

Lunch menu Monday 5 to Sunday 11 June

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Soup	Soup of the day	Soup of the day	Soup of the day	Brunch			
	Chicken,	Pork & leek	Chicken katsu	Char sui roast pork	Breaded haddock	Chicken burger in	
	butterbean &	sausages	coconut curry	loin with spiced	fillet with lemon &	brioche bun	Grilled bacon
	jackfruit tagine			gravy	tartar sauce		Pork sausages
							Scrambled eggs
Main courses	Spiced root	Crispy halloumi,	Tomato, courgette	Mushroom & green	Ouorn 'fish' fillet	Three-cheese pasta	Plum tomatoes
	vegetable bhaji	beef tomato &	& feta frittata	pepper in black		bake with sweet	Mushrooms
	l	garden slaw		bean sauce		roasted peppers	Baked beans
	dip	ciabatta					Hash browns
Sides	Red pepper & mint	Cheddar mash	Steamed rice	Noodles	Chips	Potato wedges	Pain au chocolate
	couscous	Steamed spring	Green beans	Wok fried	Mushy peas	Ratatouille	Plant-based
	Greens & shallots	vegetables	Baked soy carrots	vegetables	Pickled onions		porridge station –
	Sticky parnsips	Herby squash		Prawn crackers			with toppings
	Grated Cheddar	Grated Cheddar	Grated Cheddar	Grated Cheddar	Grated Cheddar	Grated Cheddar	Selection of
	Baked beans	Baked beans	Baked beans	Baked beans	Baked beans	Baked beans	breakfast cereals
Pasta & jacket	Fresh tomato &	Fresh tomato &	Fresh tomato &	Fresh tomato &	Fresh tomato &	Fresh tomato &	Yoghurt station –
potatoes	herb sauce	herb sauce	herb sauce	herb sauce	herb sauce	herb sauce	with fresh fruit,
	Chef's hot potato	Chef's hot potato	Chef's hot potato	Chef's hot potato	Chef's hot potato	Chef's hot potato	purees & toppings
	filling of the day	filling of the day	filling of the day	Toasting station –			
Hot dessert	Lemon polenta	Steamed pineapple	Scrumble	Dark chocolate &	Plant based rice	Apple, pear &	with deli bread,
	cake with	& cherry pudding		cherry blondie	pudding with berry	cinnamon strudel	spreads &
	mascarpone				compote	with coconut	preserves
						custard	Cut & whole fruit
Cold dessert	Mini pots	Mini pots	Mini pots	Mini pots	Mini pots	Mini pots]
Cut fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	



Supper menu Monday 5 to Sunday 11 June

Garlic b Sautéec & toma Italian s Jacket p Penne p	naise s & pepper F naise s	Chicken chickpea & squash tikka Potato pea & spinach turnover	Salami Milano Pesto grilled chicken	Curry crusted sweet potato with refried beans,	Thai vegetable coconut curry with lemon grass &	Coconut crusted fried chicken	Black bean beef with bao buns		
Quorn 8 bologna Garlic b Sautéed & toma Italian s Jacket p Penne p	& pepper Finalse s	Potato pea &	_	refried beans,	·	fried chicken	with bao buns		
Garlic b Sautéec & toma Italian s Jacket p Penne p	naise s	·	_	•	lemon grass &				
Garlic b Sautéec & toma Italian s Jacket p Penne p	naise s	·	chicken		1.55 8. 455 4				
Garlic b Sautéed & toma Italian s Jacket p Penne p	V	spinach turnover		guacamole &	fresh chilli	Sesame crusted	Nori tempeh fish		
Sautéec & toma Italian s Jacket p Penne p				mango salsa		tofu	style goujons		
Sautéec & toma Italian s Jacket p Penne p	bread d	with chilli &	Mozzarella &		Roasted squash &				
& toma Italian s Jacket p Penne p		coriander chutney	spinach frittata	Roast chicken with	pea risotto with	Sticky jasmine rice	Cajun French fries		
Jacket p	ed courgettes			garlic, lemon &	basil pesto	Shredded vegetable	Fried corn with		
Jacket p Penne p	atoes	Coriander & lime	Marinated olives	thyme		slaw with chilli &	green peppers &		
Penne p	salad r	rice	Roasted red pepper		Sweet & sour egg	ginger	onions		
Penne p	5	Smashed peas,	& red onions	Smoked paprika	noodles	Thai watermelon	Garlic & rosemary		
·	potatoes	chilli and lemon	Sundried tomatoes	wedges	Spiced cauliflower	salad with	broccoli		
Tomato	pasta H	Honey roasted	& rocket	Red cabbage with		cucumber & mint			
9.110.00	o sauce	carrots	Rosemary & sea	apple and sultanas	Butter roasted		Jacket potatoes		
Grated	d cheese		salt focaccia	Chunky baked	Chantenay carrots	Jacket potatoes	Penne pasta		
	J	Jacket potatoes	Olive oil & balsamic	squash		Penne pasta	Tomato sauce		
	F	Penne pasta	vinegar			Tomato sauce	Grated cheese		
	ר	Tomato sauce	Salsa verde			Grated cheese			
		Grated cheese							
			Jacket potatoes						
			Penne pasta						
			Tomato sauce						
			Grated cheese						
Dessert Carrot o	cake with	Cinnamon, apple &	Vanilla & lime	Frushi	Apple & custard	Kiwi & strawberry	Banana oat		
frosting	ng r	raspberry yoghurt	cheesecake		turnover	yoghurt	crumble with		
							custard		
	Selection of fresh whole fruit, cut fruits, yoghurt & toppings								



