

MOUNT KELLY

Week 1 Lunch Menu: Prep

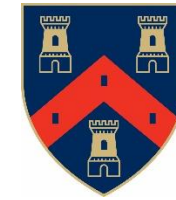
	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Leek and potato Homemade bread	Butternut squash and chilli Homemade bread	Tomato and basil Homemade bread	Roasted vegetable Homemade bread	Spicy chicken noodle broth Homemade bread
Main	Beef bolognese with spaghetti	Hunters BBQ chicken	Roast west country beef and Yorkshire pudding	Beef stir fry	Breaded fish with lemon wedge
Vegetarian	Potato gnocchi in chunky vegetable and basil sauce	Hunters style Quorn fillet	Roast pepper, stuffed with couscous	Vegetable chow mein	Macaroni cheese
	Jacket potato with baked beans and cheddar cheese	Pasta with tomato sauce and cheddar cheese	Jacket potato with baked beans and cheddar cheese	Pasta with tomato sauce and cheddar cheese	Jacket potato with baked beans and cheddar cheese
Vegetable	Garlic bread Garlic roasted new potato Broccoli and green beans	Smoked paprika oven baked wedges sweetcorn	Roast potatoes, Honey glazed carrots Cauliflower cheese	Steamed rice Prawn crackers Wilted savoy and green beans	Home cut chips Curry sauce Mushy peas Peas Tartare sauce
Dessert 1	Chocolate and beetroot sponge and chocolate sauce	Fruit crumble and custard	Strawberry meringue pots	Apple and parsnip sponge	Cinnamon rolls
Dessert 2	Fruit jelly, Orange slices, Fresh fruit salad	Selection of fruit yoghurts, Homemade granola Orange slices Fresh fruit salad	Fruit jelly, Orange slices, Fresh fruit salad	Selection of fruit yoghurts, Homemade granola Orange slices Fresh fruit salad	Ice cream sundae

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Week 1 Lunch Menu: College

	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Spicy lentil	Tomato and basil	Sweet potato, chilli and coconut	Mushroom	Roasted vegetable
Main	Jerk chicken with rice and peas	Cornflake chicken with BBQ sauce	Cottage pie	Thai chicken curry with rice and prawn crackers	Battered fish with lemon wedges
Vegetarian	Roasted sweet potato and black bean stew	Vegetable risotto	Roasted vegetable tart	Vegetable pad thai	Vegan fish fingers
Pasta	Beef bolognese Garlic and rosemary bread	Spicy sausage Creamy ham and mustard Tomato and garlic bread	Chicken and pesto Sundried tomato and olive Garlic bread	Roasted roots- jacket sweet pots, beets Beef chilli or ratatouille	Mac 'n' cheese Garlic and olive bread
Deli	Cheese and salami panini Cheese and tomato panini	Tuna and sweetcorn multiseed baguette Beetroot hummus and crispy chickpea baguette	Chipotle chicken ciabatta Egg and cress ciabatta	Pulled pork bagel Cream cheese and spring onion bagel	Chicken cesar wrap Honey and mustard quorn wrap
Vegetables	Spicy carrots and cabbage	Potato wedges, sweetcorn and sugar snap peas	Broccoli and peas	Sauteed green beans and baby corn	Chips, Peas, Mushy peas, Curry sauce
Dessert 1	Orange shortbread	Chocolate brownie	Pineapple upside down and cream	Fruit crumble and custard	Lemon drizzle with lemon sauce
Dessert 2	Mango panna cotta	Fresh cut fruit	Banoffee pots	Yoghurt with puree and granola	Sundaes



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Week 1 Dinner Menu: Prep

	Monday	Tuesday	Wednesday	Thursday	Friday
Main	Crispy chicken wraps	Panini bar: Chef's selection of toasted paninis	Sausage and egg plait	Moroccan spiced chicken skewers	Homemade donner kebab
Vegetarian	Halloumi and roasted pepper stuffed pitta	Panini bar: Chef's selection of toasted paninis	Vegan sausage rolls	Vegetable skewers	Chickpea falafel in spiced tomato sauce
Vegetables	Herby diced potato Peas	Homemade lightly seasoned crisps Dressed green salad	Crispy potatoes Broccoli Baked beans	Buttered baby potatoes Beetroot slaw Corn on the cob	Herby potato dice, Garlic mayo, Kebab salad, Pickled red onion
Salad bar	Selection of salads	Selection of salads	Selection of salads	Selection of salads	Selection of salads
Dessert	Toffee popcorn topped pancakes	Homemade cookies	Millionaire shortbread	Iced cupcakes	Ice cream sundae

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Week 1 Dinner Menu: College

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Soup	Vegetable	Spicy lentil	Tomato and basil	Sweet potato, chilli and coconut	Mushroom	Asian themed menu	Carrot and coriander
Main	Open brisket sandwich topped with fried egg	Chicken chasseur	Peri peri and lime chicken thighs	Pork and pepperoni spaghetti	Lamb kebab in a pitta with minted cucumber yoghurt		Roast beef and Yorkshire puddings
Main 2	Chicken biryani with naan bread and mango chutney	Bacon, egg and potato pie	Beef tagine	Chicken, broccoli and leek pasta	Hunter's chicken		
Vegetarian	Curried jackfruit kofti roll	Roasted pepper and red onion quiche	Vegetable sausage chilli	Vegan lasagne	Chickpea and cauliflower burritos		Stuffed peppers
Vegetables	Potato wedges Roasted cauliflower and green beans	Garlic roasted new potatoes Carrots and peas	Couscous	Green salad and toppings	Fragrant vegetable rice Panache of veg		Roast potatoes Cauliflower cheese Roasted carrots, parsnip
Dessert	Sweet potato and dark chocolate brownie	Raspberry and white chocolate muffins	Sticky ginger sponge	Baked cinnamon cheesecake	Millionaire shortbread		Apple pie and cream

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