

MORNING MENU -

STAY HYDRATED

Help yourself to Tea, Coffee, Still Water and Selection of Fruit Juices (vg)

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

Sausages
Vegetable Sausages (vg)
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

Sausage
Vegetable Sausages (vg)
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

Sausage
Vegetable Sausages (v)
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 - WEEK 3

Week 3 commencing: 15/1/2024 & 5/2/2024

(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

Curried Parsnip

MAINS

Cumberland Sausages

Beef & Mushroom Pie

Cheese & Onion Potato Pie

SIDES

Creamy Mashed Potatoes (v)

Savoy Cabbage (vg)

Broccoli (vg)

Onion Gravy (vg)

SALAD

Homemade Bread ,Croutons & Seeds

Classic Coleslaw

Caesar Salad

Tabbouleh

SIDES & DRESSINGS

Cucumber

Mixed Leaves

Tomato

Grated Carrots

Sweetcorn

Caesar Dressing

JACKET AND PASTA BAR

Jacket Potatoes (vg)

Pasta (vg)

Tomato and Basil (vg)

Baked Beans (vg)

Cookie Bar

Jelly (vg)

FreshFruit (vg)

TUESDAY

WORLD TOUR

SOUP

Leek & Potato

MAINS

Korean Beef

Korean Marinated Chicken Thighs

Korean Stir Fried Tofu (vg)

SIDES

Rice (vg)

Pickled Red Cabbage (vg)

Stir Fry Vegetables

Pickled Red Cabbage

SALAD

Homemade Bread ,Croutons & Seeds

Tuna, Sweetcorn & Mayo Pasta Salad

Cucumber, Watermelon, Mint & Feta Salad

Mexican Shaved Salad

SIDES & DRESSINGS

Cucumber

Mixed Leaves

Tomato

Mixed Olives

Red Onion

Mixed Olives

Red Wine Vinegarette Dressing

JACKET AND PASTA BAR

Jacket Potatoes (vg)

Pasta (vg)

Tomato and Basil (vg)

Baked Beans (vg)

Jam & Coconut Sponge & Custard

Jelly

Fresh Fruit (vg)

WEDNESDAY

KITCHEN FAVOURITES

SOUP

Butter Bean & Vegetable

MAINS

Roast Gammon

Chicken & Leek Pie

Caramelised Onion & Goats Cheese Tart (v)

SIDES

Roast Potatoes (vg)

Charred Brassicas (vg)

Roast Root Vegetables

Apple Sauce (vg)

Gravy (vg)

SALAD

Homemade Bread ,Croutons & Seeds

Greek Salad

Piri Piri Slaw

Chickpea, Lemon & Herb

SIDES & DRESSINGS

Cucumber

Mixed Leaves

Tomato

Mixed Peppers

Grated Carrots

Spicy Mayonnaise

JACKET AND PASTA BAR

Jacket Potatoes (vg)

Pasta (vg)

Tomato and Basil (vg)

Baked Beans (vg)

Berry Crumble

with Custard

Jelly

Fresh Fruit (vg)

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LUNCH MENU - WEEK 3

Week 3 commencing: 15/1/2024 & 5/2/2024

(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

<p>SOUP</p> <p>Curried Parsnip</p> <p>MAINS</p> <p>Soy Marinated Chicken Thigh</p> <p>Hoisin Pork Loin Steak</p> <p>No Chicken Chow Mein (v)</p> <p>SIDES</p> <p>Rice (vg)</p> <p>Stir Fry Vegetables (vg)</p>	<p>SALAD</p> <p>Homemade Bread</p> <p>,Croutons & Seeds</p> <p>,Bacon, Jalapenos & Corn Salad</p> <p>Three Bean Salad</p> <p>Moroccan Couscous</p> <p>SIDES & DRESSINGS</p> <p>Cucumber</p> <p>Mixed Leaves</p> <p>Tomato</p> <p>Edamame Beans</p> <p>Beetroot</p> <p>Classic Dressing</p>	<p>JACKET AND PASTA BAR</p> <p>Jacket Potatoes (vg)</p> <p>Pasta (vg)</p> <p>Tomato and Basil (vg)</p> <p>Baked Beans (vg)</p>	<p>Salted Caramel Mousse Pot</p> <p>Jelly</p> <p>Fresh Fruit (vg)</p>
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FRIDAY

