



Week 1 Lunch Menu: Prep

	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Sweet potato, coconut and ginger	Honey roasted parsnip	Mushroom	Tomato and basil	Roasted root vegetable
Main	Pasta bolognese and garlic bread	Chicken Kiev	Roast Beef, homemade Yorkshire pudding	Sweet chilli and chicken stir fry	Breaded fish, lemon wedge
Vegetarian	Mozzarella, pesto, spinach and red onion chutney panini	Roasted vegetable quiche	Stuffed bell pepper	Vegetable Chow Mein	Macaroni cheese
Jacket potato/pasta bar	Jacket potato: Chef's special, baked beans and cheddar cheese	Pasta bar: Chef's special, tomato sauce and cheddar cheese	Jacket potato: Chef's special, baked beans and cheddar cheese	Pasta bar: Chef's special, tomato sauce and cheddar cheese	Jacket potato: Chef's special, baked beans and cheddar cheese
Vegetables	Boiled new potatoes, steamed carrots and broccoli	Oven roasted potato wedges, sweetcorn, savoy cabbage	Roasted potatoes, cauliflower cheese & honey roasted carrots and parsnips	Vegetable fried rice, prawn crackers	Home cut fries, peas, mushy peas, curry sauce
Dessert 1	Chocolate and beetroot sponge, chocolate sauce	Cinnamon swirls	Fruit crumble and custard	Jam sponge	White chocolate and strawberry sundae
Dessert 2	Fruit jelly, fruit salad, cut fruit	Yogurt, homemade granola, fruit toppings, fruit salad, cut fruit	Fruit jelly, fruit salad, cut fruit	Yogurt, homemade granola, fruit toppings, fruit salad, cut fruit	Fruit jelly, fruit salad, cut fruit

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Week 1 Lunch Menu: College

	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Roasted Vegetable	Sweet potato, coconut & chilli	Mushroom	Tomato and basil	Leek and potato
Main	Pasta bolognese with garlic bread	Korean pork noodles	Cajun turkey steaks	Beef & mushroom pie	Breaded fish
Main 2	Wild mushroom and spinach Risotto ✓	Tofu Fu Yung ✓	Vegan Jambalaya ✓	Posh beans on toast, poached egg	Vegan fish fingers ✓
Street food / Pasta Bar	Lamb keema pitta pizza	Pasta bar, tomato sauce, chilli beef, lemon and basil pesto	Jerk chicken wings	Pasta bar, tomato sauce, spicy chicken, kale pesto	Battered sausage
Jackets	Potatoes, Sweet potato, roasted roots, beans, cheese	Potatoes, Sweet potato, roasted roots, beans, cheese	Potatoes, Sweet potato, roasted roots, beans, cheese	Potatoes, Sweet potato, roasted roots, beans, cheese	Potatoes, Sweet potato, roasted roots, beans, cheese
Vegetables	Broccoli, sun blush tomato and roasted red onion, Italian roasted potatoes	Stir fried young cabbage, roasted chilli fine beans, Korean noodles	Creole Rice Collard greens Baby corn and Peas	Mash, roasted chantenay carrots, Leeks	Home cut chips peas, mushy peas, curry sauce, batter bites, lemons, tartar sauce
Salad of the day	Rocket and parmesan salad	Bang Bang cucumber	Caribbean three bean salad	Cesar salad	Mixed house salad
Dessert 1	Strawberry cheesecake pots	Fruit jelly	Coconut panna cotta, mango salad	Sundaes	Double chocolate mousse
Dessert 2	Orange and polenta cake	Cinnamon and ginger cake	Pina colada loaf	Rhubarb flapjack & custard	Apple sponge with vanilla whipped cream



MOUNT
KELLY

Week 1 Dinner Menu: Prep

	Monday	Tuesday	Wednesday	Thursday	Friday
Main	Curry night	Gammon steak, fried egg and pineapple	Shepherd's pie	Leek and smoked ham hock potato gratin	Peri Peri chicken thighs
Vegetarian	A selection of homemade curries with poppadums and naan bread	Falafel baskets, rocket, tomato salsa	Broccoli, red onion and spinach cheesy bake	Baked ratatouille	Crispy halloumi pittas
Vegetables	Sag aloo potatoes, onion bhaji, mango chutney and lime pickle	Champ potatoes, peas	Carrots and green beans	Steamed new potatoes, garden vegetable medley	Potato wedges, corn on the cob
Salad bar	Selection of daily salads	Selection of daily salads	Selection of daily salads	Selection of daily salads	Selection of daily salads
Dessert	Pavlova, whipped cream, berry compote	Death by chocolate	Homemade cookies	Treacle tart	Artic roll

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MOUNT
KELLY

Week 1 Dinner Menu: College

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Main	Chicken fajitas, tomato and onion salsa, guacamole, sour cream	Macaroni Cheese Bar Chorizo Crispy bacon Sauté mushrooms	Buttermilk chicken thigh burger, garlic mayo	Teriyaki slow braised beef Chow Mein, prawn crackers	Beef lasagne	House Choice Night	Sunday roast Gammon
Main	Crispy fish taco, mango and red onion salsa	BBQ chicken and smoked cheese melt	Cheeseburger in brioche bun	Honey and ginger glazed chicken leg	Pulled ham carbonara		Roast beef & Yorkshire pudding
Main	Vegan Burritos ✓	Vegan MAC ✓ Crispy onions Roasted peppers Crunchy corn	Onion bhaji burger, cucumber and minted yogurt ✓	Mango and tofu samosa ✓	Tomato and oregano risotto ✓		Baked cauliflower and leek cheese
Sides	Mexican rice, Sour cream, Guacamole, Jalapenos, Corn, Refried beans	Broccoli and sugar snaps Croutons Chilli flakes Shaved parmesan Seeds	Shoe string fries Onion rings BBQ beans Slaw Bacon jam Corn on cob	Fragrant rice Soy bok choi Mange tout Baby corn	Warm Italian potato salad, parmesan and garlic flat bread,		Skin on roasties, carrots, parsnips, broccoli, Yorkshire puddings
Dessert 1	Mousse & traybakes	Jelly & traybakes	Mousse & traybakes	Jelly & traybakes	Sundaes & traybakes		Jelly & traybakes
Dessert 2	Churros	Bounty Bar	Brownie and custard	Egg custard tart	Biscoff Blondies		Rice pudding & toppings

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