

Lunch menu Monday 30 October to Sunday 5 November

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Beef & mushroom	Lamb keema with	Roast pork belly or	Sausage & mash	Battered or	Meatballs in	Lasagne al forno
	open pie, mashed	herby quinoa salad,	chicken leg, roast	with caramelised	breaded fish &	tomato & oregano	
	potato, green	tarka dhal, chilli	potatoes, carrots,	onions, garden	chunky chips,	sauce with	
	beans	pickle & natural	parsnips & broccoli	peas or green	garden peas, baked	wholemeal pasta &	
		yoghurt		beans	beans, tartar sauce	crushed tortilla	
Main courses					& lemon	chips	
	Chickpea falafels,	Chickpea and	Vegan roast,	Sri Lankan coconut	Quorn fillet	Steamed bao buns	Mediterranean
	tabbouleh,	vegetable fritters	potatoes,	broth with egg		with Korean plant-	vegetable &
	seasonal salads,	with rice & lentil	vegetables & gravy	noodles, crispy		based 'chicken',	spinach lasagne
	hummus, grilled	pilaf, garlic yoghurt		vegetables & Asian		Asian slaw &	
	pitta bread	sauce		poached tofu		sriracha BBQ sauce	
Sides	Honey roasted	Steamed broccoli	Yorkshire pudding	Sesame green	Baked cauliflower	Ratatouille	Garlic bread
	carrots & parsnips		Steamed greens	beans			Roasted root
							vegetables
	Grated Cheddar	Grated Cheddar	Grated Cheddar	Grated Cheddar	Grated Cheddar	Grated Cheddar	Grated Cheddar
Pasta & jacket	Baked beans	Baked beans	Baked beans	Baked beans	Baked beans	Baked beans	Baked beans
potatoes	Tomato sauce	Tomato sauce	Tomato sauce	Tomato sauce	Tomato sauce	Tomato sauce	Tomato sauce
potatoes	Chef's hot potato	Chef's hot potato	Chef's hot potato	Chef's hot potato	Chef's hot potato	Chef's hot potato	Chef's hot potato
	filling of the day	filling of the day	filling of the day	filling of the day	filling of the day	filling of the day	filling of the day
	Apple sultana &	Beetroot brownie	Sticky toffee	Bread & butter	Sticky ginger	Marmalade poppy	Coffee tray cake
Dessert	cinnamon oat		pudding & toffee	pudding	sponge & custard	seed sponge	
Desseit	crumble & custard		sauce				
	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit



Supper menu Monday 30 October to Sunday 5 November

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Main courses	Smokey chorizo	Molasses glazed	Vegan bolognaise	Korma chicken	Arayes kofta	Pizza	Mediterranean
& sides	sausage, oregano,	chicken wings, aioli,		curry			vegetable &
	paprika,	sesame seeds,	Seared fish in		Chermoula glazed		spinach lasagne or
	tomato & red	crispy shallots &	creamy dill sauce	Tikka paneer kati	vegetable &		traditional lasagne
	onion stew	lime		roll with tarka dhal	halloumi skewers		al forno with garlic
			Cheese sauce				bread
	Grilled cauliflower	Tofu, coconut,		Cardamom rice	Bulgur wheat		
	& cumin fritters	turmeric aubergine	Mixed pasta		tabbouleh salad		
	with lime yoghurt	& pea curry		Mint yoghurt			Jacket potatoes
			Garlic & rosemary		Spicy fried		Penne pasta
	Chimichurri sauce	Sticky jasmine rice	broccoli	Onion & tomato	Lebanese potatoes		Tomato sauce
	& salsa criolla	French beans	Garlic bread	salad			Grated cheese
		Pickled cucumber	Rocket salad	Tarka dhal	Mint cucumber &		
	Black bean &			Poppadoms	chilli yoghurt		
	tomato salad, roast	Jacket potatoes	Jacket potatoes	Naan			
	squash & chickpeas	Penne pasta	Tomato sauce		Khobez bread		
		Tomato sauce	Grated cheese	Jacket potatoes			
	Jacket potatoes	Grated cheese		Tomato sauce	Jacket potatoes		
	Penne pasta			Grated cheese	Penne pasta		
	Tomato sauce				Tomato sauce		
	Grated cheese				Grated cheese		
Dessert	Plant-based apricot	Mixed donuts	Banana cake	Lemon tart	Golden syrup	Cupcakes with	Chef's special cake
	& mint betty with				sponge & custard	chocolate frosting	of the day
	soya custard						
			Selection of fresh v	vhole fruit, cut fruits,	yoghurt & toppings		