KITCHEN FAVOURITES

<p>SOUP</p> <p>Lentil & Tomato</p> <p>MAINS</p> <p>Battered Fish</p> <p>BBQ Pork Chop</p> <p>Cheese & Tomato Omelette</p> <p>SIDES</p> <p>Chips (vg)</p> <p>Mushy Peas</p> <p>Peas (vg)</p> <p>Lemon Wedges (vg)</p> <p>Curry Sauce</p> <p>Tartare Sauce</p>	<p>SALAD</p> <p>Homemade Bread</p> <p>,Croutons & Seeds</p> <p>,Bacon, Jalapenos & Corn Salad</p> <p>Three Bean Salad</p> <p>Moroccan Couscous</p> <p>SIDES & DRESSINGS</p> <p>Cucumber</p> <p>Mixed Leaves</p> <p>Tomato</p> <p>Edamame Beans</p> <p>Beetroot</p> <p>Classic Dressing</p>	<p>JACKET AND PASTA BAR</p> <p>Jacket Potatoes (vg)</p> <p>Pasta (vg)</p> <p>Tomato and Basil (vg)</p> <p>Baked Beans (vg)</p>	<p>Sticky Toffee Pudding & Toffee Sauce</p> <p>Jelly</p> <p>Fresh Fruit (vg)</p>
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SATURDAY

<p>MAINS</p> <p>Vietnamese Lemongrass Pork</p> <p>Satay Quorn Wings</p> <p>SIDES</p> <p>Rice (vg)</p> <p>Saute Courgettes (vg)</p> <p>Asian Coleslaw (vg)</p>	<p>SALAD</p> <p>Homemade Bread ,Croutons & Seeds</p> <p>Asian Slaw</p> <p>Lemon Grain Salad</p> <p>Tomato & Olive Salad</p> <p>SIDES & DRESSINGS</p> <p>Cucumber</p> <p>Mixed Leaves</p> <p>Tomato</p> <p>Grated Carrot</p> <p>Sweetcorn</p> <p>Sweet Chilli Dressing</p>	<p>JACKET AND PASTA BAR</p> <p>Jacket Potatoes (vg)</p> <p>Pasta (vg)</p> <p>Tomato and Basil</p> <p>Baked Beans (vg)</p>	<p>Lemon & Blueberry Drizzle Cake with Cream</p> <p>Jelly</p> <p>Fresh Fruit (vg)</p>
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SUPPER SUPPER MENU - WEEK 3
Week 3 commencing: 15/1/2024 & 5/2/2024

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

(v) vegetarian, (vg) vegan

MARKET FRESH

SOMETHING SWEET

MONDAY

MAINS
Kashmiri Lamb
Vegetable Jalfrezi (vg)

SIDES
Bombay Potatoes (vg)
Roast Turmeric Cauliflower (vg)
Samosa (vg)

SALAD
Homemade Bread ,Croutons & Seeds
Classic Coleslaw
Caesar Salad
Tabbouleh

SIDES & DRESSINGS
Cucumber
Mixed Leaves
Tomato
Grated Carrots
Sweetcorn
Caesar Dressing

JACKET AND PASTA BAR

Jacket Potatoes (vg)
Pasta (vg)
Chefs Choice

Baked Coconut Rice Pudding
Fresh Fruit (vg)
Jelly

TUESDAY

MAINS
Tuscan Pork Ragu
Ratatouille & Mozzarella Pasta Bake (v)

SIDES
Lyonnaise Potatoes (vg)
Peas
Tomato & Olive Salad (vg)

SALAD
Homemade Bread ,Croutons & Seeds
Tuna, Sweetcorn & Mayo Pasta Salad
Cucumber, Watermelon, Mint & Feta Salad
Mexican Shaved Salad

SIDES & DRESSINGS
Cucumber
Mixed Leaves
Tomato
Mixed Olives
Red Onion
Mixed Olives
Red Wine Vinaigrette Dressing

