

KITCHEN FAVOURITES

MARKET FRESH

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 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)

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 (vg)  
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)

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# LUNCH MENU MORNING MENU - WEEK 2

Week 2 Commencing: 8/1/2024 & 29/1/2024

MONDAY  
KITCHEN  
FAVOURITES

KITCHEN  
FAVOURITES

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

SOMETHING SWEET

<p><b>SOUP</b></p> <p>Harissa Tomato &amp; Chickpea</p> <p><b>MAINS</b></p> <p>Cottage Pie Lemon &amp; Herb Chicken Thigh Quorn Sausage &amp; Vegetable Stew (v)</p> <p><b>SIDES</b></p> <p>New Potatoes (vg) Saute Courgettes (vg) Peas(vg)</p>	<p><b>SALAD</b></p> <p>Homemade Bread ,Croutons &amp; Seeds Classic Coleslaw French Dressed Beans Tomato &amp; Olive Salad</p> <p><b>SIDES &amp; DRESSINGS</b></p> <p>Cucumber Mixed Leaves Tomato Red Onions Beetroot Classic Dressing</p>	<p><b>JACKET AND PASTA BAR</b></p> <p>Jacket Potatoes (vg) Pasta (vg) Tomato Sauce Baked Beans (vg)</p>	<p>Carrot Cake Jelly (vg) FreshFruit (vg)</p>
<p><b>SOUP</b></p> <p>Cream of Mushroom &amp; Thyme</p> <p><b>MAINS</b></p> <p>Braised Middle Eastern Brisket Persian Chicken Dajaaja Gaboush</p> <p><b>SIDES</b></p> <p>Rice Glazed Carrots Green Beans Red Onion</p>	<p><b>SALAD</b></p> <p>Homemade Bread ,Croutons &amp; Seeds Tabbouleh Piri Piri Coleslaw Chickpea, lemon &amp; Herb Salad</p> <p><b>SIDES &amp; DRESSINGS</b></p> <p>Cucumber Mixed Leaves Tomato Sweetcorn Sliced Cabbage Honey &amp; Lemon Dressing</p>	<p><b>JACKET AND PASTA BAR</b></p> <p>Jacket Potatoes (vg) Pasta (vg) Tomato Sauce Baked Beans (vg)</p>	<p>Vanilla Cheesecake Pot Jelly (vg) FreshFruit (vg)</p>
<p><b>SOUP</b></p> <p>Carrot, Honey &amp; Ginger</p> <p><b>MAINS</b></p> <p>Roast Chicken Bacon Chop Oregano Baked Feta (v)</p> <p><b>SIDES</b></p> <p>Roast Potatoes (vg) Braised Red Cabbage (vg) Broccoli (vg) Gravy (vg)</p>	<p><b>SALAD</b></p> <p>Homemade Bread ,Croutons &amp; Seeds Greek Salad Mexican Shaved Salad Fragrant Couscous</p> <p><b>SIDES &amp; DRESSINGS</b></p> <p>Cucumber Mixed Leaves Tomato Mixed Peppers Chickpeas Balsamic Vinaigrette</p>	<p><b>JACKET AND PASTA BAR</b></p> <p>Jacket Potatoes (vg) Pasta (vg) Tomato Sauce Baked Beans (vg)</p>	<p>Lemon Drizzle Cake Cake with Cream Jelly Fresh Fruit (vg)</p>

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LUNCH MENU - WEEK 2

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Desserts – All vegetarian unless stated on counters

KITCHEN FAVOURITES

MARKET FRESH

SOMETHING SWEET

THURSDAY

WORLD TOUR

- SOUP**
- Broccoli & Stilton
- MAINS**
- Lamb Bhuna
- Pork Balti
- Squash & Aubergine
- SIDES**
- Pilau Rice
- Naan Bread
- Turmeric Cauliflower
- Tikka Savoy
- Mango Chutney

- SALAD**
- Homemade Bread ,Croutons & Seeds
- Chilli Chicken Pasta Salad
- Lemon Grain Salad
- Asian Slaw
- SIDES & DRESSINGS**
- Cucumber
- Mixed Leaves
- Tomato
- Sweetcorn
- Mixed Olives
- Sweet Chilli Dressing