Lunch menu from Monday 6 to Sunday 12 November

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Katsu sando, katsu	Sweet & sour style	Flatbread, gyros	Beef & chorizo stew	Fish finger wrap,	Korean pulled beef,	Beef & root
	curry sauce, sticky	chicken curry,	marinated chicken	with black beans,	tartar sauce	broccoli &	vegetable
	rice & pickled salad	noodle & bean	or pork kofta,	rice, corn & salad		cauliflower rice,	casserole, mashed
		shoot chow mein	salad, sumac			pickled vegetables	potato, savoy
		or egg fried rice	yoghurt sauce			& hot sauce	cabbage
Main courses	Squash, feta, pea &	Plant-based burger	Aubergine & spiced	Vegetarian paella	Quorn hot dog with	Steamed bao bun	Grilled Quorn
	mint frittata with	with house sauce,	chickpea falafel or	or Spanish	roll & salsa	with Korean fried	sausages, mashed
	roasted fennel, red	lettuce, tomato,	halloumi kebab,	omelette		tofu, Asian slaw,	potato, onion gravy
	peppers & onions	red onion &	plant-based garlic			broccoli & sriracha	
		gherkins	yoghurt sauce,			BBQ sauce	
			green salad				
Sides	Ratatouille	Roasted squash	Greek style roast	Rocket & baby	Chips	Green beans &	Chips
	Sautéed greens	with onions	potatoes or	spinach salad		peas	Steamed kale &
			French fries	Bread			peas
	Grated Cheddar	Grated Cheddar	Grated Cheddar	Grated Cheddar	Grated Cheddar	Grated Cheddar	Grated Cheddar
Pasta & jacket	Baked beans	Baked beans	Baked beans	Baked beans	Baked beans	Baked beans	Baked beans
	Tomato sauce	Tomato sauce	Tomato sauce	Tomato sauce	Tomato sauce	Tomato sauce	Tomato sauce
potatoes	Chef's hot potato	Chef's hot potato	Chef's hot potato	Chef's hot potato	Chef's hot potato	Chef's hot potato	Chef's hot potato
	filling of the day	filling of the day	filling of the day	filling of the day	filling of the day	filling of the day	filling of the day
	Coconut &	Plant based banana	Scrumble	Banana & chocolate	Marble cake with	Chocolate brownie	Chef's dessert of
Dessert	raspberry sponge	& chocolate		chip loaf cake	chocolate icing		the day
Dessert		pudding					
	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit



Supper menu from Monday 6 to Sunday 12 November

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Main courses	Jerk chicken	Beef chilli or	Buttermilk chicken	Grilled chicken	Chilli dog	Creamy mac &	Chicken & winter
& sides		pulled pork	burger		Brioche rolls	cheese with a	vegetable
	Sweet potato &			Marinated grilled		selection of	casserole, cheesy
	black pea curry	Quorn chilli	Honey & soy glazed	halloumi	Veggie burger patty	toppers	polenta
			ginger smoked tofu				
	Jerk gravy	Steamed rice		Crisp kos lettuce	Smoked cheese	Bacon	Mediterranean
	Rainbow slaw		Sweet potato	Anchovies	Brioche bun	Pulled pork	vegetable
	Rice and peas	Iceberg lettuce	bravas, gochujang	Shaved Parmesan		Sliced chicken	casserole, cannellini
	Fried plantain	Chopped tomatoes	mayo	Free range egg	Beef tomato	Crispy onion	beans & red pesto,
		Refried beans		Plum tomatoes	Baby gem lettuce	Chopped tomato	cheesy polenta
	Ginger beer	Tomato salsa	Jacket potatoes	Herby garlic	Slaw	Baby spinach	
		Sour cream	Wholemeal pasta	croutons	Fries	Sweetcorn	Jacket potatoes
	Jacket potatoes	Wrap	Tomato sauce	New potatoes		Peas	Wholemeal pasta
	Wholemeal pasta		Grated cheese		Jacket potatoes	Rocket salad	Tomato sauce
	Tomato sauce	Jacket potatoes	Salad	Jacket potatoes	Wholemeal pasta	Garlic bread	Grated cheese
	Grated cheese	Pasta		Pasta	Tomato sauce		
		Tomato sauce		Tomato sauce	Grated cheese	Jacket potatoes	
		Grated cheese		Grated cheese	Salsa	Pasta	
						Tomato sauce	
						Grated cheese	
Dessert	Carrot cake	Apple, blackcurrant	Banoffee pie pots	Butterscotch	Raspberry ripple &	Lemon & poppy	Chef's special cake
		& oat muffins		sponge & custard	lemon curd	seed sponge with	of the day
					cheesecake pot	lemon drizzle sauce	
			Selection of fresh w	hole fruit, cut fruits,	yoghurt & toppings		



