

WEEKLY MENU

LUNCH Week	Monday 21 April	Tuesday 22 April	Wednesday 23 April	Thursday 24 April	Friday 25 April	Saturday 26 April	Sunday 27 April
Soup	EASTER MONDAY	INSET	Roast Vegetable with Butter Bean & Kale Pesto	Roast Tomato& Caramelised Garlic with Toasted Pumpkin Seeds	Cheesey Potato & Red Onion Velouté with Leek	N/A	N/A
Main Course		Beef Madras Curry / Korean Beef Poppadoms Lime Pickle Mango Chutney	Blackened Southern Fried Chicken Thigh	Pulled Firecracker Beef Brisket	Chip Shop Style Battered Sausage or Saveloy Corndogs	Hoi Sin Chicken Thighs with Sesame, Spring Onion & Coriander	Bacon, Sausage, Fried Egg, Roasted Tomato, Hash Brown
Vegetarian		Bombay Chilli Cheese Tosties	Cheesy Baked Mediteranian Gnocchi & Sumac Roasted Peppers	Spicy Vegetable & Black Bean Quesadilla with Tomato Salsa	Sweet Potato, Spinach & Cream Cheese Pinwheel	Sticky Black Bean Quorn Fillets	Pan Fried Flat Mushroom
Vegan Meal		Bombay Chilli Cheese Tosties	Vegan Cheesy Baked Mediteranian Gnocchi & Sumac Roasted Peppers	Spicy Vegetable & Black Bean Quesadilla with Tomato Salsa	Vegan Sweet Potato, Spinach & Cream Cheese Pinwheel	Sticky Black Bean Quorn Fillets	Chicken & Herb Sausage
Gluten and Dairy Free		G/F D/F Beef Madras Curry	G/F D/F Blackened Southern Fried Chicken Thigh	G/F D/F Pulled Firecracker Beef Brisket	G/F D/F Chip Shop Style Battered Sausage	G/F D/F Hoi Sin Chicken Thighs with Sesame, Spring Onion & Coriander	Creamy Porridge Bar with Assorted Toppings
Gluten Free		G/F Beef Madras Curry	G/F D/F Blackened Southern Fried Chicken (550) Thigh	G/F D/F Pulled Firecracker Beef Brisket	G/F Chip Shop Style Battered Sausage	G/F Hoi Sin Chicken Thighs with Sesame, Spring Onion & Coriander	American Pancakes, English Pancakes Pain Au Chocolate, Maple Syrup
Dairy Free		D/F Beef Madras Curry	D/F Blackened Southern Fried Chicken (550) Thigh	D/F Pulled Firecracker Beef Brisket	D/F Chip Shop Style Battered Sausage	D/F Hoi Sin Chicken Thighs with Sesame, Spring Onion & Coriander	Cereal Station with Milk, Yoghurts and Fresh Fruit
Pork Free		Beef Madras Curry	Blackened Southern Fried Chicken Thigh	Pulled Firecracker Beef Brisket	Chip Shop Style Battered Chicken Sausage	Hoi Sin Chicken Thighs with Sesame, Spring Onion & Coriander	N/A
Sides		Pilau Rice	Garlic & Rosemary Wedges	Mexican Rice Homemade Tortilla Chips	Chunky Chips	Soy Noodles	Croissants
Sides		Punjabi Style Spiced Cauliflower & Spinach	Lime & Chilli Roasted Corn Cob	Garlic Green Beans	Minted Peas Baked Beans	Ginger & Seame Wok Fried Vegetables	Waffles
Sides		Cumin & Ginger Carrot	Cajun Slaw	Sweetcorn	Tartar Sauce Curry Sauce Chip Shop Condiments	Prawn Crackers	Yoghurts and Fruit Slices, Smoothie
Counter Pudding		Mango & Berry Bread & Butter Pudding Vanilla Chantilly	Rich Chocolate & Gingerbread Cake	Lemon Curd & Berry Drizzle Sponge	Chocolate Trifle	Vanilla Ice Cream Tubs	

WEEKLY MENU

SUPPER Week	Monday 21 April	Tuesday 22 April	Wednesday 23 April	Thursday 24 April	Friday 25 April	Saturday 26 April	Sunday 27 April
Main Course	Easter Monday	Inset	Teriyaki & Honey Glazed Pork Belly	Rasta Pasta with Jerk Chicken, Onion & Peppers	Chukander gosht (Beetroot & Beef & Green Lentil Curry)	Slow Roasted Lamb Breast Flatbreads	Whole Roasted Chicken
Pasta Bar			Garlic & White Wine	N/A	Creamy Pesto	N/A	N/A
Vegetarian			Sesame & Soy Mixed Veg Spring Rolls	Spring Rissoto (Spring Onion, Peas & Asparagus)	Butterbean, Paneer & Spinach Curry	Mushroom, Cherry Tomato & Pepper Flatbreads	Gremolata cous Cous Stuffed Peppers with Pomegranite
Vegan			Sesame & Soy Mixed Veg Spring Rolls	Spring Rissoto (Spring Onion, Peas & Asparagus)	Butterbean, Paneer & Spinach Curry	Mushroom, Cherry Tomato & Pepper Flatbreads	Gremolata cous Cous Stuffed Peppers with Pomegranite
Gluten Free And Dairy free			Teriyaki & Honey Glazed Pork Belly	Rasta Pasta with Jerk Chicken, Onion & Peppers	Chukander gosht (Beetroot & Beef & Green Lentil Curry)	Slow Roasted Lamb Breast Flatbreads	Whole Roasted Chicken
Dairy Free			Teriyaki & Honey Glazed Pork Belly	Rasta Pasta with Jerk Chicken, Onion & Peppers	Chukander gosht (Beetroot & Beef & Green Lentil Curry)	Slow Roasted Lamb Breast Flatbreads	Whole Roasted Chicken
Pork Free			Teriyaki & Honey Glazed Pork Belly	Rasta Pasta with Jerk Chicken, Onion & Peppers	Chukander gosht (Beetroot & Beef & Green Lentil Curry)	Slow Roasted Lamb Breast Flatbreads	Whole Roasted Chicken
Sides			Soy & Ginger Noodles	Red Onion & Chilli Focaccia	Sticky Coconut Rice	Buttery Mash Potato	Roasted Skin on Potatoes, Parsnips
Sides			Roasted Broccoli	Roasted Thyme & Garlic Carrots	Poppadum, Mango Chutney, Lime Pickle, Riata	Mezze Platter (Courgette, Peppers, Aubergine & Red Onion)	1/2 Roasted Carrot Baton, Stuffing
Sides			Prawn Crackers, Sweet Chilli Dip,	Rocket, Cheese	Cumin Spiced Green Beans	Herby Cous Cous, Tzatziki, Hummus, Tabbouleh Salad	Rich Caramilised Onion Gravy
Dessert			Sticky Toffee Pudding & Pouring Cream	Marble Sponge & Chocolate Sauce	Lemon & Poppyseed Shortbread	Baklava	Pear, Stem Ginger & Lime Crumble with Custard