



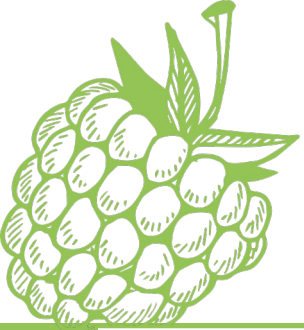
MENU WEEK ONE

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
BREAKFAST	Crepes, Lemon, Berries & Natural Yogurt	Build Your Own Breakfast Taco	Butter Croissant	Local Sausage, Beans	Scrambled Egg, Steaky Bacon	Pain Au Chocolat
PORRIDGE & CEREAL STATION, TOAST & SPREADS, YOGHURTS, WHOLE AND CUT FRUIT						
LUNCH MAIN CHOICE ONE	Butter Chicken korma, Lime Scented Rice, Mini Naan, Cumin Cauliflower, Wilted Greens	Seasoned Jacket Potato Mexican Pork Chilli Baked Beans Chopped House Salad	Mediterranean Chicken, Homemade Basil Pesto Pasta Steamed Corn & Spiced Courgettes	Slow Braised Lamb Tagine, Spiced Cous Cous, Roasted Carrot, Wilted Greens, Tzatziki Dressing	Sustainable Battered Fish, Chunky Chips, Baked Beans & Mushy Peas	Hunters Chicken, Cheese Sauce, Crispy Bacon Bits, Garlic Baked New Potato, Steamed Corn, Green Beans
LUNCH MAIN CHOICE TWO	Crispy Honey Bacon Loin Steak, Roasted Garlic New, Baked Honey Carrot, Buttered Green Beans	Slow Braised British Beef Stew, Herby Dumplings, Creamy Mash, Buttered Cabbage & Roasted Root Vegetables	Roasted Pork Shoulder, Thyme Roasted Potatoes, Sage Stuffing, Market Vegetables	Classic Beef Pasta Bolognese, Garden, Greek Salad	Portuguese Chicken Pita, Lime Yogurt, Charred Corn Cobs, Homemade Tomato Salsa	Classic Meatball Marinara Sub, Coleslaw, Spring Onion & Cream Cheese Potato Salad
PLANT BASED CHOICE	Sri Lankan 'No Chicken' & Jack Fruit Curry, Lime Scented Rice, Cumin Cauliflower, Wilted Greens	Chickpea, Sweet Potato, Lentil Dahl, Seasoned Jacket Potato, Chopped House Salad	Crispy Breaded Halloumi Cheese, Baked Italian Vegetables	Roast Butternut, Sage & Feta Barley Risotto	Sweet Pepper & Red Onion Puff Pastry Tartlet, Tomato Pesto	Sweet Potato & Chickpea Falafel, Tomato Wrap, Beetroot Humus, Shredded Slaw
HOUSE CHEF DESSERT AND SALAD BAR AVAILABLE DAILY						
SUPPER MAIN CHOICE ONE	Argentinian Pulled Beef Taco Build Your Own Pico De Galo, Salsa Fresca	Pork Pad Thai, Stir Fried Vegetable, Egg Noodles	Meat Feast & Margarita Pizza's Curly Fries, House Salads	Chicken Katsu Burger, Korean BBQ Sauce, Seasoned Fries	Glazed Ham, Eggs, Beans & Baked Wedges	Build your Own Turkey Caesar Salad
SUPPER MAIN CHOICE TWO	South American Fish Tacos Build Your Own. Pico De Galo, Salsa Fresca	Chicken Char Sui Build Your Own Ramen	Beef Black Bean, Coconut Rice, Sticky Carrots, Wok Fried Greens	Classic Ham Carbonara, Homemade Focaccia	Turkey Burrito, Queso, Mole Sauce, Salad Bar	Homemade Indian Spiced Fishcake, Watercress Mayo, Garden Peas, Garlic Cous Cous
PLANT BASED CHOICE	Sweetcorn Fritter Chimichurri Taco Build your Own	Build Your Own Ramen	Italian Spinach & Ricotta Frittata, Roasted Tomato Chutney	Pulled BBQ Jack fruit sub	Quorn & Lentil Burrito Queso, Mole Sauce, Salad Bar	Lightly spiced vegetable biryani