JACKET AND PASTA BAR

Jacket Potatoes (vg)
Pasta (vg)
Chefs Choice

Mango Cheesecake Pot
Fresh Fruit (vg)
Jelly

WEDNESDAY

MAINS
Beef stroganoff
Grilled Halloumi with Garlic & Herb Croutons &
Pumpkin Seeds (v)

SIDES
Tomato Braised Rice (vg)
Savoy Cabbage
Crispy Onions

SALAD
Homemade Bread ,Croutons & Seeds
Greek Salad
Piri Piri Slaw
Chickpea, Lemon & Herb

SIDES & DRESSINGS
Cucumber
Mixed Leaves
Tomato
Mixed Peppers
Grated Carrots
Spicy Mayonnaise

JACKET AND PASTA BAR

Jacket Potatoes (vg)
Pasta (vg)
Chefs Choice

Cookies & Cream Chocolate Pots
Fresh Fruit (vg)
Jelly

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SUPPER MENU - WEEK 3

Week 3 commencing: 5/1/2024 & 5/2/2024

Salads – All vegan unless stated on counters

Desserts – All vegetarian unless stated on counters

(v) vegetarian, (vg) vegan

	WORLD TOUR	MARKET FRESH	SOMETHING SWEET	
THURSDAY	<div>MAINS</div> <div>Cajun Chicken Grilled Butternut Squash & Pineapple Salsa (vg)</div> <div>SIDES</div> <div>Herby Diced Potatoes (vg) Saute Courgettes with Cajun Marinade (vg) Vegan Cuban Mayonnaise (vg)</div>	<div>SALAD</div> <div>Homemade Bread ,Croutons & Seeds ,Bacon, Jalapenos & Corn Salad Three Bean Salad Moroccan Couscous</div> <div>SIDES & DRESSINGS</div> <div>Cucumber Mixed Leaves Tomato Edamame Beans Beetroot Classic Dressing</div>	<div>JACKET AND PASTA BAR</div> <div>Jacket Potatoes (vg) Pasta (vg) Tomato Sauce Baked Beans Chef’s Choice</div>	<div>Peach & Raspberry Cake with Cream Fresh Fruit (vg) Jelly</div>
FRIDAY	<div>MAINS</div> <div>Chorizo Pasta Bake Vegetarian Macaroni Cheese</div> <div>SIDES</div> <div>Garlic Bread (v) Green Beans & Carrots</div>	<div>SALAD</div> <div>Homemade Bread ,Croutons & Seeds ,Bacon, Jalapenos & Corn Salad Three Bean Salad Moroccan Couscous</div> <div>SIDES & DRESSINGS</div> <div>Cucumber Mixed Leaves Tomato Edamame Beans Beetroot Classic Dressing</div>	<div>JACKET AND PASTA BAR</div> <div>Jacket Potatoes (vg) Tomato Sauce Baked Beans</div>	<div>Jelly & Berry Pot Fresh Fruit (vg) Jelly</div>
SATURDAY	<div>MAINS</div> <div>Chicken, Bacon & Caesar Burger BBQ Marinated Quorn Fillet (vg)</div> <div>SIDES</div> <div>Paprika Wedges (vg) Corn on the Cob (vg) Smoked Cheese Slices (v)</div>	<div>SALAD</div> <div>Homemade Bread ,Croutons & Seeds Asian Slaw Lemon Grain Salad Tomato & Olive Salad</div> <div>SIDES & DRESSINGS</div> <div>Cucumber Mixed Leaves Tomato Grated Carrot Sweetcorn Sweet Chilli Dressing</div>	<div>PASTA BAR</div> <div>Pasta Tomato Sauce</div>	<div>Chef’s Choice Fresh Fruit (vg) Jelly</div>
SUNDAY	<div>MAINS</div> <div>Roast Beef Honey & Mustard Quorn Fillet (v)</div>	<div>SIDES AND SAUCES</div> <div>Roast Potatoes (vg) Cauliflower Cheese (v) Savoy Cabbage Gravy (vg)</div>	<div>PASTA BAR</div> <div>Pasta Tomato Sauce</div>	<div>Chef’s Choice Fresh Fruit (vg) Jelly</div>

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