Lunch menu from Monday 13 to Sunday 19 November

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Chilli con carne,	Marinated chicken,	Tandoori chicken	Beef meatballs in	Cajun spiced fish	Roast chicken with	Brunch
	steamed rice,	French fries, BBQ	leg, yellow split pea	tomato, pepper &	burgers, fajita	mushroom,	
	tomato salsa, sour	sauce, rocket salad	dhal, curry sauce	basil sauce or pork	mayo, smoked chilli	tarragon & button	
	cream, nachos	& slaw		meatballs with	slaw	mushroom sauce	
				gravy			
Main courses	Indian tikka masala,	Stir fried	Vegetable, chickpea	Quorn 'meatballs'	Cajun spiced vegan	Cajun spiced Quorn	
	Quorn ball,	vegetables, egg	& spinach tikka	in tomato &	burgers, fajita	patty with fajita	
	flatbread, onion &	noodles & Quorn	masala, rice, yellow	oregano sauce	mayo, smoked chilli	mayo & smoked	
	coriander salad &	with sweet chilli	split pea dhal		slaw	slaw	
	mint & cucumber	sauce					
	yoghurt						
Sides	Steamed curly kale	Charred broccoli	Bombay potatoes	Mashed potato or	Chips	Roasted carrot with	
	& savoy cabbage		Onion bhaji	pasta		cumin	
			Carrot salad	Garlic bruschetta			
			Poppadoms	Crushed tortilla			
			Coriander naan	chips			
	Grated Cheddar	Grated Cheddar	Grated Cheddar	Grated Cheddar	Grated Cheddar	Grated Cheddar	
Pasta & jacket	Baked beans	Baked beans	Baked beans	Baked beans	Baked beans	Baked beans	
potatoes	Tomato sauce	Tomato sauce	Tomato sauce	Tomato sauce	Tomato sauce	Tomato sauce	
potatoes	Chef's hot potato	Chef's hot potato	Chef's hot potato	Chef's hot potato	Chef's hot potato	Chef's hot potato	
	filling of the day	filling of the day	filling of the day	filling of the day	filling of the day	filling of the day	
	Caribbean coconut	Wholemeal rye	Apple streusel tart	Dark chocolate &	Plant-based pear &	Chocolate sponge	
Hot dessert	crumble & custard	carrot cake with	& custard	malted milk cake	blackberry pie &	& chocolate sauce	
not dessert		chia seed			soya custard		
	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	