MENU WEEK TWO

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
BREAKFAST	Melted Cheese & Ham Crumpet	Bacon , Poached Eggs & Beans	Butter Croissant	Bagels, Cream Cheese & Avocado	Sausage, Egg & Cheese Muffin	Pain Au Chocolat
PORRIDGE & CEREAL STATION, TOAST & SPREADS, YOGHURTS, WHOLE AND CUT FRUIT						
LUNCH MAIN CHOICE ONE	Lemon & Herb Chicken, Roasted Pepper & Tomato Sauce. Fusilli Pasta, Steamed Corn	Creamy Leek & Ham Pie, Puff Pastry Lids, Buttered Herbed Potatoes, Green Beans & Broccoli	Chicken Rogan Josh, Coconut Rice, Mango Chutney, Wilted Kale & Spinach.	Classic Shepherds Pie Crispy Top, Baked Roots	Sustainable Battered Fish, Chunky Chips, Baked Beans & Mushy Peas	One Pot Spanish Turkey & Chorizo Paella
LUNCH MAIN CHOICE TWO	Classic Cumberland Sausage, Roasted Onions, Creamed Mash, Garden Peas & Baked Carrots	Harissa Beef, Feta & Crispy Chickpea, Lemon & Basil Cous Cous , Roasted Mediterranean Vegetables	Honey Roasted Ham, Baked Black Pepper & Rosemary Potato, Buttered Savoy, Roast Apple Compote & Roast Swede	Kung Pow Beef, Egg Noodles, Mange Tout, Charred Pac Choi	Hen Den Southern Fried Buttermilk Chicken Burger, Siracha Mayo, Seeded Bun, Skinny Fries & Beans	Classic Beef Lasagne, Garlic Focaccia, Chopped Salad & Slaw
PLANT BASED CHOICE	Roasted Red Pepper & Tomato Gnocchi, Garden Peas & Baked Carrots	Butternut & Lentil Hot Pot Cous Cous , Roasted Mediterranean Vegetables	Cauliflower & potato curry, Coconut Rice, Mango Chutney, Wilted Kale & Spinach.	Sweet Potato Jerk Steaks, Black Bean Rice, Tomato Salsa	Mogali Street Food Potato Chickpea Fritter Sandwich, Coriander Relish Indian Ketchup	Classic Butternut & Aubergine Moussaka Focaccia, Chopped Salad & Slaw
HOUSE CHEF DESSERT AND SALAD BAR AVAILABLE DAILY						
SUPPER MAIN CHOICE ONE	Aromatic Spiced Beef Chow Main, Noodle, Wok Fried Vegetables	Slow Cooked Texas Style Pulled Pork Bun, Spiced Wedges, Slaw Boston Beans	Roasted Cheese & Ham Baguette, Tomato Chutney, Baked Potato	Classic Chicken Caesar Salad	Korean Spiced Bang Bang Pork,, Sticky Rice Pot	Pulled Fajita Chicken wrap, Mexican Rice, Sour Cream, Shredded Cos, Roasted Pepper & Onion
SUPPER MAIN CHOICE TWO	Creamy Salmon Pasta, Spinach & Cherry Tomato Green Beans	Sticky Hoi Sin Chicken Drumsticks, Egg Noodles, Soy & Honey Stir-fried Vegetables	Chargrill Turkey, Basil & Garlic Dressing, Herby Cous Cous, House Salad	Build Your Own Lamb Pita Burger, Masala Fries, Greek Salad	Mac Shack, Chilli Beef, Broccoli & Green Beans	Thai Fish Curry, Coconut Lime Rice, Mange Tout, Steamed Broccoli
PLANT BASED CHOICE	Basil Pesto Pasta, Crispy Gremolata	Baked Squash, Lentil & Butterbean Lasagne	Hawaiian BBQ Tofu Poke Stir Fry	Build Your Own Falafel Pita	Mac Shack Cream Macaroni Cheese, Broccoli & Green Beans	Chickpea tagine, homemade flat bread



MENU WEEK THREE

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
BREAKFAST	Buttermilk America Pancake, Maple Syrup	Hash Brown, Fried Egg & Bacon	Butter Croissant	Breakfast Sausage Roll, Baked Beans	Pain au Chocolat
PORRIDGE & CEREAL STATION, TOAST & SPREADS, YOGHURTS, WHOLE AND CUT FRUIT					
LUNCH MAIN CHOICE ONE	Nepalese Chicken Butterbean Curry, Lemon Rice, Green Beans & Peas	Crispy Bacon Macaroni Cheese, Steamed Corn, Buttered Greens	Japanese Chicken Katsu, Lime Scented Rice, Steamed Corn & Broccoli	Slow Cooked Lamb Keema, Herby Cous Cous, Spiced Cauliflower	House Brunch
LUNCH MAIN CHOICE TWO	Mongolian Pork Stir Fry, Spiced Noodles, Prawn Crackers	Classic Beef Cottage Pie, Swede & Carrot Smash, Curly Kale	Slow Cooked Belly Pork, Savoy Cabbage, Baked Carrot & Beets, Rich Gravy	Beef Potato, Root Vegetable Pie, Crispy Pastry Lids, Creamy Mash & Green Beans	
PLANT BASED CHOICE	Mushroom & Spinach Carbonara, Greens & Peas	Smoked Tomato, Chipotle, Spinach Gnocchi, Steamed Corn, Buttered Greens	Sweet Potato Katsu, Lime Scented Rice, Steamed Corn & Broccoli	Mash up Sweet Potato & Lentil Fritters, Herby Cous Cous, Spiced Cauliflower	
HOUSE CHEF DESSERT AND SALAD BAR AVAILABLE DAILY					
SUPPER MAIN CHOICE ONE	Garlic Masala Beef Build Your Own Jacket Salads & Toppings	German Bratwurst Sausage, Carnalised Onions, Curry Ketchup, Paprika Fries	Cajun Salmon Caesar Salad, Homemade Focaccia	Sweet & Sour Chicken, Egg Noodle, Soy Greens, Sticky Carrots	
SUPPER MAIN CHOICE TWO	Fish finger Wraps Build Your Own, Pepper Mayo, Shredded Lettuce, Baked Potato	Chicken Jambalaya, Chorizo focaccia	Beef Philie Cheese Steak Baguette, Garlic Roasted Potato, House slaw	Roasted Ham, Chips & Bean	
PLANT BASED CHOICE	Build Your Own Jacket Potato Bar Salads & Toppings	Butternut, Pepper & Red Onion Jambalaya, Garlic Focaccia	Classic Cheese & Tomato Quiche House slaw	Sweet Chilli Crispy Tofu, Egg Noodle, Soy Greens, Sticky Carrots	
JACKET OR PASTA BAR AND HOMEMADE SOUP OF THE DAY					