

# MORNING MENU

## STAY HYDRATED

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

### KITCHEN FAVOURITES

### MARKET FRESH

(v) vegetarian, (vg) vegan

**MONDAY**

Sausage  
Vegetarian Sausage (vg)  
Boiled Egg (v)  
Baked Beans

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

**TUESDAY**

Bacon  
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**

Sausage  
Vegetarian Sausage (vg)  
Omelette (v)  
Baked Beans

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

**THURSDAY**

Bacon  
Boiled Eggs (v)  
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)

**FRIDAY**

Sausage  
Vegetarian Sausage (vg)  
Scrambled Eggs  
Baked Beans

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

**SATURDAY**

Bacon  
Omelette (v)  
Baked Beans

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 1

(v) vegetarian, (vg) vegan

Week 1 commencing: 15/4/2024, 6/5/2024 & 17/6/2024

**Salads - All vegan unless stated on counters**

**Desserts - All vegetarian unless stated on counters**

**MARKET FRESH**

**SOMETHING SWEET**

## MONDAY KITCHEN FAVOURITES

**MAINS**  
Chunky Beef Ragu Al Forno  
Creamy Chicken & Pesto, Tomato, Onion &  
Mozzarella Tart

**SIDES**  
Pasta (vg)  
Pan Fried Green Beans (vg)  
Roasted Courgettes (vg)  
Garlic Bread (v)

**SALAD**  
Homemade Bread ,Croutons & Seeds  
Tomato & Olive Caper Salad  
Classic Slaw  
Tabbouleh

**SIDES & DRESSINGS**  
Cucumber  
Chickpeas  
Grated Carrots  
Mixed Peppers  
Red Wine Vinaigrette

### JACKET AND PASTA BAR

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

Carrot Cake with White  
Chocolate Custard  
Jelly (vg)  
FreshFruit (vg)

## TUESDAY WORLD TOUR

### Thai Day

**MAINS**  
Green Chicken Curry  
Beef & Basil Lalb Yellow Vegetable Curry (vg)

**SIDES**  
Coconut Rice (vg)  
Sweetcorn with Chilli & Lime Butter (v)  
Stir Fried Vegetables (vg)  
Sweet Chilli Dressing (vg)

**SALAD**  
Homemade Bread ,Croutons & Seeds  
Cucumber, Watermelon & Minted Feta  
Salad  
Moroccan Couscous

**SIDES & DRESSINGS**  
Cucumber  
Mixed Leaves  
Tomato  
Mixed Olives  
Sliced Red Onions  
Mint Yogurt

### JACKET AND PASTA BAR

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

Lemon & Coconut Cake  
Jelly  
Fresh Fruit (vg)

## WEDNESDAY KITCHEN FAVOURITES

**MAINS**  
Roast Pork  
Turkey & Leek Pie with Filo Pastry Topping  
Roasted Vegetable & Goats Cheese Bake (v)

**SIDES**  
Roast Potatoes (vg)  
Broccoli & Cauliflower (vg)  
Root Vegetable Mash (vg)  
Apple Sauce (vg)  
Gravy (vg)

**SALAD**  
Homemade Bread ,Croutons & Seeds  
Caesar Salad  
Three Bean Salad  
Bavarian Potato Salad

**SIDES & DRESSINGS**  
Cucumber  
Mixed Leaves  
Tomato  
Grated Carrot  
Caesar Dressing

### JACKET AND PASTA BAR

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

Clifton Mess Pots  
Jelly  
Fresh Fruit (vg)

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# LUNCH 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**

## THURSDAY KITCHEN FAVOURITES

**MAINS**  
Chicken Shawarma Lebanese Spiced Lamb  
Harissa, Chickpea & Peppers (vg)

**SIDES**  
Khobez (vg)  
Couscous (vg)  
Pickled Red Cabbage (vg)  
Roasted Aubergine (vg)  
Warm Carrot Salad (vg)  
Tzatziki

**SALAD**  
Homemade Bread ,Croutons & Seeds  
Lemon Grain Salad  
Roasted Carrot & Coconut Salad  
Piri Piri Slaw

**SIDES & DRESSINGS**  
Cucumber  
Mixed Leaves  
Tomato  
Pickled Red Cabbage  
Split Lemon Oil

### JACKET AND PASTA BAR

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

Chocolate Chip Shortbread Bar  
Jelly (vg)  
FreshFruit (vg)

## FRIDAY WORLD TOUR

**MAINS**  
Fried Fish  
Macaroni Cheese

**SIDES**  
Chips (vg)  
Garden Peas (vg)  
Mushy Peas (vg)  
Curry Sauce  
Tartare Sauce (v)  
Lemon Wedges (vg)

**SALAD**  
Homemade Bread ,Croutons & Seeds  
Asian Slaw  
Green Vegetable Pasta Salad

**SIDES & DRESSINGS**  
Cucumber  
Mixed Leaves  
Tomato  
Chickpeas  
Sliced Onions  
Beetroot  
Soy & Sweet Chilli Sauce

### JACKET AND PASTA BAR

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

Raspberry & White Chocolate  
Sponge with Custard  
Jelly  
Fresh Fruit (vg)