Supper menu from Monday 13 to Sunday 19 November

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Main courses	Marinated chicken	Tandoori pulled	Sweet & sour pork	Bagels with:	Selection of stone	Satay chicken thigh,	Beef, lentil &
& sides	wings	pork			baked pizzas:	crisp salad,	vegetable pie with
			Spiced chicken	Buttermilk fried		vegetable pickles,	green beans
	Peri peri Quorn	BBQ beef		chicken	Cherry tomato	sriracha	
	strips		Sweet chilli tofu		margherita		Chicken & winter
		Halloumi or falafel		Vegan 'chicken'		Marinated tofu	vegetable puff
	Crispy breaded		Noodles		Roast pepper &	with crisp salad,	pastry pot pie with
	garlic mushrooms	Flat bread		Baby spinach	mozzarella	vegetable pickles,	mashed potatoes
	Fries	Shredded lettuce	Egg fried rice	Tomato		sriracha	
	Rainbow slaw	Tomato &		Cheese	Rocket & spinach		Jacket potatoes
	Spicy rice	cucumber	Stir fried vegetables	Pickles	salad	Jacket potatoes	Pasta
	Macho peas	Pickled cabbage		Sriracha mayo	Spiced potato	Pasta	Tomato sauce
	Pitta pockets	Red onion	Prawn crackers	Fries	wedges	Tomato sauce	Grated cheese
		Garlic yoghurt			Roasted broccoli	Grated cheese	
	Jacket potatoes	Chilli Sauce	Jacket potatoes	Jacket potatoes			
	Penne pasta		Penne pasta	Penne pasta	Jacket potatoes		
	Tomato sauce	Jacket potatoes	Tomato sauce	Tomato sauce	Pasta		
	Grated cheese	Penne pasta	Grated cheese	Grated cheese	Tomato sauce		
		Tomato sauce			Grated cheese		
		Grated cheese					
Dessert	Classic rocky road	Salted caramel	Spiced banana &	Treacle sponge &	Fruity yoghurt	Plant based iced	Chef's special cake
		sponge & custard	date sponge	toffee custard	granola pots	cinnamon buns	of the day
		<u> </u>	Selection of fresh w	 hole fruit, cut fruits,	 , yoghurt & toppings		<u> </u>



Lunch menu Monday 20 to Sunday 26 November

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Beef & mushroom	Lamb keema with	Roast pork belly or	Sausage & mash	Battered or	Meatballs in	Lasagne al forno
	open pie, mashed	herby quinoa salad,	chicken leg, roast	with caramelised	breaded fish &	tomato & oregano	
	potato, green	tarka dhal, chilli	potatoes, carrots,	onions, garden	chunky chips,	sauce with	
	beans	pickle & natural	parsnips & broccoli	peas or green	garden peas, baked	wholemeal pasta &	
		yoghurt		beans	beans, tartar sauce	crushed tortilla	
Main courses					& lemon	chips	
	Chickpea falafels,	Chickpea and	Vegan roast,	Sri Lankan coconut	Quorn fillet	Steamed bao buns	Mediterranean
	tabbouleh,	vegetable fritters	potatoes,	broth with egg		with Korean plant-	vegetable &
	seasonal salads,	with rice & lentil	vegetables & gravy	noodles, crispy		based 'chicken',	spinach lasagne
	hummus, grilled	pilaf, garlic yoghurt		vegetables & Asian		Asian slaw &	
	pitta bread	sauce		poached tofu		sriracha BBQ sauce	
Sides	Honey roasted	Steamed broccoli	Yorkshire pudding	Sesame green	Baked cauliflower	Ratatouille	Garlic bread
	carrots & parsnips		Steamed greens	beans			Roasted root
							vegetables
	Grated Cheddar	Grated Cheddar	Grated Cheddar	Grated Cheddar	Grated Cheddar	Grated Cheddar	Grated Cheddar
Pasta & jacket	Baked beans	Baked beans	Baked beans	Baked beans	Baked beans	Baked beans	Baked beans
potatoes	Tomato sauce	Tomato sauce	Tomato sauce	Tomato sauce	Tomato sauce	Tomato sauce	Tomato sauce
potatoes	Chef's hot potato	Chef's hot potato	Chef's hot potato	Chef's hot potato	Chef's hot potato	Chef's hot potato	Chef's hot potato
	filling of the day	filling of the day	filling of the day	filling of the day	filling of the day	filling of the day	filling of the day
	Apple sultana &	Beetroot brownie	Sticky toffee	Bread & butter	Sticky ginger	Marmalade poppy	Coffee tray cake
Dessert	cinnamon oat		pudding & toffee	pudding	sponge & custard	seed sponge	
Dessert	crumble & custard		sauce				
	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit



