



Lunch menu Monday 24 February - Sunday 2 March

	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	Slow-cooked French beef stew with carrots and baby potatoes	Pork ragu with roasted courgettes & butter beans	Freshly battered or grilled fish with tartar sauce	Cantonese-style chicken in black bean sauce	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	Steamed rice Green beans Parmesan	Spaghetti Roasted seasonal 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 24 February - Sunday 2 March

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Main courses & sides	Shawarma spiced meat	Katsu chicken curry	Sweet & sour pork	Grilled chicken burger	American style pulled pork	Beef chilli con carne burrito	Jacket potato
	Shawarma roasted halloumi	Katsu aubergine curry	Sweet chilli tofu	Falafel burger	Southern fried chicken strips	Chilli bean & lentil burrito	Sweet potato
	Vegetable wrap		Egg fried rice	Soft bun	BBQ Quorn strips		Pulled chicken
	Hummus	Sticky jasmine rice	Stir fried vegetables	Waffle fries		Mexican green rice	Tuna mayo
	Marinated cabbage salad	Spiced sugar snaps	Vegetable spring rolls	American cheese	Mac & cheese	Smoked chilli slaw	Baked beans
	Zaatar spiced potato wedges	Soy sauce	Prawn crackers	Lettuce	Chilli & lime charred cabbage	Hot salsa	Grated cheese
		Wasabi		Tomato	Cauliflower bites	Guacamole	
	Pickles		Onion		Tortilla chips		
					Potato wedges		
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 March

	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 with spring onion	Beef bolognaise	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	Pork sausage	Plant-based caesar salad with mushrooms & chickpeas	Cheese & tomato toasties
					'Fishless' fingers		
					Vegetable risotto with ricotta		
Sides	Steamed rice Nachos Salsa Sautéed green beans & chilli	Noodles Stir fried vegetables Sichuan green beans Prawn crackers	Mixed pasta bar Bread Roasted broccoli	Mexican roasted potatoes Tortilla chips Salsa 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 March

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Main courses & sides	Tandoori chicken thighs	Loaded beef nachos Chorizo quesadilla	Chargrilled Cajun chicken	Pork hot dog Quorn dog	Korean fried chicken	Sticky pork ribs or BBQ chicken wings	Beef lasagne Vegetable lasagne
	Cauliflower pakora	Vegetarian enchiladas	Peri peri Quorn strips	Brioche sub rolls	Vegetable spring rolls	Loaded fries	Garlic bread
	Bombay potatoes	Loaded veg nachos	Fries	Caramelised onions	Shredded vegetables	Boston baked beans	Mixed salad
	Onion & tomato salad	Patatas bravas	Garlic mushrooms	Grated cheese	Gochujang noodles	Cauliflower mac & cheese	Steamed broccoli
	Mint raita	Tomato salsa	Rainbow slaw	Crispy shallots			
	Mango chutney	Sour cream	Corn on the cob				
	Mini naan bread						
Jacket potato / pasta bar	Grated Cheddar cheese, baked beans, tomato sauce, tuna mayo, chef's hot potato filler of the day						
Dessert	Chef's dessert of the day	Chef's dessert of the day	Chef's dessert of the day	Chef's dessert of the day	Chef's dessert of the day	Chef's dessert of the day	Chef's dessert of the day
	Selection of freshly cut & whole fruits						



Lunch menu Monday 10 to Sunday 16 March

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Soup	Selection of home-made soups, served with fresh bread, seeds & croutons						
Main courses	Butter chicken curry	Beef ragu with mushrooms	Herby pork meatballs	Roast gammon with caramelised onion	Freshly battered or grilled fish with tartar sauce	Creamy salmon & spinach sauce	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 Sumac roasted carrot	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 10 to Sunday 16 March

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Main courses & sides	Jamaican beef	Classic carbonara	Grilled chicken Halloumi	Malaysian chicken satay curry	Korean bulgogi pork belly bao	Selection of freshly rolled sushi	Build your own sandwich:
	Sweet potato & chickpea curry	Butternut squash & olive ragu	Crisp Cos lettuce Anchovies	Creamy tofu satay curry	Korean BBQ tofu bao	Tempura vegetables	Beef meatballs
	Rice & peas	Pesto pasta	Shaved Parmesan		Korean fried noodles	Mixed gyozas	Fried chicken
	Plantain		Free range egg	Steamed rice	Prawn crackers		Halloumi
	Green beans	Garlic bread	Classic creamy dressing	Asian fried vegetables	Fried broccoli	Spiced sugar snaps	and more...
		Roasted courgette	Plum tomatoes			Soy sauce	
		Tomato & mozzarella salad	Herby garlic croutons			Pickled ginger	
Jacket potato / pasta bar	Grated Cheddar cheese, baked beans, tomato sauce, tuna mayo, chef's hot potato filler of the day						
Dessert	Chef's dessert of the day	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 17 - Sunday 23 March

