



Week 2 Lunch Menu: Prep

	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Celeriac	Tomato and basil	Courgette and leek	Tomato and basil	Sweetcorn
Main	Howells butchers' sausages	Chicken tikka masala	Roast gammon	Beef lasagne and garlic bread	Breaded fish, lemon wedge
Vegetarian	Quorn sausages	Sweet potato and spinach dhal	Vegan loaf	Croque madam	Macaroni cheese
Jacket potato/ Pasta bar	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	Pasta bar: Chef's special, tomato sauce and cheddar cheese
Vegetables	Creamy mash, onion gravy, peas and carrots	Sag aloo potatoes, poppadums, mint and cucumber riata	Roasted potatoes, cauliflower cheese, honey roasted carrots and parsnips	Garlic roasted new potatoes, wilted greens	Home cut fries, peas, mushy peas, curry sauce
Dessert 1	Rhubarb sponge and custard	Vanilla cheesecake	Syrup sponge	Classic trifle	Caramelised apple sponge, whipped cream
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 2 Lunch Menu: College

	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Roasted Vegetable	Sweet potato, chilli and ginger	Mushroom	Tomato and basil	Pea and mint
Main 1	Howells Butchers' sausages	Chicken tikka masala	Tex mex chicken	Beef Lasagne Garlic bread	Breaded fish cake or Steamed Pollock
Main 2	Vegetable and spinach lasagne	Sweet potato and lentil dhal	Fully loaded nachos	Falafel basket, roasted courgette, lemon and coriander	Vegan fish cake
Street food / Pasta bar	Pasta Bar: Tomato sauce, creamy garlic mushroom and spinach, basil pesto	Salt beef bagel American mustard	Pasta Bar: Tomato sauce, bacon and asparagus, red pepper pesto	Croque Monsieur	Pasta Bar: Tomato sauce, 3 cheese, sage pesto
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	Mash, Peas, Carrots, Onion gravy	Curried cauliflower and runner beans, Sag aloo Poppadum	Paprika and cumin spiced wedges, Corn on the cob Warm tomato salsa	Garlic buttered new potatoes Wilted greens	Home cut chips peas, mushy peas, curry sauce, batter bites, lemons, tartar sauce
Salad	Greek salad	Cucumber and mint raita	Avocado and tomato	Cesar salad	Mixed house salad
Dessert 1	Chocolate sundae	Mousse	Fudge sundae	Yogurt pots	Black forest pots
Dessert 2	Butterscotch slice	Banana bread	Jaffa sponge	Chocolate sponge & chocolate sauce	Sticky toffee slice



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KELLY

Week 2 Dinner Menu: Prep

	Monday	Tuesday	Wednesday	Thursday	Friday
Main	Beef ragu, gnocchi, fresh basil	Sweet and sour pork Hong Kong style	Fish finger baps or Shredded pork and apple baps	Toad in the hole	Tex Mex chicken
Vegetarian	Salmon and dill pasta bake	Spring rolls with sweet chilli dipping sauce	Meatless meatball sub	Quorn fillet hunter's style	Fully loaded nachos
Vegetables	Italian herby potatoes, sweetcorn and broccoli	Vegetable fried rice, crispy greens, prawn crackers	"raw slaw" Corn on the cob Baked beans	Creamy mash, carrots, leeks	Mexican spicy spuds, crushed peas, tomato and corn salsa, sour cream
Salad bar	Selection of daily salads	Selection of daily salads	Selection of daily salads	Selection of daily salads	Selection of daily salads
Dessert	Homemade cookies	Victoria sponge	Churros with chocolate sauce	Strawberry shortcake	American pancakes, toffee sauce, popcorn

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Week 2 Dinner Menu: College

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Main 1	Penne pasta bolognaise	Sweet and sour Hong Kong style pork	Fire cracker pulled beef brisket bap	Toad in the hole	Thai green chicken curry		Roast beef & Yorkshire puddings
Main 2	Salmon and dill pasta	Salt and pepper chicken wings	Fish finger bap, tartar sauce	Hunter's chicken leg	Prawn Pad Thai		Honey roasted gammon
Main 3	Roasted beetroot and horseradish risotto	Giant spring roll Sweet chilli sauce ✓	Meatless meatball sub ✓	Sweet potato pasty ✓	Ramen bowl ✓		Vegetable Wellington
Sides	Herbie diced potato Sweetcorn Broccoli	Noodles Stir fried Chinese greens Prawn cracker	Chips Raw slaw Chilli and mint crushed peas	Mash Baby carrots Leeks	Coconut rice Thai stir fried vegetables Prawn cracker		Mashed swede Honey roast carrots & parsnip Gravy
Hot dessert	Traybake & custard	Traybake & custard	Traybake & custard	Traybake & custard	Traybake & custard		Fruit crumble & custard
Dessert	Fruit crumble slice Jelly	Blueberry and coconut square Sundae	Shortbread chocolate sauce Mousse	Chocolate torte Jelly	Lime and coconut Cheesecake Sundae		Decorated sponge Mousse

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