- JACKET AND PASTA BAR**
- Jacket Potatoes (vg)
- Pasta (vg)
- Tomato Sauce
- Baked Beans (vg)

- Chocolate Cake with
- Chocolate Custard
- Jelly
- Fresh Fruit (vg)

FRIDAY

KITCHEN FAVOURITES

- SOUP**
- Sweet Potato & Red Pepper
- MAINS**
- Battered Fish
- Jumbo Sausage
- Mixed Bean Enchilada
- SIDES**
- Chips (vg)
- Mushy Peas (vg)
- Peas (vg)
- Tartar Sauce (v)
- Curry Sauce
- Lemon Wedges

- SALAD**
- Homemade Bread ,Croutons & Seeds
- Caesar Salad
- Carrot, Beetroot & Goats Cheese Salad
- Moroccan Couscous
- SIDES & DRESSINGS**
- Cucumber
- Mixed Leaves
- Tomato
- Grated Carrot
- Sweetcorn
- Caesar Dressing

- JACKET AND PASTA BAR**
- Jacket Potatoes (vg)
- Pasta (vg)
- Tomato Sauce
- Baked Beans (vg)

- Apple & Blackberry
- with Custard
- Jelly
- Fresh Fruit (vg)

SATURDAY

- MAINS**
- Moroccan Spiced Chicken
- Vegetarian Shawarma
- SIDES**
- Khobez Bread
- Pickled Cabbage
- Hummus
- Mint & Feta Yoghurt
- Grated Carrot

- SALAD**
- Homemade Bread ,Croutons & Seeds
- Caesar Salad
- Carrot, Beetroot & Goats Cheese Salad
- Moroccan Couscous
- SIDES & DRESSINGS**
- Cucumber
- Mixed Leaves
- Tomato
- Grated Carrot
- Sweetcorn
- Caesar Dressing

- JACKET AND JACKET AND PASTA BAR**
- Jacket Potatoes (vg)
- Pasta (vg)
- Tomato Sauce
- Baked Beans (vg)

- Pineapple Upside Down
- Sponge with Cream
- Jelly
- Fresh Fruit (vg)