Supper menu Monday 20 to Sunday 26 November

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Main courses	Smokey chorizo	Molasses glazed	Vegan bolognaise	Korma chicken	Arayes kofta	Pizza	Mediterranean
& sides	sausage, oregano,	chicken wings, aioli,		curry			vegetable &
	paprika,	sesame seeds,	Seared fish in		Chermoula glazed		spinach lasagne or
	tomato & red	crispy shallots &	creamy dill sauce	Tikka paneer kati	vegetable &		traditional lasagne
	onion stew	lime		roll with tarka dhal	halloumi skewers		al forno with garlic
			Cheese sauce				bread
	Grilled cauliflower	Tofu, coconut,		Cardamom rice	Bulgur wheat		
	& cumin fritters	turmeric aubergine	Mixed pasta		tabbouleh salad		
	with lime yoghurt	& pea curry		Mint yoghurt			Jacket potatoes
			Garlic & rosemary		Spicy fried		Penne pasta
	Chimichurri sauce	Sticky jasmine rice	broccoli	Onion & tomato	Lebanese potatoes		Tomato sauce
	& salsa criolla	French beans	Garlic bread	salad			Grated cheese
		Pickled cucumber	Rocket salad	Tarka dhal	Mint cucumber &		
	Black bean &			Poppadoms	chilli yoghurt		
	tomato salad, roast	Jacket potatoes	Jacket potatoes	Naan			
	squash & chickpeas	Penne pasta	Tomato sauce		Khobez bread		
		Tomato sauce	Grated cheese	Jacket potatoes			
	Jacket potatoes	Grated cheese		Tomato sauce	Jacket potatoes		
	Penne pasta			Grated cheese	Penne pasta		
	Tomato sauce				Tomato sauce		
	Grated cheese				Grated cheese		
Dessert	Plant-based apricot	Mixed donuts	Banana cake	Lemon tart	Golden syrup	Cupcakes with	Chef's special cake
	& mint betty with				sponge & custard	chocolate frosting	of the day
	soya custard						
			Selection of fresh w	vhole fruit, cut fruits,	yoghurt & toppings	<u> </u>	1



Lunch menu from Monday 27 November to Sunday 3 December

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Katsu sando, katsu	Sweet & sour style	Flatbread, gyros	Beef & chorizo stew	Fish finger wrap,	Korean pulled beef,	Beef & root
	curry sauce, sticky	chicken curry,	marinated chicken	with black beans,	tartar sauce	broccoli &	vegetable
	rice & pickled salad	noodle & bean	or pork kofta,	rice, corn & salad		cauliflower rice,	casserole, mashed
		shoot chow mein	salad, sumac			pickled vegetables	potato, savoy
		or egg fried rice	yoghurt sauce			& hot sauce	cabbage
Main courses	Squash, feta, pea &	Plant-based burger	Aubergine & spiced	Vegetarian paella	Quorn hot dog with	Steamed bao bun	Grilled Quorn
	mint frittata with	with house sauce,	chickpea falafel or	or Spanish	roll & salsa	with Korean fried	sausages, mashed
	roasted fennel, red	lettuce, tomato,	halloumi kebab,	omelette		tofu, Asian slaw,	potato, onion gravy
	peppers & onions	red onion &	plant-based garlic			broccoli & sriracha	
		gherkins	yoghurt sauce,			BBQ sauce	
			green salad				
Sides	Ratatouille	Roasted squash	Greek style roast	Rocket & baby	Chips	Green beans &	Chips
	Sautéed greens	with onions	potatoes or	spinach salad		peas	Steamed kale &
			French fries	Bread			peas
	Grated Cheddar	Grated Cheddar	Grated Cheddar	Grated Cheddar	Grated Cheddar	Grated Cheddar	Grated Cheddar
	Baked beans	Baked beans	Baked beans	Baked beans	Baked beans	Baked beans	Baked beans
Pasta & jacket	Tomato sauce	Tomato sauce	Tomato sauce	Tomato sauce	Tomato sauce	Tomato sauce	Tomato sauce
potatoes	Chef's hot potato	Chef's hot potato	Chef's hot potato	Chef's hot potato	Chef's hot potato	Chef's hot potato	Chef's hot potato
	filling of the day	filling of the day	filling of the day	filling of the day	filling of the day	filling of the day	filling of the day
	Coconut &	Plant based banana	Scrumble	Banana & chocolate	Marble cake with	Chocolate brownie	Chef's dessert of
Danasid	raspberry sponge	& chocolate		chip loaf cake	chocolate icing		the day
Dessert		pudding					
	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit



