

Week 2 Lunch Menu: Prep

	Monday	Tuesday	Wednesday	Thursday	Friday	
Soup	Tomato and basil Moroccan chickpea		Mushroom	Carrot and coriander	Apple and celeriac	
Main	Howell's pork sausages	Chicken quesadillas	Roast west country gammon	Sweet and sour chicken	Breaded fish with lemon wedge	
Vegetarian	Vegan sausages	Vegetable fajitas	Cherry tomato, red onion and spinach tarts	Vegetable stir fry	Cherry tomato, courgette and mushroom skewers with sweet chilli dip	
Pasta/Jacket Potato Bar	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	Pasta with tomato sauce and cheddar cheese	
Sides	Creamy mash Sliced carrots Peas	Oven roasted wedges Sweetcorn and green beans	Roasted potatoes, Honey roasted carrot Peas	Egg fried rice Prawn crackers Baby corn and peppers	Home cut chips, curry sauce, mushy peas, peas tartare sauce	
Dessert 1	Jaffa cakes	Hundreds and thousands sponge	Caramelised apple and pear sponge	Blueberry tarts and cream	Banana bread and custard	
Dessert 2	Selection of fruit yogurts, Homemade granola Orange slices Fresh fruit salad	Fruit jelly, Orange slices, Fresh fruit salad	Selection of fruit yogurts, Homemade granola Orange slices Fresh fruit salad	Fruit jelly, Orange slices, Fresh fruit salad	Selection of fruit yogurts, Homemade granola Orange slices Fresh fruit salad	

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Week 2 Lunch Menu: College

	Monday	Tuesday	Wednesday	Thursday	Friday	
Soup	Mediterranean Vegetable	Sweetcorn	Tomato & Bean	Courgette & Lemon	Leek & Potato	
Main	Pesto Chicken & Grilled Vegetables	Hoisin Chicken Chow Mein	Beef & Bean Fajita	Lemon & Herb Chicken on Sourdough Bread	Battered Fish Steamed Hake in Garlic & Herb Butter	
Vegan	Vegan Meatballs in Red Pepper Sauce	Satay Mushroom Fried Rice	Vegan Mince Quesadilla	Vegan Strip Tagine	Vegan Crispy Fillet	
Pasta & Rice Bar	Spaghetti Bolognaise Creamy Garlic Mushroom Pasta Cheesy Garlic Bread	Warm Salad Bar: Tuna, Olives, Sundried Tomatoes Roast Vegetable Couscous	Spaghetti Carbonara Smokey Cheese Sauce Coriander & Smoked Paprika Bread	Beef with Lemon & Cream Pasta Tomato Sauce & Pasta Cumin & Garlic Bread	Macaroni Cheese Garlic & Parsley Bread	
Vegetables	Diced Potatoes in Basil Oil Carrots & Green Beans	Lemon & Coriander New Potatoes Stir-Fried Vegetables & Beansprouts Prawn Crackers	Black Pepper Wedges Baby Corn & Garlic Green Beans	Seasoned Rice Roasted Aubergine, Courgette & Peas	Home-Cut Chips Peas, Mushy Peas, Curry Sauce, Lemon Wedges, Tartar Sauce	
Deli	Sliced Beef, Piccalilli & Gherkin Bagel Roasted Vegetables & Cream Cheese Bagel	Meatball Sub Falafel Sub	Sweet Chilli Sausage Wrap Coronation Chickpea Wrap	Bacon, Cheddar, Mayo Roll Cheddar, Onion, Mayo Roll	Coronation Chicken Baguette Sliced Egg & Cress Open Sandwich	
Dessert 1	Banoffee Pudding & Custard	Pineapple Upside-down Sponge & Custard	Chocolate Orange Sponge & Chocolate Sauce	Biscoff Blondie & White Chocolate Sauce	Spiced Orange Cake & Vanilla Custard	
Dessert 2	Summer Berry Fool	Strawberry Jelly	Lemon Cheesecake	Raspberry & White Chocolate Mousse	Eton Mess	



Week 2 Dinner Menu: Prep

	Monday	Tuesday	Wednesday	Thursday	Friday
Main	Fish finger baps	Pork meatballs	Hunter's chicken	Smoked ham hock macaroni cheese	Mount Kelly pizza night Chef's selection of homemade pizzas
Vegetarian	Halloumi and roasted vegetable pittas	Vegetarian meatballs	Quorn fillet hunter's style	Tomato, basil and cheese	Mount Kelly pizza night Chef's selection of homemade pizzas
Sides	Garlic new potatoes Savoy cabbage	Spaghetti Broccoli Garlic bread	Crispy potatoes, peas, baked beans	Garlic bread Herby diced potatoes Green beans	Potato skins Baked beans
Salads	Selection of salads	Selection of salads	Selection of salads	Selection of salads	Selection of salads
Dessert	Eton mess	Rice crispy treats	Artic roll	Homemade cookies	Jam doughnuts

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Week 2 Dinner Menu: College

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Soup	Leek & Potato	Mediterranean Veg	Hot & Sour	Broccoli	Red Pepper & Courgette	*American Night*	Parsnip
Main	Chicken Jambalaya	Crispy Chicken Burger with Peri Peri Mayo	Noodle Bar: Choice of	Beef Lasagne & Garlic Bread	Tuna Melt Panini		Roast Turkey with Sage & Onion Stuffing
Main 2	Seafood & Sausage Gumbo	Chilli Dog	Sweet & Sour Chicken, Pork, Prawns, Vegan Strips, Chinese Barbecue, or Curry Sauce	Chicken Risotto	Barbecued Pulled Pork & Raw Slaw Bap		Roast Pork with Sage & Onion Stuffing
Vegan	Vegan Jambalaya	Vegan Chilli Dog with Sweetcorn Relish	Onions, Peppers, Mushrooms or Sweetcorn	Wild Mushroom Gnocchi	Falafel Burger with Spicy Tomato Sauce		Vegetable Wellington Vegan Gravy
Vegetables	Cajun Potatoes Holy Trinity Vegetables with Sweetcorn	Home-Cut Chips Sweet Chilli Corn and Peppers	Vegetable Fried Rice Stir Fried Greens Prawn Crackers	Rosemary Roast Potatoes Carrots & Peas	Seasoned Diced Potatoes Corn on the Cob, Beans		Roast Potatoes Roast Carrots & Parsnips, Mashed Swede, Savoy Cabbage, Gravy
Dessert	Sweet Potato Spice Cake	Apple Pie with Whipped Cream	Pineapple Sundae	Lemon Meringue Pots	Chocolate Sponge & Chocolate Sauce		Summer Fruit Crumble & Custard

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