Grated Cheddar</p> <p>Baked beans</p> <p>Chef's choice</p>	<p>Grated Cheddar</p> <p>Baked beans</p> <p>Chef's choice</p>	<p>Tuna, sweetcorn &amp; spring onions</p> <p>Chef's choice</p>	<p>Grated Cheddar</p> <p>Baked beans</p> <p>Chef's choice</p>	<p>Grated Cheddar</p> <p>Baked beans</p> <p>Chef's choice</p>
<b>Hot dessert</b>	<p>Chocolate sponge with chocolate sauce</p> <p>Passion fruit &amp; yoghurt granola</p> <p>Galia melon &amp; kiwi fruit</p>	<p>Pear shortcrust pie &amp; custard</p> <p>Coconut milk &amp; chocolate pot</p> <p>Watermelon &amp; plums</p>	<p>Carrot cake</p> <p>White chocolate &amp; black cherry blondie</p> <p>Pineapple &amp; blueberries</p>	<p>Triple chocolate brownie</p> <p>Mandarin segments &amp; lime yoghurt</p> <p>Cantaloupe melon &amp; raspberries</p>	<p>Winter berry pudding</p> <p>Fruit pavlova</p> <p>Red &amp; green grapes</p>	<p>Chef's choice of hot and cold desserts</p> <p>Honeydew melon &amp; pomegranate</p>	<p>Chef's choice of hot and cold desserts and fruit selection</p>

## Supper menu Monday 4 to Sunday 10 March

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Main courses & sides	Creamy pork & mushroom stroganoff with pasta	Slow cooked beef, root vegetable & ale stew with rosemary dumplings	Beef, pork & bean meatballs  Cauliflower & chickpea curry	American style pork ribs  Southern fried chicken strips	Baked chicken leg with tomatoes, green olives & oregano	Tandoori chicken thighs  Biryani	Grilled chicken breast  Pickled tempeh
	Tomato & pesto spaghetti	Stuffed squash with cheese sauce & green peppers	Roasted tomato rice	Mac & cheese	Stuffed aubergine with vegetable bulgur wheat, yoghurt & dill	Paneer & chickpea korma	Japanese soba noodle ramen Kimchi broth
	Baked sweetcorn & tomato Bribando salad	Leek & Cheddar mashed potatoes Steamed peas & green beans Baked roots with rosemary & lemon	Sautéed kale Crisp skin smashed potatoes	Chilli & lime charred cabbage Toasted wholemeal pitta Creamed corn with chives Seasonal greens with roasted garlic oil	Couscous with peppers & coriander  Sweet chilli fried greens Creamy parsnip & leeks	Poppadoms Raita Tamarind & date chutney Onion bhajis Watermelon & mint salad Cauliflower tabbouleh	Seaweed salad & green onions Soft boiled egg Dumplings Spiced sugar snaps Soy sauce
Something simple	French baguette pizza	Mediterranean vegetable quiche	Caesar wrap	Meatball boats	Pizza snacks	Spanakopita	Roasted vegetables, sundried tomato & olive frittata
	Jacket potatoes Penne pasta Tomato sauce Grated cheese	Jacket potatoes Penne pasta Tomato sauce Grated cheese	Jacket potatoes Penne pasta Tomato sauce Grated cheese	Jacket potatoes Special fried rice (vegan) Grated cheese	Jacket potatoes Penne pasta Tomato sauce Grated cheese	Jacket potatoes Penne pasta Tomato sauce Grated cheese	Jacket potatoes Penne pasta Tomato sauce Grated cheese
Dessert	Salted caramel sponge with custard	Rocky road	Plum crumble & custard	Baked chocolate tart	Pear baked in a brioche bun	Chef's dessert of the day	Chef's dessert of the day

## Lunch menu from Monday 11 to Sunday 17 March

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>Soup</b>	Minestrone	Tomato & basil	Cauliflower with lemon oil	Roasted tomato & butter bean with rocket	Potato & watercress with sour cream	Chef's choice	Chef's choice
<b>Main courses</b>	Beef bolognese  Aubergine parmigiana  Vegan mince bolognese	Char siu belly pork  Tempura  Korean Fried Tofu	Pork or chicken sausage rolls  Falafel sandwich in a pita pocket, with baby spinach & pickled onion  Vegetarian spaghetti carbonara	Roast gammon  Broccoli & haricot bean frittata with goat's cheese cream  Harissa baked peppers with chickpea & sweet potato	Battered cod with lemon, dill & cracked pepper mayonnaise  Jackfruit taco with slaw & potato wedges  BBQ vegan pork, hummus, rocket & avocado kebab	Madras spiced chicken leg, mango yoghurt & coriander  Tikka paneer kathi roll with tarka dhal	Beef rendang curry  Malaysian-style kurma with tofu & vegetables
<b>Sides</b>	Vichy carrots Peas & sweetcorn Garlic bread Pasta	Noodle & bean sprout Roasted aubergine Cucumber pickle	Steamed greens & sweetcorn	Roast potatoes Steamed green beans Roast carrots	Chunky chips Crushed peas Steamed corn	Mustard seed flatbread Steamed greens	Coconut rice Tempura aubergine Pickled carrot & radish Cucumber salad Sweet chilli sauce
<b>Pasta &amp; jacket potatoes</b>	Grated Cheddar Baked beans Tomato sauce  Chef's choice	Grated Cheddar Baked beans Tomato sauce  Chef's choice	Grated Cheddar Baked beans Tomato sauce  Chef's choice	Grated Cheddar Baked beans Tomato sauce  Chef's choice	Grated Cheddar Baked beans Tomato sauce  Chef's choice	Grated Cheddar Baked beans Tomato sauce  Chef's choice	Grated Cheddar Baked beans Tomato sauce  Chef's choice
<b>Desserts</b>	Apple & cinnamon oaty crumble with custard Lemon curd & ginger biscuit cheesecake Honeydew melon & raspberries	Lemon drizzle cake Mango & coconut yoghurt Watermelon & peach	Sticky toffee pudding & sauce Blackberry & elderflower trifle Pineapple & blackberries	Bread & butter pudding Blueberry & lime yoghurt Red & green grapes	Chocolate brownie Cranberry, apple & oat fool Cantaloupe melon & pomegranate	Chef's hot and cold desserts of the day  Galia melon & blueberries	Chef's hot and cold desserts and fruit selection of the day

