



### Week 3 Lunch Menu: Prep

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Soup</b>	Carrot and coriander	Leek and potato	Tomato and basil	Roasted butternut squash	Minestrone
<b>Main</b>	Beef chilli	Special Chow Mein	Roast turkey, sage and onion stuffing	Cottage pie	Breaded fish, lemon wedge
<b>Vegetarian</b>	Five bean chilli	Beetroot and spring onion risotto	Cauliflower cheese gratin	Chachouka	Macaroni cheese
<b>Jacket potato/ Pasta bar</b>	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
<b>Vegetables</b>	Steamed rice, sweetcorn, peas, sour cream, guacamole	Prawn crackers, Savoy cabbage, mange tout	Roasted potatoes, Honey roasted carrots and parsnip, mashed swede	New potatoes, broccoli, leeks	Home cut fries, peas, mushy peas, curry sauce
<b>Dessert 1</b>	Iced lemon drizzle	Raspberry crumble slice	Rice pudding, fruit jam	Sticky date pudding, pouring cream	Toffee and fudge sundae
<b>Dessert 2</b>	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 3 Lunch Menu: College

	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Soup</b>	Roasted vegetable	Tomato and basil	Mushroom	Sweet potato, chilli and ginger	Pea and mint
<b>Main 1</b>	Beef and bean chilli	Chicken and ham hock Cesar salad	Cottage pie	Katsu Chicken	Battered or Steamed Pollock
<b>Main 2</b>	Vegan mince and five bean tacos ✓	Mac and cheese Rosemary and garlic bread	Vegan Cauliflower cheese gratin ✓	Tofu Massaman curry ✓	Steak and kidney pie
<b>Street food / Pasta bar</b>	Tomato mozzarella & pesto panini	Pasta Bar Tomato sauce, spicy sausage, spinach pesto	Hot wings Spring onion salad	Pasta Bar Tomato sauce, spinach pesto	Beetroot and edamame Burger, yogurt and mint dressing ✓
<b>Jackets</b>	Potatoes, sweet potato, roasted roots, beans, cheese	Pots, sweet potato, roasted roots, beans, cheese	Pots, sweet potato, roasted roots, beans, cheese	Pots, sweet potato, roasted roots, beans, cheese	Pots, sweet potato, roasted roots, beans, cheese
<b>Vegetables</b>	Vegetable Rice sour cream guacamole smashed peas corn	Red onion, rosemary and potato sauté Green bean and minted peas	New potato Steamed broccoli Roasted carrot	Noodles Vegetable rice Stir fried greens Crispy onions	Home cut chips peas, mushy peas, curry sauce, batter bites, lemons, tartar sauce
<b>Salad</b>	Sweetcorn and pepper salsa	Tomato and mozzarella salad	Chinese salad	Red slaw	Mixed house salad
<b>Dessert 1</b>	Eton mess	Summer pudding	Fudge sundae	Banoffee pots	Jelly
<b>Dessert 2</b>	Chocolate fudge cake	Apple and berry crumble	Bread and butter pudding	Honey and lemon sponge	Fruity flapjack



MOUNT  
KELLY

### Week 3 Dinner Menu: Prep

	<b>Monday</b>	<b>Tuesday</b>	<b>Wednesday</b>	<b>Thursday</b>	<b>Friday</b>
<b>Main</b>	Burger bar	Lamb biriyani	Cornish pasty	Peri Peri turkey steak	Chicken katsu
<b>Vegetarian</b>	A different style burger each week	Curried cauliflower keema naan	Squash and fennel seed pasty	Lemon and thyme Quorn fillet wrap	Vegan katsu
<b>Vegetables</b>	Shoe string fries BBQ beans	Steamed rice, poppadums, mango chutney	Roasted root vegetables	Potato wedges, baby corn, broccoli	Egg fried rice, stir fried greens, crispy onions
<b>Salad bar</b>	Selection of daily salads	Selection of daily salads	Selection of daily salads	Selection of daily salads	Selection of daily salads
<b>Dessert</b>	Biscoff blondie	Viennese fingers	Homemade muffins	Marbled loaf cake	Chantilly eclairs

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**Week 3 Dinner Menu: College**

	<b>Monday</b>	<b>Tuesday</b>	<b>Wednesday</b>	<b>Thursday</b>	<b>Friday</b>	<b>Saturday</b>	<b>Sunday</b>
<b>Main 1</b>	Smoked BBQ chicken thigh	Slow cooked lamb biriyani	Hot dog bar Beef and pork sausages	Peri peri Turkey steak	Special fried Chow Mein		Roast Turkey Yorkshire puddings
<b>Main 2</b>	Seafood Gumbo	Chicken Kathi naan	Beef chilli	Hot and sweet chicken wings	Crispy chilli beef		Honey roasted gammon
<b>Main 3</b>	Chachouka	Curried Cauliflower steak V	Vegan hot dog V	Vegan lemon and thyme fillet wrap V	Cantonese style Quorn fillet		Vegetable wellington
<b>Sides</b>	Herbie diced potato Sweetcorn Broccoli	Sag aloo Steamed rice Poppadums Mango Chutney Cucumber raita	Chips Crispy onions pickled slaw American mustard Corn on the cob	Grilled broccoli Baby corn Coleslaw Wedge	Egg fried rice Prawn cracker Cabbage and water chestnuts		Mashed swede Honey roast carrots & parsnip Gravy Yorkshire puddings
<b>Hot dessert</b>	Traybake & custard	Traybake & custard	Traybake & custard	Traybake & custard	Traybake & custard		Fruit crumble & custard
<b>Dessert</b>	Fruit crumble slice Jelly	Sweet potato and coconut muffin Sundae	Shortbread chocolate sauce Mousse	Bakewell tart Jelly	Lime and coconut Cheesecake Sundae		Mousse

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