Lunch menu Monday 12 to Sunday 18 June

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Soup	Soup of the day	Soup of the day	Soup of the day	Soup of the day	Soup of the day	Soup of the day	Brunch
	Chicken & bean	Piri piri pork steak	Beef & tomato	Malay-style	Battered pollock	Meatballs in	Full English
	stroganoff	with pineapple &	sausages	coconut chicken	with lemon &	tomato sauce	breakfast
Nain courses		sweetcorn salsa		curry	tartar sauce		
Main courses	Pea, asparagus &	Beetroot falafels	Vegan Quorn	Chickpea & potato	Crispy battered salt	Spicy bean burger	Homemade
	goats cheese	with rustic slaw &	sausages	curry	& vinegar Quorn		sausage rolls
	frittata with pesto	pitta bread			fillet		
Sides	Potato & sweet	Herby diced	Mashed potato	Fragrant rice	Chips	Waffle fries	Sweet Belgian
	potato wedges	potatoes with	Honey roast root	Vegetable medley	Garden peas	Jacket wedges	waffles with fresh
	Cauliflower gratin	honey mustard	vegetables	Naan bread		Salads	berries
	Sautéed greens	Roasted squash	Sautéed cabbage				
	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	Fresh tomato &	Fresh tomato &	Fresh tomato &	Fresh tomato &	Fresh tomato &	Fresh tomato &	Fresh tomato &
potatoes	herb sauce	herb sauce	herb sauce	herb sauce	herb sauce	herb sauce	herb sauce
	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
Hot dessert	Coconut &	Plant based banana	Scrumble	Chocolate marble	Croissant & apricot	Chef's dessert of	Chef's dessert of
	raspberry sponge	& chocolate dessert		malt sponge	jam baked pudding	the day	the day
Cold dessert	Mini pots	Mini pots	Mini pots	Mini pots	Mini pots	Mini pots	Mini pots
Cut fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit



Supper menu Monday 12 to Sunday 18 June

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Main courses	Root vegetable &	Beef & lentil	Lamb koftas	Root vegetables &	Mangalorean	Balti box	Roasted red onion,
& sides	aduki 'shepherd's	bolognaise		leeks with herby	butternut,		carrot & leek
	pie'		Feta cheese	crumble	cauliflower & lentil	Makhani chicken	freekeh with
		Courgettes stuffed			curry	thighs	parsley pesto
	Sticky tofu banh mi	with wild rice,	Chickpea & spinach	Salmon, pea & leek			
	with picked	mushrooms &	falafels	fishcakes with red	Baked field	Nigella paneer &	Roast chicken,
	vegetables, chilli &	edamame beans		pepper sauce	mushrooms with	cauliflower	stuffing & bread
	coriander		Stuffed vine leaves		spinach, red onions		sauce
		Rosemary & sea	Marinated olives	Lemon & black	& blue cheese	Onion seed naan	
	Turmeric rice with	salt focaccia	Baked green	pepper crushed		Steamed basmati	Rosemary & lemon
	pomegranate &	Steamed spring	peppers & red	potatoes	Turmeric rice	rice	roast potatoes
	mint	green vegetables	onions	Spring greens &	Steamed broccoli &	Roasted spiced	Buttered savoy
	Pak choi & carrot	Beets & blue	Tomatoes, dill	sugar snaps	cauliflower	chickpeas with	cabbage
	stir fry with soy &	cheese	cucumbers &	Baked celeriac	Honey roast	spinach	Baked carrots,
	honey		endive	gratin with chives	parsnips	Mung bean	apples & herbs
	Crushed peas with		Cumin flatbreads			sprouts, chilli &	
	chilli & lemon		Tzatziki			coriander	
			Hummus			Butternut squash	
						with black lentils	
						Jacket potatoes	
						Penne pasta	
						Tomato sauce	
						Grated cheese	
Dessert	Coconut custard &	Apple, blackcurrant	Banoffee pie pots	Frushi	Raspberry ripple &	Peach & raspberry	Vanilla baked rice
		,	Selection of fresh w	hole fruit, cut fruits,	yoghurt & toppings		



Lunch menu Monday 19 to Sunday 25 June

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Soup	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
	Cajun chicken strips	Turkey, chickpea &	Beef & vegetable	Giant pork & beef	Breaded pollock	Chicken & chorizo	Build your own hot
		cauliflower tikka	barley stew	meatball with	fillet	pasta bake	roast deli bar
		masala		arrabiata sauce			baguettes
Main courses							
	Courgette, spinach	Sweet potato &	Mushroom &	Squash, lentil &	Battered Quorn	Roast vegetable	Hog roast with
	& cherry tomato	spinach cakes	pepper stroganoff	butterbean lasagne		pasta bake	apple sauce
	gratin						
Sides	Lime & chilli rice	Roasted garlic &	Mashed potatoes	Penne pasta	Chips	Steamed rice	Sliced cheese
	Pitta bread	rosemary potatoes	Steamed broccoli	Sautéed leeks &	Peas	Grated cheese	Egg mayonnaise
	Sautéed greens	Cumin roasted	Glazed carrots	peas		Roast peppers &	Cheese
		cauliflower		Baked parsnips		onions	Coronation chicken
		Crushed peas &				Salad bar	
	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	Fresh tomato &	Fresh tomato &	Fresh tomato &	Fresh tomato &	Fresh tomato &	Fresh tomato &	Fresh tomato &
potatoes	herb sauce	herb sauce	herb sauce	herb sauce	herb sauce	herb sauce	herb sauce
	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
Hot dessert	Peach & raspberry	Butterscotch,	Scrumble	Triple chocolate	Steamed treacle	Chef's dessert of	Chef's dessert of
	crumble cake	banana & date		fudge cake with	sponge with	the day	the day
		plant-based cake		cream	custard		
Cold dessert	Mini pots	Mini pots	Mini pots	Mini pots	Mini pots	Mini pots	Mini pots
Cut fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit



Supper menu Monday 19 to Sunday 25 June

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Main courses	Soya, squash &	Beef kofta with red	Pork & sage	Grilled paneer	Not 'Chicken &	Howe's fried	Roast pork
& sides	aubergine 'no dairy'	beans & sweetcorn	sausage rolls	cheese with mango,	jackfruit' bao buns	chicken	shoulder with red
	lasagne			pickled red onion &			onions, pears &
		Nigella baked sweet	Honey &	kale	Crispy falafels with	Howe's fried	sage
	Sweetcorn, chilli &	potato with cottage	wholegrain		chilli sauce & pitta	tempeh	
	spring onion	cheese, spring	mustard roast ham	Lamb moussaka			Tofu ramen bowls
	fritters with	onions & chilli		with aubergine,	Garlic & spring	Waffles, smashed	
	coconut yoghurt		Cheddar cheese	tomato, beans &	onion fried rice	sweet potato	Parmesan & garlic
		Sea salt baked	wedges	oregano	Baked broccoli with	Pickled slaw with	roast potatoes
	Sumac baked	wedges	Pea, spinach &		chilli & coriander	savoy cabbage &	Kale & peas
	potato	Green bean in	Wensleydale quiche	Classic tabbouleh	mojo	radish	Baked swede with
	Peas, courgettes &	tomato sauce	Pickled pink onions	Honey & sesame	Sticky chilli pickled	Chopped salad	wholegrain
	green beans with	Caesar salad with	Grapes & apple	roast carrots	vegetable slaw	Rolled corn cobs	mustard
	garlic	croutons &	Classic salads	Fried greens with		with smoky onion	
	Baked root	Parmesan	Crusty cob loaf	garlic		crust	
	vegetables, salsa		Pickles				
	verde & seeds						
Dessert	Classic rocky road	Pear & ginger	Maple banana	Chocolate brownie	Fruity yoghurt	Plant based iced	Treacle tart with
			Selection of fresh w	hole fruit, cut fruits,	yoghurt & toppings		



Lunch menu Monday 26 June to Sunday 2 July

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Soup	Soup of the day	Soup of the day	Soup of the day	Brunch			
	Chicken,	Pork & leek	Chicken katsu	Char sui roast pork	Breaded haddock	Chicken burger in	
	butterbean &	sausages	coconut curry	loin with spiced	fillet with lemon &	brioche bun	Grilled bacon
	jackfruit tagine			gravy	tartar sauce		Pork sausages
							Scrambled eggs
Main courses	Spiced root	Crispy halloumi,	Tomato, courgette	Mushroom & green	Ouorn 'fish' fillet	Three-cheese pasta	Plum tomatoes
	vegetable bhaji	beef tomato &	& feta frittata	pepper in black		bake with sweet	Mushrooms
	l	garden slaw		bean sauce		roasted peppers	Baked beans
	dip	ciabatta					Hash browns
Sides	Red pepper & mint	Cheddar mash	Steamed rice	Noodles	Chips	Potato wedges	Pain au chocolate
	couscous	Steamed spring	Green beans	Wok fried	Mushy peas	Ratatouille	Plant-based
	Greens & shallots	vegetables	Baked soy carrots	vegetables	Pickled onions		porridge station –
	Sticky parnsips	Herby squash		Prawn crackers			with toppings
	Grated Cheddar	Grated Cheddar	Grated Cheddar	Grated Cheddar	Grated Cheddar	Grated Cheddar	Selection of
	Baked beans	Baked beans	Baked beans	Baked beans	Baked beans	Baked beans	breakfast cereals
Pasta & jacket	Fresh tomato &	Fresh tomato &	Fresh tomato &	Fresh tomato &	Fresh tomato &	Fresh tomato &	Yoghurt station –
potatoes	herb sauce	herb sauce	herb sauce	herb sauce	herb sauce	herb sauce	with fresh fruit,
	Chef's hot potato	Chef's hot potato	Chef's hot potato	Chef's hot potato	Chef's hot potato	Chef's hot potato	purees & toppings
	filling of the day	filling of the day	filling of the day	Toasting station –			
Hot dessert	Lemon polenta	Steamed pineapple	Scrumble	Dark chocolate &	Plant based rice	Apple, pear &	with deli bread,
	cake with	& cherry pudding		cherry blondie	pudding with berry	cinnamon strudel	spreads &
	mascarpone				compote	with coconut	preserves
						custard	Cut & whole fruit
Cold dessert	Mini pots	Mini pots	Mini pots	Mini pots	Mini pots	Mini pots]
Cut fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	