Supper menu from Monday 27 November to Sunday 3 December

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Main courses	Jerk chicken	Beef chilli or	Buttermilk chicken	Grilled chicken	Chilli dog	Creamy mac &	Chicken & winter
& sides		pulled pork	burger		Brioche rolls	cheese with a	vegetable
	Sweet potato &			Marinated grilled		selection of	casserole, cheesy
	black pea curry	Quorn chilli	Honey & soy glazed	halloumi	Veggie burger patty	toppers	polenta
			ginger smoked tofu				
	Jerk gravy	Steamed rice		Crisp kos lettuce	Smoked cheese	Bacon	Mediterranean
	Rainbow slaw		Sweet potato	Anchovies	Brioche bun	Pulled pork	vegetable
	Rice and peas	Iceberg lettuce	bravas, gochujang	Shaved Parmesan		Sliced chicken	casserole, cannellini
	Fried plantain	Chopped tomatoes	mayo	Free range egg	Beef tomato	Crispy onion	beans & red pesto,
		Refried beans		Plum tomatoes	Baby gem lettuce	Chopped tomato	cheesy polenta
	Ginger beer	Tomato salsa	Jacket potatoes	Herby garlic	Slaw	Baby spinach	
		Sour cream	Wholemeal pasta	croutons	Fries	Sweetcorn	Jacket potatoes
	Jacket potatoes	Wrap	Tomato sauce	New potatoes		Peas	Wholemeal pasta
	Wholemeal pasta		Grated cheese		Jacket potatoes	Rocket salad	Tomato sauce
	Tomato sauce	Jacket potatoes	Salad	Jacket potatoes	Wholemeal pasta	Garlic bread	Grated cheese
	Grated cheese	Pasta		Pasta	Tomato sauce		
		Tomato sauce		Tomato sauce	Grated cheese	Jacket potatoes	
		Grated cheese		Grated cheese	Salsa	Pasta	
						Tomato sauce	
						Grated cheese	
Dessert	Carrot cake	Apple, blackcurrant	Banoffee pie pots	Butterscotch	Raspberry ripple &	Lemon & poppy	Chef's special cake
		& oat muffins		sponge & custard	lemon curd	seed sponge with	of the day
					cheesecake pot	lemon drizzle sauce	
			Selection of fresh w	hole fruit, cut fruits,	voghurt & tonnings		



Lunch menu from Monday 4 to Sunday 10 December

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDA
	Chilli con carne,	Marinated chicken,	Tandoori chicken	Beef meatballs in	Cajun spiced fish	Roast chicken with	Brunch
	steamed rice,	French fries, BBQ	leg, yellow split pea	tomato, pepper &	burgers, fajita	mushroom,	
	tomato salsa, sour	sauce, rocket salad	dhal, curry sauce	basil sauce or pork	mayo, smoked chilli	tarragon & button	
	cream, nachos	& slaw		meatballs with	slaw	mushroom sauce	
				gravy			
Main courses	Indian tikka masala,	Stir fried	Vegetable, chickpea	Quorn 'meatballs'	Cajun spiced vegan	Cajun spiced Quorn	
	Quorn ball,	vegetables, egg	& spinach tikka	in tomato &	burgers, fajita	patty with fajita	
	flatbread, onion &	noodles & Quorn	masala, rice, yellow	oregano sauce	mayo, smoked chilli	mayo & smoked	
	coriander salad &	with sweet chilli	split pea dhal		slaw	slaw	
	mint & cucumber	sauce					
	yoghurt						
Sides	Steamed curly kale	Charred broccoli	Bombay potatoes	Mashed potato or	Chips	Roasted carrot with	
	& savoy cabbage		Onion bhaji	pasta		cumin	
			Carrot salad	Garlic bruschetta			
			Poppadoms	Crushed tortilla			
			Coriander naan	chips			
	Grated Cheddar	Grated Cheddar	Grated Cheddar	Grated Cheddar	Grated Cheddar	Grated Cheddar	
Pasta & jacket	Baked beans	Baked beans	Baked beans	Baked beans	Baked beans	Baked beans	
ootatoes	Tomato sauce	Tomato sauce	Tomato sauce	Tomato sauce	Tomato sauce	Tomato sauce	
potatoes	Chef's hot potato	Chef's hot potato	Chef's hot potato	Chef's hot potato	Chef's hot potato	Chef's hot potato	
	filling of the day	filling of the day	filling of the day	filling of the day	filling of the day	filling of the day	
	Caribbean coconut	Wholemeal rye	Apple streusel tart	Dark chocolate &	Plant-based pear &	Chocolate sponge	
Dessert	crumble & custard	carrot cake with	& custard	malted milk cake	blackberry pie &	& chocolate sauce	
		chia seed			soya custard		
	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	



