

Lunch menu Monday 2 to Sunday 8 June

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	
Soup	Selection of home-made soups, served with fresh bread, seeds & croutons							
	Italian style pork meatloaf with	Hungarian beef meatloaf	Mac & cheese with oven baked smoked	Chicken & vegetable korma curry	Battered fish with tartar sauce	Chicken katsu curry	Selection of pizzas	
	bolognise sauce	Roasted squash,	sticky bacon	Potato chickepea &	Baked sausages	Quorn katsu curry		
Main courses	Heura sausage & mash	sweet potato & black eyed bean tagine	Vegan mac & cheese with roasted	spinach curry	Loaded potato skins			
	The ultimate 'up- beet' pizza	Black bean & quinoa burritos	vegetables Gluten free mac &	Vegetable samosas	with beans & cheese Banana blossom fish			
	beet pizza	burntos	cheese with vegan		& chips			
Sides	Crushed potato	Couscous	Roasted carrots &	Steamed rice	French fries	Sticky rice and	Chips	
	Focaccia	Steamed greens &	green beans	Onion bhaji	Peas	gochujang vegetable	Corn on the cob	
	Steamed broccoli &	cauliflower		Mint yoghurt	Baked beans	slaw	Roasted broccoli &	
	carrots			Mango chutney			squash	
Jacket potato / pasta bar		Grated Chedd	ar cheese, baked beans	, tomato sauce, tuna m	nayo, chef's hot potato	filler of the day		
	Chef's dessert of the	Chef's dessert of the	Chef's dessert of the	Chef's dessert of the	Chef's dessert of the	Chef's dessert of the	Chef's dessert of the	
Dessert	day	day	day	day	day	day	day	
			Selection of who	ole & sliced fruit, yoghu	irt & dessert pots			



Supper menu Monday 2 to Sunday 8 June

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY			
Main courses	Lamb shawarma	Grilled chicken	Chicken fajita with	Beef chilli con carne	American BBQ-style	Selection of pizzas	Roast pork			
& sides			peppers & onion		pork ribs					
	Aubergine &	Quorn chicken		Chilli bean & lentil		Chips	Roast butternut			
	halloumi skewers		Peri peri Quorn	burrito	Southern fried	Corn on the cob	squash			
		Baguettes	strips		chicken	Roasted broccoli &				
	Salsa	Pickled carrots,		Mexican green rice		squash	Roast potatoes			
	Hummus	onions and white	Tortillas	Smoked chilli slaw	BBQ Quorn strips		Yorkshire puddings			
	Flatbread	radish	Tacos	Hot salsa			Curly kale & savoy			
	Couscous salad	Waffle fries	Grated cheese	Guacamole	Boston baked		cabbage			
			Corn on the cob	Tortilla chips	beans		Roasted carrots			
			Salsa	Potato wedges	Mac & cheese		Gravy			
					Chilli & lime					
					charred cabbage					
Jacket potato		Grated Cheddar o	cheese, baked beans,	tomato sauce, tuna r	mayo, chef's hot pota	to filler of the day				
/ pasta bar					<u> </u>	•	ı			
Dessert	Chef's dessert of	Chef's dessert of	Chef's dessert of	Chef's dessert of	Chef's dessert of	Chef's dessert of	Chef's dessert of			
	the day	the day	the day	the day	the day	the day	the day			
	Selection of freshly cut & whole fruits									