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SUPPER SUPPER MENU - WEEK 2

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MARKET FRESH

SOMETHING SWEET

MONDAY

**MAINS**  
Texas Beef Chilli  
Quorn Fillet Pico de Gallo (vg)  
  
**SIDES**  
Paprika Wedges (vg)  
Corn on the Cob (vg)  
Sour Cream  
Guacamole (vg)

**SALAD**  
Homemade Bread ,Croutons & Seeds  
Classic Coleslaw  
French Dressed Beans  
Tomato & Olive Salad  
  
**SIDES & DRESSINGS**  
Cucumber  
Mixed Leaves  
Tomato  
Red Onions  
Beetroot  
Classic Dressing

**JACKET AND PASTA BAR**  
Jacket Potatoes (vg)  
Pasta (vg)  
Tomato Sauce  
Baked Beans (vg)

Toffee Apple Sponge & Cream  
Fresh Fruit (vg)  
Jelly

TUESDAY

**MAINS**  
Pulled Pork  
Vegetable & Cheese Hot Pot (v)  
  
**SIDES**  
Cheesy Mash Potato (v)  
Greens (vg)  
Gravy (vg)

**SALAD**  
Homemade Bread ,Croutons & Seeds  
Tabbouleh  
Piri Piri Coleslaw  
Chickpea, lemon & Herb Salad  
  
**SIDES & DRESSINGS**  
Cucumber  
Mixed Leaves  
Tomato  
Sweetcorn  
Sliced Cabbage  
Honey & Lemon Dressing

**JACKET AND PASTA BAR**  
Jacket Potatoes (vg)  
Pasta (vg)  
Tomato Sauce  
Baked Beans (vg)

Pera & Blackberry Crumble Cake & Cream  
Fresh Fruit (vg)  
Jelly

WEDNESDAY

**MAINS**  
Thai Beef Stir Fry  
Vegetable Pad Thai (v)  
  
**SIDES**  
Noodles  
Som Tam Salad (vg)

**SALAD**  
Homemade Bread ,Croutons & Seeds  
Greek Salad  
Mexican Shaved Salad  
Fragrant Couscous  
  
**SIDES & DRESSINGS**  
Cucumber  
Mixed Leaves  
Tomato  
Mixed Peppers  
Chickpeas  
Balsamic Vinaigrette

**ACKET AND PASTA BAR**  
Jacket Potatoes (vg)  
Pasta (vg)  
Tomato Sauce  
Baked Beans (vg)

Fruits of the Forest Pavlova Pot  
Fresh Fruit (vg)  
Jelly

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SUPPER MENU - WEEK 2

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THURSDAY	<div><div>MAINS</div><div>Beef Pasta Bake</div><div>Ricotta, Spinach &amp; Lentil Lasagne (v)</div></div> <div><div>SIDES</div><div>Garlic, Tomato &amp; Olive Vegetables (vg)</div><div>Garlic Bread (v)</div><div>Pesto (vg)</div></div>	<div><div>SALAD</div><div>Homemade Bread ,Croutons &amp; Seeds</div><div>Chilli Chicken Pasta Salad</div><div>Lemon Grain Salad</div><div>Asian Slaw</div></div> <div><div>SIDES &amp; DRESSINGS</div><div>Cucumber</div><div>Mixed Leaves, Tomato</div><div>Sweetcorn</div><div>Mixed Olives</div><div>Sweet Chilli Dressing</div></div>	<div><div>JACKET AND PASTA BAR</div><div>Jacket Potatoes (vg)</div><div>Pasta (vg)</div><div>Tomato Sauce</div><div>Baked Beans (vg)</div></div>	<div>Flapjack</div> <div>Fresh Fruit (vg)</div> <div>Jelly</div>
	<div><div>MAINS</div><div>Cuban Pork</div><div>Piri Piri Butternut Squash with Mliso Salsa</div></div> <div><div>SIDES</div><div>Rice &amp; Peas (vg)</div><div>Sweetcorn (vg)</div><div>Salsa (vg)</div></div>	<div><div>SALAD</div><div>Homemade Bread ,Croutons &amp; Seeds</div><div>Caesar Salad</div><div>Carrot, Beetroot &amp; Goats Cheese Salad</div><div>Moroccan Couscous</div></div> <div><div>SIDES &amp; DRESSINGS</div><div>Cucumber, Mixed Leaves,</div><div>Tomato, Grated Carrot,</div><div>Sweetcorn</div><div>Caesar Dressing</div></div>	<div><div>JACKET AND PASTA BAR</div><div>Jacket Potatoes (vg)</div><div>Pasta (vg)</div><div>Tomato Sauce</div><div>Baked Beans (vg)</div></div>	<div>Chocolate Brownie Sundae Pot</div> <div>Fresh Fruit (vg)</div> <div>Jelly</div>
	<div><div>MAINS</div><div>Pepperoni Pizza</div><div>Cheese Pizza</div></div> <div><div>SIDES</div><div>Salt &amp; Pepper Wedges</div><div>Coleslaw (vg)</div></div>	<div><div>SALAD</div><div>Homemade Bread ,Croutons &amp; Seeds</div><div>Caesar Salad</div><div>Carrot, Beetroot &amp; Goats Cheese Salad</div><div>Moroccan Couscous</div></div> <div><div>SIDES &amp; DRESSINGS</div><div>Cucumber, Mixed Leaves,</div><div>Tomato, Grated Carrot,</div><div>Sweetcorn</div><div>Caesar Dressing</div></div>	<div><div>PASTA BAR</div><div>Pasta (vg)</div><div>Tomato Sauce</div></div>	<div>Chef’s Choice</div> <div>Fresh Fruit (vg)</div> <div>Jelly</div>
	<div><div>MAINS</div><div>Fried Chicken</div><div>Dirty Vegetable Wings</div></div> <div><div>SIDES AND SAUCES</div><div>Mashed Potatoes (v), Corn on the Cob (vg) &amp; Gravy (vg)</div></div>	<div><div>PASTA BAR</div><div>Pasta (vg)</div><div>Tomato Sauce</div></div>	<div>Chef’s Choice</div> <div>Fresh Fruit (vg)</div> <div>Jelly</div>	

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