

KITCHEN FAVOURITES

MARKET FRESH

(v) vegetarian, (vg) vegan

MONDAY

Bacon
Fried Egg
Mushrooms
Baked Beans

Croissant, Porridge (v), Yoghurt (v), Cereal Selection and Fresh Fruit Platter (vg)
Plus a selection of toppers including Dried Fruit and Compote (vg)

TUESDAY

Vegetable Sausages (vg)
Sausages
Scrambled Eggs (v)
Baked Beas

Pain au Chocolat, Porridge (v), Yoghurt (v), Cereal Selection and Fresh Fruit Platter (vg)
Plus a selection of toppers including Dried Fruit and Compote (vg)

WEDNESDAY

Bacon
Boiled Egg (v)
Tomatoes (vg)
Baked Beans

Croissant,, Porridge (v), Yoghurt (v), Cereal Selection and Fresh Fruit Platter (vg)
Plus a selection of toppers including Dried Fruit and Compote (vg)

THURSDAY

Vegetable Sausages (v)
Sausage
Scrambled Eggs (v)
Baked Beans

Cinnamon Swirls, Porridge (v), Yoghurt (v), Cereal Selection and Fresh Fruit Platter (vg)
Plus a selection of toppers including Dried Fruit and Compote (vg)

FRIDAY

Bacon
Boiled Egg (v)
Hash Browns (vg)
Baked Beans

Pain au Chocolat,, Porridge (v), Yoghurt (v), Cereal Selection and Fresh Fruit Platter (vg)
Plus a selection of toppers including Dried Fruit and Compote (vg)

SATURDAY

Vegetable Sausages (v)
Sausage
Scrambled Egg (v)
Baked Beans

Pancakes, Porridge (v), Yoghurt (v), Cereal Selection and Fresh Fruit Platter (vg)
Plus a selection of toppers including Dried Fruit and Compote (vg)

SUNDAY BRUNCH

Pork Sausages
Vegan Sausages (vg)
Halal Sausages
Back Bacon
Fried Egg (v)
Grilled Tomatoes (vg)
Mushrooms (vg)
Baked Beans (vg)
Hash Browns (vg)

Pain au Chocolat (v)
Yoghurt Bar (v)

LUNCH MENU - WEEK 1

Week 1 commencing: 1/1/2024 & 22/1/2024

(v) vegetarian, (vg) vegan

Salads – All vegan unless stated on counters

Desserts – All vegetarian unless stated on counters

MARKET FRESH

SOMETHING SWEET

MONDAY

KITCHEN

FAVOURITES

SOUP

Carrot & Coriander

MAINS

Beef Lasagne

Chicken Cacciatore

Baked Tortellini Formaggio

SIDES

Garlic Bread (v)

Broccoli (v)

Peas & Peppers (v)

Nut Free Pesto(vg)

SALAD

Homemade Bread ,Croutons & Seeds

Asian Slaw (vg)

Lemon Grain Salad (vg)

Potato Salad (vg)

SIDES & DRESSINGS

Cucumber

Mixed Leaves

Tomato

Sweetcorn

Chickpeas

Sweet Chilli Dressing

JACKET AND PASTA BAR

Jacket Potatoes (vg)

Pasta (vg)

Tomato and Basil (vg)

Baked Beans (vg)

Apple Crumble with Custard (v)

Jelly (vg)

FreshFruit (vg)

TUESDAY

WORLD TOUR

SOUP

Broccoli & Stilton

MAINS

Jerk Chicken

Jamaican Lamb & Bean Curry

Jamaican Sweet Potato & Vegetables

SIDES

Rice & Peas

Corn on the Cob

Wilted Greens

SALAD

Homemade Bread ,Croutons & Seeds

Piri Piri Slaw

Greek Salad

Tabbouleh

SIDES & DRESSINGS

Cucumber

Mixed Leaves

Tomato

Mixed Peppers

Red Onions

Pesto Dressing

JACKET AND PASTA BAR

Jacket Potatoes (vg)

Pasta (vg)

Tomato and Basil (vg)

Baked Beans (vg)

Chocolate Mousse Pots

Jelly

Fresh Fruit (vg)

WEDNESDAY

KITCHEN

FAVOURITES

SOUP

Cream of Tomato

MAINS

Roast Pork

Beef & Onion Pie

Quorn Vegetable Bake

SIDES

Roast Potatoes (vg)

Carrot & Swede Mash

Cabbage

Apple Sauce (vg)

Gravy (vg)

SALAD

Homemade Bread ,Croutons & Seeds

Chicken Caesar Salad

Pesto & Green Vegetable

Fragrant Couscous

SIDES & DRESSINGS

Cucumber

Mixed Leaves

Tomato

Mixed Olives

Edamame Beans

Caesar Dressing

JACKET AND PASTA BAR

Jacket Potatoes (vg)