	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	Slow-cooked French beef stew with carrots and baby potatoes	Pork ragu with roasted courgettes & butter beans	Freshly battered or grilled fish with tartar sauce	Cantonese-style chicken in black bean sauce	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	Steamed rice Green beans Parmesan	Spaghetti Roasted seasonal 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 17 - Sunday 23 March

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Main courses & sides	Shawarma spiced meat	Katsu chicken curry	Sweet & sour pork	Grilled chicken burger	American style pulled pork	Beef chilli con carne burrito	Jacket potato
	Shawarma roasted halloumi	Katsu aubergine curry	Sweet chilli tofu	Falafel burger	Southern fried chicken strips	Chilli bean & lentil burrito	Sweet potato
	Vegetable wrap		Egg fried rice	Soft bun	BBQ Quorn strips		Pulled chicken
	Hummus	Sticky jasmine rice	Stir fried vegetables	Waffle fries		Mexican green rice	Tuna mayo
	Marinated cabbage salad	Spiced sugar snaps	Vegetable spring rolls	American cheese	Mac & cheese	Smoked chilli slaw	Baked beans
	Zaatar spiced potato wedges	Soy sauce	Prawn crackers	Lettuce	Chilli & lime charred cabbage	Hot salsa	Grated cheese
		Wasabi		Tomato		Guacamole	
	Pickles		Onion	Cauliflower bites	Tortilla chips		
					Potato wedges		
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 24 to Sunday 30 March

	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 with spring onion	Beef bolognaise	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	Pork sausage	Plant-based caesar salad with mushrooms & chickpeas	Cheese & tomato toasties
					'Fishless' fingers		
					Vegetable risotto with ricotta		
Sides	Steamed rice Nachos Salsa Sautéed green beans & chilli	Noodles Stir fried vegetables Sichuan green beans Prawn crackers	Mixed pasta bar Bread Roasted broccoli	Mexican roasted potatoes Tortilla chips Salsa 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 24 to Sunday 30 March

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Main courses & sides	Tandoori chicken thighs	Loaded beef nachos Chorizo quesadilla	Chargrilled Cajun chicken	Pork hot dog Quorn dog	Korean fried chicken	Sticky pork ribs or BBQ chicken wings	Beef lasagne Vegetable lasagne
	Cauliflower pakora	Vegetarian enchiladas	Peri peri Quorn strips	Brioche sub rolls	Vegetable spring rolls	Loaded fries	Garlic bread
	Bombay potatoes	Loaded veg nachos	Fries	Caramelised onions	Shredded vegetables	Boston baked beans	Mixed salad
	Onion & tomato salad	Patatas bravas	Garlic mushrooms	Grated cheese	Gochujang noodles	Cauliflower mac & cheese	Steamed broccoli
	Mint raita	Tomato salsa	Rainbow slaw	Crispy shallots			
	Mango chutney	Sour cream	Corn on the cob				
	Mini naan bread						
Jacket potato / pasta bar	Grated Cheddar cheese, baked beans, tomato sauce, tuna mayo, chef's hot potato filler of the day						
Dessert	Chef's dessert of the day	Chef's dessert of the day	Chef's dessert of the day	Chef's dessert of the day	Chef's dessert of the day	Chef's dessert of the day	Chef's dessert of the day
	Selection of freshly cut & whole fruits						

Lunch menu Monday 31 March to Wednesday 2 April

	MONDAY	TUESDAY	WEDNESDAY
Soup	Selection of home-made soups, served with fresh bread, seeds &		
Main courses	Butter chicken curry Chickpea curry Home-made samosa	Beef ragu with mushrooms Stuffed aubergine Stuffed sweet potato with beans & cheese	Herby pork meatballs Crispy buffalo fried cauliflower Mixed vegetable stew
Sides	Pilau rice Naan bread Poppadoms Green beans	Spiced couscous Sumac roasted carrot	Mashed potato Steamed broccoli & cauliflower
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
	Selection of freshly cut & whole fruits		



Supper menu Monday 31 March to Tuesday 1 April

	MONDAY	TUESDAY
Main courses & sides	Jamaican beef Sweet potato & chickpea curry Rice & peas Plantain Green beans	Classic carbonara Butternut squash & olive ragu Pesto pasta Garlic bread Roasted courgette Tomato & mozzarella salad
Jacket potato / pasta bar	Grated Cheddar cheese, baked beans, tomato sauce, tuna mayo, chef's hot potato filler of the day	
Dessert	Chef's dessert of the day	Banana cake with cinnamon custard
	Selection of freshly cut & whole fruits	