Lunch menu Monday 9 to Sunday 15 June

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Soup		Se	lection of home-made s	soups, served with fres	h bread, seeds & crout	ons	
	Chilli con carne	Sweet & sour chicken	Pork sausage plait	BBQ Thai lemongrass	Battered or oven	Chicken & bacon	Americana burger in
		Hong Kong style	with selection of	chicken legs	roasted fish with	Caesar salad bar	a brioche style bun
	Tofu, fava bean		chutneys & relishes		tartar sauce		
	cassoulet	Steamed bao buns		Mexican fajita		Plant-based Caesar	Vegetarian bean
		with Korean fried	Mature Cheddar &	Roasted vegetable	Pork sausage	tofu schnitzel	burger in a brioche
	Stuffed peppers with	tofu, Asian slaw,	onion plait	burrito with hot			style bun
Main courses	beans & vegan	sesame charred		salsa, corn & sour	'Fishless' fingers		
iviani courses	cheese	broccoli & sriracha	Mushroom carbonara	cream			
		BBQ sauce			Vegetable risotto		
					with ricotta		
		Sechuan garlic					
		aubergine					
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Sides	Steamed rice	Noodles	Crushed potatoes	Sticky rice	Skinny fries	Parmesan	French fries
	Nachos	Stir fried vegetables	Braised red cabbage	Green beans	Peas	Cos lettuce	Smoked chilli slaw
	Salsa	Sichuan pak choi and	& broccoli	Minted cucumber &	Baked beans	Roasted vegetables	Sliced tomato
	Sautéed greens	Chinese leaves	Gravy	mango relish		Ciabatta garlic	Lettuce
	Sour cream	Prawn crackers				croutons	
						Boiled egg	
Jacket potato						Caesar dressing	
/ pasta bar		Grated Chedd	ar cheese, baked beans,	, tomato sauce, tuna m	ayo, chef's hot potato	filler of the day	
	Chef's dessert of the	Chef's dessert of the	Chef's dessert of the	Chef's dessert of the	Chef's dessert of the	Chef's dessert of the	Chef's dessert of the
Dessert	day	day	day	day	day	day	day
			Selection of who	le & sliced fruit, yoghu	rt & dessert pots		



Supper menu Monday 9 to Sunday 15 June

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Main courses	Tandoori chicken	Selection of	Peri peri chicken	Pork meatballs	Korean fried	Classic carbonara	Slow-cooked beef
& sides	thighs	homemade pizzas			chicken		brisket
		with side salad &	Tortilla de patatas	Beef meatballs		Spiced beef ragu	
	Cauliflower pakora	fries	with courgette &		Vegetable spring		Pan fried tofu pho
			sundried tomatoes	Veg 'meatballs'	rolls	Butternut squash &	
	Bombay potatoes					olive ragu	Rice noodles
	Onion & tomato		Spanish rice	Pasta	Shredded		Bamboo shoots
	salad		Smoky tomato,	Red pepper sauce	vegetables	Pesto pasta	Coriander & mint
	Mint raita		green beans & corn	Cheese	Gochujang noodles	Garlic bread	vegetarian pho
	Mango chutney			Garlic bread	Crispy shallots	Tomato &	broth
	Mini naan bread			Roasted broccoli	Fried egg	mozzarella salad	Prawn crackers
						Green beans	
Jacket potato / pasta bar		Grated Cheddar o	cheese, baked beans,	tomato sauce, tuna r	nayo, chef's hot pota	to filler of the day	
Dessert	Chef's dessert of	Chef's dessert of	Chef's dessert of	Chef's dessert of	Chef's dessert of	Chef's dessert of	Chef's dessert of
	the day	the day	the day	the day	the day	the day	the day
			<u>I</u> Selectio	l n of freshly cut & wh	l ole fruits		



Lunch menu Monday 16 to Sunday 22 June

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY			
Soup		Selection of home-made soups, served with fresh bread, seeds & croutons								
	Butter chicken curry	Beef bolognaise	Slow-roasted pork	Green Thai coconut	Battered or grilled	Beef meatballs in a	Fried chicken with			
			belly	chicken curry	fish	sweet & smoky	Asian slaw			
	Chickpea curry	Three cheese &				tomato sauce				
		spinach canneloni	Crispy buffalo fried	Parmesan crusted	Chicken strips		Leek & greens			
	Chilli naan & onion		cauliflower	courgette &		Quorn meatless	lasagne			
Main courses	bhaji toastie	Gnocchi ragu		aubergine fritters	Banana blossom 'fish'	meatballs in a sweet				
			Baked courgette		& chips	& smoky tomato				
			stuffed with spiced	Bean burger with		sauce				
			quinoa & tomato	Asian slaw	Cauliflower mac &					
			masala sauce		cheese with pesto					
					crumb					
Sides	Pilau rice	Spaghetti	Champ mash,	Coconut rice	Chips	Black bean rice	French fries			
	Naan bread	Garlic bread	buttered kale &	Green beans &	Peas	Roasted vegetables	Garlic bread			
	Poppadoms	Roasted vegetables	roasted carrots	sweetcorn	Baked beans	Crushed tortilla chips	Corn on the cob			
	Green beans			Prawn crackers	Curry sauce					
Jacket potato / pasta bar		Grated Chedd	ar cheese, baked beans	, tomato sauce, tuna m	nayo, chef's hot potato	I filler of the day				
	Chef's dessert of the	Chef's dessert of the	Chef's dessert of the	Chef's dessert of the	Chef's dessert of the	Chef's dessert of the	Chef's dessert of the			
Dessert	day	day	day	day	day	day	day			
		,	Selection of who	le & sliced fruit, yoghu	rt & dessert pots	•	,			