Pasta (vg)

Tomato and Basil (vg)

Baked Beans (vg)

Steamed Lemon & Ginger Syrup

Sponge with Cream

Jelly

Fresh Fruit (vg)

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LUNCH MENU - WEEK 1

Week 1 commencing: 1/1/2024 & 22/1/2024

(v) vegetarian, (vg) vegan

Salads – All vegan unless stated on counters
Desserts – All vegetarian unless stated on counters

MARKET FRESH

SOMETHING SWEET

THURSDAY

WORLD
TOUR

SOUP

Roasted Root Vegetable

MAINS

Chicken Fajitas
Mexican Pork Chorizo
Chimichurri Aubergine

SIDES

Tortilla Flatbread (vg)
Broccoli with Chilli & Garlic (vg)
Sweetcorn
Guacamole, Tomato Salsa & Sweetcorn

SALAD

Homemade Bread ,Croutons & Seeds
Mexican Shaved Salad
Quinoa, Herb, Lemon & Bean Salad
French Pressed Potato Salad

SIDES & DRESSINGS

Cucumber
Mixed Leaves
Tomato
Sweetcorn
Sliced Red Cabbage
Classic Dressing

JACKET AND PASTA BAR

Jacket Potatoes (vg)
Pasta (vg)
Tomato and Basil (vg)
Baked Beans (vg)

Jamaican Ginger Pudding with
Custard
Jelly
Fresh Fruit (vg)

FRIDAY

KITCHEN
FAVOURITES

SOUP

Indian Spiced Lentil

MAINS

Battered Fish
Roast Chicken
Vegan Fish Cake

SIDES

Chips (vg)
Mushy Peas (vg)
Peas (vg)
Tartar Sauce & Lemon Wedges
Curry Sauce (v)

SALAD

Homemade Bread ,Croutons & Seeds
Classic Slaw
Tomato & Olive Salad
French Dressed Beans

SIDES & DRESSINGS

Cucumber
Mixed Leaves
Tomato
Beetroot
Grated Carrot
Honey & Mustard Dressing

JACKET AND PASTA BAR

Jacket Potatoes (vg)
Pasta (vg)
Tomato and Basil (vg)
Baked Beans (vg)

Clifton Mess Pots
Jelly
Fresh Fruit (vg)

SATURDAY

MAINS

Miso Aubergine Burger
Pulled Pork

SIDES

Fries (vg)
Coleslaw (vg)
Corn on the Cob (vg)
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SALAD

Homemade Bread ,Croutons & Seeds
Classic Slaw
Tomato & Olive Salad
French Dressed Beans

SIDES & DRESSINGS

Cucumber
Mixed Leaves
Tomato
Beetroot
Grated Carrot
Honey & Mustard Dressing

JACKET AND PASTA BAR

Jacket Potatoes (vg)
Pasta (vg)
Tomato and Basil
Baked Beans (vg)

Chocolate Brownie with Cream
Jelly
Fresh Fruit (vg)

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SUPPER SUPPER MENU - WEEK 1

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Salads – All vegan unless stated on counters

Desserts – All vegetarian unless stated on counters

MARKET FRESH

SOMETHING SWEET

MONDAY

MAINS

Miso Roasted Chicken Katsu Curry

Hoisin Tofu

SIDES

Chow Mein (v)

Corn with Sweet Chilli Dressing (vg)

Vegetable Spring Rolls

SALAD

Homemade Bread ,Croutons & Seeds

Asian Slaw (vg)

Lemon Grain Salad (vg)

Potato Salad (vg)

SIDES & DRESSINGS

Cucumber

Mixed Leaves

Tomato

Sweetcorn

Chickpeas

Sweet Chilli Dressing

JACKET AND PASTA BAR

Jacket Potatoes (vg)

Pasta (vg)

Tomato Sauce

Baked Beans

Chocolate Chip Cookies

Fresh Fruit (vg)

Jelly

TUESDAY

MAINS

Provençal Lamb

Shepherdess Pie

SIDES

White Baguette (vg)

Cauliflower (vg)

Mint Sauce (vg)

SALAD

Homemade Bread ,Croutons & Seeds

Piri Piri Slaw

Greek Salad

Tabbouleh

SIDES & DRESSINGS

Cucumber

Mixed Leaves

Tomato

Mixed Peppers

Red Onions

Pesto Dressing

JACKET AND PASTA BAR

Jacket Potatoes (vg)

Pasta (vg)

Tomato Sauce

Baked Beans

Banana & Cinnamon Cake

Fresh Fruit (vg)