## SATURDAY KITCHEN FAVOURITES

**MAINS**  
Beef Chilli  
Roasted Sweet Potato with Black Beans & Corn  
(vg)

**SIDES**  
Rice (vg)  
Tex Mex BBQ Beans (vg)  
Mixed Vegetables (vg)  
Sour Cream  
Salsa (vg)

**SALAD**  
Homemade Bread ,Croutons & Seeds  
Asian Slaw  
Green Vegetable Pasta Salad

**SIDES & DRESSINGS**  
Cucumber  
Mixed Leaves  
Tomato  
Chickpeas  
Sliced Onions  
Beetroot  
Soy & Sweet Chilli Sauce

### JACKET AND PASTA BAR

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

Apricot Upside Down Cake 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**  
Moroccan Chicken & Vegetables  
Ras el Hanout Aubergine (vg)

**SIDES**  
Fragrant Couscous (vg)  
Braised Red Cabbage (vg)

**SALAD**  
Homemade Bread ,Croutons & Seeds  
Tomato & Olive Caper Salad  
Classic Slaw  
Tabbouleh

**SIDES & DRESSINGS**  
Cucumber  
Chickpeas  
Grated Carrots  
Mixed Peppers  
Red Wine Vinaigrette

#### JACKET AND PASTA BAR

Jacket Potatoes (vg)  
Pasta (vg)  
Tomato Sauce  
Baked Beans

Millionaire Cheesecake Pot  
Fresh Fruit (vg)  
Jelly

### TUESDAY

**MAINS**  
Gammon Steak with Pineapple  
Creamy Mushroom Gratin (v)

**SIDES**  
Skinny Fries (vg)  
Peas (vg)  
Gravy (vg)

**SALAD**  
Homemade Bread ,Croutons & Seeds  
Cucumber, Watermelon & Minted Feta  
Salad  
Moroccan Couscous

**SIDES & DRESSINGS**  
Cucumber  
Mixed Leaves  
Tomato  
Mixed Olives  
Sliced Red Onions  
Mint Yogurt

#### JACKET AND PASTA BAR

Jacket Potatoes (vg)  
Pasta (vg)  
Tomato Sauce  
Baked Beans

Mandarin & Orange Jelly Pot  
Fresh Fruit (vg)  
Jelly

### WEDNESDAY

**MAINS**  
Butter Chicken  
Vegetable Jalfrezi (vg)

**SIDES**  
Rice (vg)  
Tandoori Vegetables (vg)  
Poppadoms (vg)  
Mango Chutney (vg)  
Mint Yogurt (v)

**SALAD**  
Homemade Bread ,Croutons & Seeds  
Caesar Salad  
Three Bean Salad  
Bavarian Potato Salad

**SIDES & DRESSINGS**  
Cucumber  
Mixed Leaves  
Tomato  
Grated Carrot  
Caesar Dressing

#### JACKET AND PASTA BAR

Jacket Potatoes (vg)  
Pasta (vg)  
Tomato Sauce  
Baked Beans

Banana & Chocolate Pudding with  
Cream  
Fresh Fruit (vg)  
Jelly

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## MARKET FRESH

## SOMETHING SWEET

### THURSDAY

**MAINS**  
Seafood Paella  
Spanish Tortilla with Potato & Vegetables

**SIDES**  
Thyme & Garlic New Potatoes (vg)  
Saute Green Beans (vg)

**SALAD**  
Homemade Bread ,Croutons & Seeds  
Lemon Grain Salad  
Roasted Carrot & Coconut Salad  
Piri Piri Slaw

**SIDES & DRESSINGS**

Cucumber  
Mixed Leaves  
Tomato  
Pickled Red Cabbage  
Split Lemon Oil

**JACKET AND PASTA BAR**

Jacket Potatoes (vg)  
Pasta (vg)  
Tomato Sauce  
Baked Beans

Strawberries & Cream Pot  
Fresh Fruit (vg)  
Jelly

### FRIDAY

**MAINS**  
Sweet & Sour Chicken Hong Kong Style  
Korean Glazed Tofu (vg)

**SIDES**  
Noodles  
Chilli & Garlic Broccoli (vg)  
Prawn Crackers

**SALAD**  
Homemade Bread ,Croutons & Seeds  
Asian Slaw  
Green Vegetable Pasta Salad

**SIDES & DRESSINGS**

Cucumber, Mixed Leaves & Tomato  
Chickpeas  
Sliced Onions  
Beetroot  
Soy & Sweet Chilli Sauce

**JACKET AND PASTA BAR**

Jacket Potatoes (vg)  
Pasta (vg)  
Tomato Sauce  
Baked Beans

Chocolate Mousse Pot  
Fresh Fruit (vg)  
Jelly

### SATURDAY

**STREET FOOD SANDWICH BAR**

**SALAD**  
Homemade Bread ,Croutons & Seeds  
Asian Slaw  
Green Vegetable Pasta Salad

**SIDES & DRESSINGS**

Cucumber, Mixed Leaves & Tomato  
Chickpeas  
Sliced Onions  
Beetroot  
Soy & Sweet Chilli Sauce

**PASTA BAR**

Pasta (vg)  
Tomato Sauce

Chef's Choice  
Fresh Fruit (vg)  
Jelly

### SUNDAY

**MAINS**  
Lemon & Herb Chicken  
Quorn with Peppers & Onion (vg)

**SIDES**  
Parsley New Potatoes (vg)  
Mint Pesto Peas (vg)  
Cauliflower Gratin (v)  
Gravy

**PASTA BAR**

Pasta (vg)  
Tomato Sauce

Chef's Choice  
Fresh Fruit (vg)  
Jelly

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