Supper menu Monday 16 to Sunday 22 June

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Main courses	Sweet & sour pork	Turkey chilli con	Malaysian chicken	Ham carbonara	Korean fried chicken	Pork schnitzel	Seafood ramen
& sides		carne burrito	satay curry				
	Coconut red curry			Butternut squash &	Korean BBQ tofu bao	Aubergine & smoked	King prawns
	with tofu	Chilli bean & lentil	Creamy tofu satay	olive ragu		cheese Milanese	Baked salmon
		burrito	curry		Korean fried noodles		Marinated tofu
	Egg-style noodles			Pesto pasta	Prawn crackers	Mushroom sauce	Noodles
	Stir fried vegetables	Mexican rice	Steamed coconut rice	Garlic bread	Pickled cucumbers	Hot German potato	Nori sheets
	Prawn crackers	Potato wedges	Asian fried	Tomato & mozzarella	Steamed green beans	salad	Sliced vegetables
	Roasted sesame	Smoked chilli slaw	vegetables	salad		Green bean &	Bean sprouts
	broccoli	Hot salsa	Sesame roasted	Roasted courgette		asparagus salad	
		Grated cheese	green beans				
		Sour cream					
Jacket potato		Grated Chedda	r cheese, baked beans,	tomato sauce, tuna m	ayo, chef's hot potato	filler of the day	
/ pasta bar		I	· · · · · · · · · · · · · · · · · · ·			I	I
Dessert		Chef's dessert of the		Chef's dessert of the	Chef's dessert of the	Chef's dessert of the	Chef's dessert of the
	day	day	day	day	day	day	day
					1.6.11		
			Selectio	n of freshly cut & who	le fruits		



Lunch menu Monday 23 to Sunday 29 June

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	
Soup	Selection of home-made soups, served with fresh bread, seeds & croutons							
	Italian style pork meatloaf with	Hungarian beef meatloaf	Mac & cheese with oven baked smoked	Chicken & vegetable korma curry	Battered fish with tartar sauce	Chicken katsu curry	Selection of pizzas	
	bolognise sauce	Roasted squash,	sticky bacon	Potato chickepea &	Baked sausages	Quorn katsu curry		
Main courses	Heura sausage & mash	sweet potato & black eyed bean tagine	Vegan mac & cheese with roasted	spinach curry	Loaded potato skins			
	The ultimate 'up-	Black bean & quinoa	vegetables Gluten free mac &	Vegetable samosas	with beans & cheese Banana blossom fish			
	beet' pizza	burritos	cheese with vegan		& chips			
Sides	Crushed potato Focaccia Steamed broccoli & carrots	Couscous Steamed greens & cauliflower	Roasted carrots & green beans	Steamed rice Onion bhaji Mint yoghurt Mango chutney	French fries Peas Baked beans	Sticky rice and gochujang vegetable slaw	Chips Corn on the cob Roasted broccoli & squash	
Jacket potato / pasta bar		Grated Chedda	ar cheese, baked beans	, tomato sauce, tuna m	ayo, 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	
			Selection of who	ole & sliced fruit, yoghu	rt & dessert pots	_		