## Supper menu from Monday 11 to Sunday 17 March

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<b>Main courses &amp; sides</b>	Chicken katsu curry  Tofu katsu curry  Crunchy Asian slaw Pickled onion Fragrant ginger rice Sesame garlic broccoli Prawn crackers	Grilled lemon & thyme turkey escalope  Baked bell peppers stuffed with spiced quinoa with tomato masala sauce  Sweet potato fries Spiced slaw Baked carrots & squash	Tikka chicken wrap  Tikka roasted vegetable wrap  Basmati rice Tarka dhal Carrot salad Chilli pickle Natural yoghurt	BBQ pork ribs, pork sausages  Spiced chicken wings, chicken skewers  Grilled halloumi vegetable skewers  Rosemary focaccia Roast broccoli Corn on the cob	Chunky beef & black bean chilli with coriander  Panko tofu with egg noodles, shredded vegetables & hoisin  Steamed rice Pan-fried seasonal greens Baked roots with thyme	Chicken burger with garlic mayo or chargrilled beef burger with burger sauce, iceberg lettuce, gherkin & tomato in burger bun  Veggie burger in a brioche bun  French fries	Pork shoulder steak with spiced pear chutney  Squash, califlower & goat's cheese crumble  Oregano roasted potatoes Steamed cabbage & sugar snap peas Sticky roast carrots
<b>Something simple</b>	Macaroni cheese  Jacket potatoes	Four-cheese gnocchi bake	Fish finger & chipotle mayo wrap	Spinach & ricotta cannelloni	Quiche Lorraine Le Tourer	Sausage rolls  Penne pasta	Quesadillas  Penne pasta
<b>Dessert</b>	Lamington cake	Egg custard tart	Beetroot brownie	Bakewell tart	Banana & chocolate chip cake	Chef's dessert of the day	Chef's dessert of the day



## Lunch menu from Monday 18 to Thursday 21 March

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY
<b>Soup</b>	Broccoli & haricot bean	Thai coconut	Miso with vegetables & rice noodles	Broccoli & Stilton
<b>Main courses</b>	Moroccan chicken kebab  Halloumi kebab  Falafel wrap	Pork massaman curry  Thai yellow veg curry with tofu  Vegetable spring roll	Beef stew  Vegetarian stew  Vegan spinach & pea burger with tomato relish	Crispy bacon topped mac & cheese  Spinach & ricotta cannelloni  Vegan mac & cheese with roasted peppers
<b>Sides</b>	Moroccan style couscous Chill & lime sweetcorn Roast carrots	Rice Thai salad Prawn crackers Sweet chilli green beans	Mustard mash Steamed broccoli Braised red cabbage	Garlic bread Peas
<b>Pasta &amp; jacket potatoes</b>	Grated Cheddar Baked beans Tomato sauce Chef's choice	Grated Cheddar Tuna mayonnaise Tomato sauce Chef's choice	Grated Cheddar Baked beans Tomato sauce Chef's choice	Grated Cheddar Baked beans Tomato sauce Chef's choice
<b>Dessert</b>	Fruit cake with custard Lemon, chia seed & mint yoghurt Watermelon & blueberries	Chocolate fudge cake Plant-based chocolate mousse with honeycomb Pineapple & blackberries	Scrumble Plum compote & yoghurt with oats Honeydew melon & orange	Spiced banana & date pudding Raspberry & vanilla Kiwi fruit & galia melon

## Supper menu from Monday 18 to Thursday 21 March

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY
<b>Main courses &amp; sides</b>	Chicken katsu curry  Tofu katsu curry  Crunchy Asian slaw Pickled onion Fragrant ginger rice Sesame garlic broccoli Prawn crackers	Grilled lemon & thyme turkey escalope  Baked bell peppers stuffed with spiced quinoa with tomato masala sauce  Sweet potato fries Spiced slaw Baked carrots & squash	Tikka chicken wrap  Tikka roasted vegetable wrap  Basmati rice Tarka dhal Carrot salad Chilli pickle Natural yoghurt	BBQ pork ribs, pork sausages  Spiced chicken wings, chicken skewers  Grilled halloumi vegetable skewers  Rosemary focaccia Roast broccoli Corn on the cob
<b>Something simple</b>	Macaroni cheese  Jacket potatoes Penne pasta Tomato sauce Grated cheese	Four-cheese gnocchi bake  Jacket potatoes Penne pasta Tomato sauce Grated cheese	Fish finger & chipotle mayo wrap  Jacket potatoes Penne pasta Tomato sauce Grated cheese	Spinach & ricotta cannelloni  Jacket potatoes Penne pasta Tomato sauce Grated cheese
<b>Dessert</b>	Lamington cake	Egg custard tart	Beetroot brownie	Bakewell tart