Supper menu Monday 26 June to Sunday 2 July

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Main courses	Spaghetti	Chicken chickpea &	Salami Milano	Curry crusted	Thai vegetable	Coconut crusted	Black bean beef
& sides	bolognaise	squash tikka		sweet potato with	coconut curry with	fried chicken	with bao buns
			Pesto grilled	refried beans,	lemon grass &		
	Quorn & pepper	Potato pea &	chicken	guacamole &	fresh chilli	Sesame crusted	Nori tempeh fish
	bolognaise	spinach turnover		mango salsa		tofu	style goujons
		with chilli &	Mozzarella &		Roasted squash &		
	Garlic bread	coriander chutney	spinach frittata	Roast chicken with	pea risotto with	Sticky jasmine rice	Cajun French fries
	Sautéed courgettes			garlic, lemon &	basil pesto	Shredded vegetable	Fried corn with
	& tomatoes	Coriander & lime	Marinated olives	thyme		slaw with chilli &	green peppers &
	Italian salad	rice	Roasted red pepper		Sweet & sour egg	ginger	onions
		Smashed peas,	& red onions	Smoked paprika	noodles	Thai watermelon	Garlic & rosemary
	Jacket potatoes	chilli and lemon	Sundried tomatoes	wedges	Spiced cauliflower	salad with	broccoli
	Penne pasta	Honey roasted	& rocket	Red cabbage with		cucumber & mint	
	Tomato sauce	carrots	Rosemary & sea	apple and sultanas	Butter roasted		Jacket potatoes
	Grated cheese		salt focaccia	Chunky baked	Chantenay carrots	Jacket potatoes	Penne pasta
		Jacket potatoes	Olive oil & balsamic	squash		Penne pasta	Tomato sauce
		Penne pasta	vinegar			Tomato sauce	Grated cheese
		Tomato sauce	Salsa verde			Grated cheese	
		Grated cheese					
			Jacket potatoes				
			Penne pasta				
			Tomato sauce				
			Grated cheese				
Dessert	Carrot cake with	Cinnamon, apple &	Vanilla & lime	Frushi	Apple & custard	Kiwi & strawberry	Banana oat
	frosting	raspberry yoghurt	cheesecake		turnover	yoghurt	crumble with
							custard
		<u> </u>	Selection of fresh w	hole fruit, cut fruits,	yoghurt & toppings	1	<u> </u>



Lunch menu Monday 3 to Thursday 6 July

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY
Soup	Soup of the day	Soup of the day	Soup of the day	Soup of the day
	Chicken & bean	Piri piri pork steak	Beef & tomato	Malay-style
	stroganoff	with pineapple &	sausages	coconut chicken
Main courses		sweetcorn salsa		curry
Main courses	Pea, asparagus &	Beetroot falafels	Vegan Quorn	Chickpea & potato
	goats cheese	with rustic slaw &	sausages	curry
	frittata with pesto	pitta bread		
Sides	Potato & sweet	Herby diced	Mashed potato	Fragrant rice
	potato wedges	potatoes with	Honey roast root	Vegetable medley
	Cauliflower gratin	honey mustard	vegetables	Naan bread
	Sautéed greens	Roasted squash	Sautéed cabbage	
	Grated Cheddar	Grated Cheddar	Grated Cheddar	Grated Cheddar
	Baked beans	Baked beans	Baked beans	Baked beans
Pasta & jacket	Fresh tomato &	Fresh tomato &	Fresh tomato &	Fresh tomato &
potatoes	herb sauce	herb sauce	herb sauce	herb sauce
	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
Hot dessert	Coconut &	Plant based banana	Scrumble	Chocolate marble
	raspberry sponge	& chocolate dessert		malt sponge
Cold dessert	Mini pots	Mini pots	Mini pots	Mini pots
Cut fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit	Cut mixed fruit



Supper menu Monday 3 to Thursday 6 July

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY
Main courses & sides	Root vegetable & aduki 'shepherd's	Beef & lentil bolognaise	Lamb koftas	Root vegetables & leeks with herby
& slucs	pie'	Courgettes stuffed	Feta cheese	crumble
	Sticky tofu banh mi with picked vegetables, chilli & coriander Turmeric rice with pomegranate & mint Pak choi & carrot stir fry with soy & honey Crushed peas with chilli & lemon		Chickpea & spinach falafels Stuffed vine leaves Marinated olives Baked green peppers & red onions Tomatoes, dill cucumbers & endive Cumin flatbreads Tzatziki Hummus	Salmon, pea & leek fishcakes with red pepper sauce Lemon & black pepper crushed potatoes Spring greens & sugar snaps Baked celeriac gratin with chives
Dessert	Coconut custard &	Apple, blackcurrant	Banoffee nie nots	Frushi
Desseit			cut fruits, yoghurt &	