Supper menu Monday 23 to Sunday 29 June

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Main courses	Lamb shawarma	Grilled chicken	Chicken fajita with	Beef chilli con carne	American BBQ-style	Selection of pizzas	Roast pork
& sides			peppers & onion		pork ribs		
	Aubergine &	Quorn chicken		Chilli bean & lentil		Chips	Roast butternut
	halloumi skewers		Peri peri Quorn	burrito	Southern fried	Corn on the cob	squash
		Baguettes	strips		chicken	Roasted broccoli &	
	Salsa	Pickled carrots,		Mexican green rice		squash	Roast potatoes
	Hummus	onions and white	Tortillas	Smoked chilli slaw	BBQ Quorn strips		Yorkshire puddings
	Flatbread	radish	Tacos	Hot salsa			Curly kale & savoy
	Couscous salad	Waffle fries	Grated cheese	Guacamole	Boston baked		cabbage
			Corn on the cob	Tortilla chips	beans		Roasted carrots
			Salsa	Potato wedges	Mac & cheese		Gravy
					Chilli & lime		
					charred cabbage		
Jacket potato / pasta bar		Grated Cheddar c	heese, baked beans,	tomato sauce, tuna r	mayo, chef's hot pota	to filler of the day	
Dessert	Chef's dessert of	Chef's dessert of	Chef's dessert of	Chef's dessert of	Chef's dessert of	Chef's dessert of	Chef's dessert of
	the day	the day	the day	the day	the day	the day	the day
			Selection	n of freshly cut & who	ole fruits		



Lunch menu Monday 30 June to Wednesday 2 July

MONDAY	TUESDAY	WEDNESDAY
Selection of home-ma	ade soups, served with fresh bro	ead, seeds & croutons
Chilli con carne	Sweet & sour chicken Hong	Pork sausage plait with
	Kong style	selection of chutneys &
Tofu, fava bean cassoulet		relishes
	Steamed bao buns with	
Stuffed peppers with beans &	Korean fried tofu, Asian slaw,	Mature Cheddar & onion plait
vegan cheese	sesame charred broccoli &	
	sriracha BBQ sauce	Mushroom carbonara
	Sechuan garlic aubergine	
Steamed rice	Noodles	Crushed potatoes
Nachos	Stir fried vegetables	Braised red cabbage &
Salsa	Sichuan pak choi and Chinese	broccoli
Sautéed greens	leaves	Gravy
Sour cream	Prawn crackers	
Grated Cheddar cheese, bake	d beans, tomato sauce, tuna m	ayo, chef's hot potato filler of
	the day	
Chef's dessert of the day	Chef's dessert of the day	Chef's dessert of the day
Selection of	whole & sliced fruit, yoghurt &	dessert pots
	Selection of home-machilli con carne Tofu, fava bean cassoulet Stuffed peppers with beans & vegan cheese Steamed rice Nachos Salsa Sautéed greens Sour cream Grated Cheddar cheese, bake Chef's dessert of the day	Selection of home-made soups, served with fresh brochilli con carne Chilli con carne Sweet & sour chicken Hong Kong style Tofu, fava bean cassoulet Steamed bao buns with Korean fried tofu, Asian slaw, sesame charred broccoli & sriracha BBQ sauce Sechuan garlic aubergine Steamed rice Noodles Steamed rice Noodles Stir fried vegetables Salsa Sichuan pak choi and Chinese leaves Sour cream Prawn crackers Grated Cheddar cheese, baked beans, tomato sauce, tuna m the day



Supper menu Monday 30 June to Wednesday 2 July

	MONDAY	TUESDAY	WEDNESDAY
Main courses & sides	Tandoori chicken thighs	Selection of homemade pizzas	Peri peri chicken
		with side salad & fries	
	Cauliflower pakora		Tortilla de patatas with
			courgette & sundried
	Bombay potatoes		tomatoes
	Onion & tomato salad		
	Mint raita		Spanish rice
	Mango chutney		Smoky tomato, green beans &
	Mini naan bread		corn
Jacket potato / pasta	Grated Cheddar cheese, bake	d beans, tomato sauce, tuna ma	ayo, chef's hot potato filler of
bar		the day	
Dessert	Chef's dessert of the day	Chef's dessert of the day	Chef's dessert of the day
	Sel	ection of freshly cut & whole from	uits