Supper menu from Monday 4 to Sunday 10 December

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Main courses	Marinated chicken	Tandoori pulled	Sweet & sour pork	Bagels with:	Selection of stone	Satay chicken thigh,	Beef, lentil &
& sides	wings	pork			baked pizzas:	crisp salad,	vegetable pie with
			Spiced chicken	Buttermilk fried		vegetable pickles,	green beans
	Peri peri Quorn	BBQ beef		chicken	Cherry tomato	sriracha	
	strips		Sweet chilli tofu		margherita		Chicken & winter
		Halloumi or falafel		Vegan 'chicken'		Marinated tofu	vegetable puff
	Crispy breaded		Noodles		Roast pepper &	with crisp salad,	pastry pot pie with
	garlic mushrooms	Flat bread		Baby spinach	mozzarella	vegetable pickles,	mashed potatoes
	Fries	Shredded lettuce	Egg fried rice	Tomato		sriracha	
	Rainbow slaw	Tomato &		Cheese	Rocket & spinach		Jacket potatoes
	Spicy rice	cucumber	Stir fried vegetables	Pickles	salad	Jacket potatoes	Pasta
	Macho peas	Pickled cabbage		Sriracha mayo	Spiced potato	Pasta	Tomato sauce
	Pitta pockets	Red onion	Prawn crackers	Fries	wedges	Tomato sauce	Grated cheese
		Garlic yoghurt			Roasted broccoli	Grated cheese	
	Jacket potatoes	Chilli Sauce	Jacket potatoes	Jacket potatoes			
	Penne pasta		Penne pasta	Penne pasta	Jacket potatoes		
	Tomato sauce	Jacket potatoes	Tomato sauce	Tomato sauce	Pasta		
	Grated cheese	Penne pasta	Grated cheese	Grated cheese	Tomato sauce		
		Tomato sauce			Grated cheese		
		Grated cheese					
Dessert	Classic rocky road	Salted caramel	Spiced banana &	Treacle sponge &	Fruity yoghurt	Plant based iced	Chef's special cake
		sponge & custard	date sponge	toffee custard	granola pots	cinnamon buns	of the day
					1		
			Selection of fresh w	hole fruit, cut fruits,	yognurt & toppings		



Lunch menu Monday 11 and Tuesday 12 December

	MONDAY	TUESDAY
	Beef & mushroom open pie, mashed	Lamb keema with herby quinoa salad,
	potato, green beans	tarka dhal, chilli pickle & natural
Main courses		yoghurt
	Chickpea falafels, tabbouleh, seasonal	Chickpea and vegetable fritters with
	salads, hummus, grilled pitta bread	rice & lentil pilaf, garlic yoghurt sauce
Sides	Honey roasted carrots & parsnips	Steamed broccoli
	Grated Cheddar	Grated Cheddar
Pasta & jacket	Baked beans	Baked beans
potatoes	Tomato sauce	Tomato sauce
	Chef's hot potato filling of the day	Chef's hot potato filling of the day
	Apple sultana & cinnamon oat crumble	Beetroot brownie
Dessert	& custard	
	Cut mixed fruit	Cut mixed fruit



Supper menu Monday 11 and Tuesday 12 December

	MONDAY	TUESDAY
Main courses	Smokey chorizo sausage, oregano,	Molasses glazed chicken wings, aioli,
& sides	paprika,	sesame seeds, crispy shallots & lime
	tomato & red onion stew	
		Tofu, coconut, turmeric aubergine &
	Grilled cauliflower & cumin fritters	pea curry
	with lime yoghurt	
		Sticky jasmine rice
	Chimichurri sauce	French beans
	& salsa criolla	Pickled cucumber
	Black bean & tomato salad, roast	Jacket potatoes
	squash & chickpeas	Penne pasta
		Tomato sauce
	Jacket potatoes	Grated cheese
	Penne pasta	
	Tomato sauce	
	Grated cheese	
Dessert	Plant-based apricot & mint betty with	Mixed donuts
	soya custard	
	Selection of fresh whole fruit, cut fruits, yoghurt & toppings	