Jelly

WEDNESDAY

MAINS

Butter Chicken

Sweet Potato & Chickpea Curry

SIDES

Dirty Madras Fries (vg)

Grilled Tandoori Vegetables (vg)

Samosas & Sweet Chilli (vg)

SALAD

Homemade Bread ,Croutons & Seeds

Chicken Caesar Salad

Pesto & Green Vegetable

Fragrant Couscous

SIDES & DRESSINGS

Cucumber

Mixed Leaves

Tomato

Mixed Olives

Edamame Beans

Caesar Dressing

JACKET AND PASTA BAR

Jacket Potatoes (vg)

Pasta (vg)

Tomato Sauce

Baked Beans

Cranberry & Orange Shortbread

Fresh Fruit (vg)

Jelly

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SUPPER MENU - WEEK 1

Week commencing: 1/1/2024 & 22/1/2024

(v) vegetarian, (vg) vegan

Salads – All vegan unless stated on counters

Desserts – All vegetarian unless stated on counters

MARKET FRESH

SOMETHING SWEET

THURSDAY

<p>MAINS</p> <p>Swedish Style Meatballs</p> <p>Italian Gnocchi (v)</p> <p>SIDES</p> <p>Pasta (vg)</p> <p>Nut Free Pesto Peas (vg)</p> <p>Garlic Bread (v)</p> <p>Cream Sauce</p> <p>Tomato Sauce</p>	<p>SALAD</p> <p>Homemade Bread ,Croutons & Seeds</p> <p>Mixed Shaved Salad</p> <p>Quinoa, Herb, Lemon Bean Salad</p> <p>French Pressed Potato Salad</p> <p>SIDES & DRESSINGS</p> <p>Cucumber,Mixed Leaves,</p> <p>Tomato, Sweetcorn &</p> <p>Simple Red Cabbage</p> <p>Classic Dressing</p>	<p>JACKET AND PASTA BAR</p> <p>Jacket Potatoes (vg)</p> <p>Pasta (vg)</p> <p>Tomato Sauce</p> <p>Baked Beans</p>	<p>Banoffee Pots</p> <p>Fresh Fruit (vg)</p> <p>Jelly</p>
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FRIDAY

<p>MAINS</p> <p>Crispy Chill Beef</p> <p>Double Dip Korean Wings (vg)</p> <p>SIDES</p> <p>Egg Fried Rice (v)</p> <p>Broccoli with Chilli & Garlic (vg)</p>	<p>SALAD</p> <p>Homemade Bread ,Croutons & Seeds</p> <p>Classic Slaw</p> <p>Tomato & Olive Salad</p> <p>French Dressed Beans</p> <p>SIDES & DRESSINGS</p> <p>Cucumber, Mixed Leaves,</p> <p>Tomato, Mixed Olives,</p> <p>Tomato,,Beetroot &</p> <p>Grated Carrot</p> <p>Honey & Mustard Dressing</p>	<p>JACKET AND PASTA BAR</p> <p>Jacket Potatoes (vg)</p> <p>Pasta (vg)</p> <p>Tomato Sauce</p> <p>Baked Beans</p>	<p>Lemon & Coconut Cake</p> <p>Fresh Fruit (vg)</p> <p>Jelly</p>
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SATURDAY

<p>MAINS</p> <p>Hunter Chicken</p> <p>No Chicken & Mushroom Filo Parcel (v)</p> <p>SIDES</p> <p>Crushed New Potatoes with Parsley (v)</p> <p>Peas & Corn (vg)</p> <p>Gravy (vg)</p>	<p>SALAD</p> <p>Homemade Bread ,Croutons & Seeds</p> <p>Classic Slaw</p> <p>Tomato & Olive Salad</p> <p>French Dressed Beans</p> <p>SIDES & DRESSINGS</p> <p>Cucumber, Mixed Leaves,</p> <p>Tomato, Mixed Olives,</p> <p>Tomato, Beetroot &</p> <p>Grated Carrot</p> <p>Honey & Mustard Dressing</p>	<p>PASTA BAR</p> <p>Pasta (vg)</p> <p>Tomato Sauce</p>	<p>Chef’s Choice</p> <p>Fresh Fruit (vg)</p> <p>Jelly</p>
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SUNDAY

<p>MAINS</p> <p>Cheese Burger</p> <p>Quorn Buttermilk Burger</p> <p>SIDES</p> <p>Brioche Bap</p> <p>Fries</p> <p>Coleslaw</p>		<p>PASTA BAR</p> <p>Pasta (vg)</p> <p>Tomato Sauce</p>	<p>Chef’s Choice</p> <p>Fresh Fruit (vg)</p> <p>Jelly</p>
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