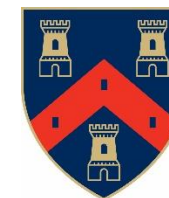


MOUNT KELLY

Week 1 Lunch Menu: Prep

	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Red lentil Chickpea and Chilli	Mushroom	French Onion	Parsnip and carrot	Broccoli
Main	Bolognaise	Hunters chicken	Roast west country beef and Yorkshire pudding	Chicken & Leek Pie	Breaded fish with lemon wedge
Vegetarian	Pesto and gnocchi bake	Homity Pie	Lentil and vegetable loaf	Vegetable Pie	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
Vegetables	Spaghetti Green beans	Mash potato Sauteed cabbage	Roast potatoes, Roasted carrots & parsnips Broccoli & Leek cheese	Mash potato Kale	Home cut chips Mushy peas Peas Tartare sauce
Dessert 1	Marble sponge and custard	Iced lemon drizzle cake	Fruit crumble and custard	Chocolate Sponge and sauce	Cinnamon rolls
Dessert 2	Orange slices	Jelly Fresh fruit salad	Orange slices	Lemon posset Kiwi / Pineapple	Fruit jelly Orange slices

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MOUNT KELLY

Week 1 Lunch Menu: College

	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Soup of the day	Soup of the day	Soup of the day	Soup of the day	Soup of the day
Main	Sausages with caramelised onions	Thai Green Curry	Lamb & Apricot Tagine	Rolled Pork Belly	Crispy Battered Fish Steamed Hake Orange & Rosemary Butter
Vegan	Vegan sausages	Lentil & Squash Curry	Chickpea Tagine	Vegetarian wellington	Pea Fritter
Pasta Bar	Jacket and Sweet Potatoes Pasta Bar with Sauces Fresh Homemade Breads	Jacket and Sweet Potatoes Pasta Bar with Sauces Fresh Homemade Breads	Jacket and Sweet Potatoes Pasta Bar with Sauces Fresh Homemade Breads	Jacket and Sweet Potatoes Pasta Bar with Sauces Fresh Homemade Breads	Jacket and Sweet Potatoes Pasta Bar with Sauces Fresh Homemade Breads
Vegetables & Sides	Crushed new potatoes Carrots & Peas Onion Gravy	Coriander rice Spiced Mixed Greens Prawn Crackers	Pomegranate cous cous Roasted Broccoli & Green Beans	Roasted New Potatoes Honey Roast Carrots & Parsnips	Home-Cut Chips Peas, Mushy Peas, Curry Sauce, Lemon Wedges Tartare Sauce
Deli Bar	Selection of Various Filled / Open / Sandwiches, Wraps, Paninis or Baguettes	Selection of Various Filled / Open / Sandwiches, Wraps, Paninis or Baguettes	Selection of Various Filled / Open / Sandwiches, Wraps, Paninis or Baguettes	Selection of Various Filled / Open / Sandwiches, Wraps, Paninis or Baguettes	Selection of Various Filled / Open / Sandwiches, Wraps, Paninis or Baguettes
Pudding	Apple & Blackberry Crumble & Custard	Bakewell sponge	Orange Shortbread	Chocolate Brownie	Ginger Cake & Custard
Chilled Dessert	Lime Jelly	Granola Topped Yoghurt and Sauce	Strawberry Mousse	Berry Fool	Coconut Cold Rice Pudding Pots

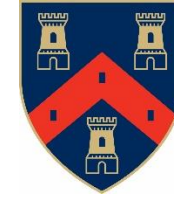


MOUNT KELLY

Week 1 Dinner Menu: Prep

	Monday	Tuesday	Wednesday	Thursday	Friday
Main	Southern fried chicken wraps	Gammon ham, fried egg and grilled pineapple	Tuna fishcakes	Stripped beef enchiladas	Cornflake chicken bites and BBQ sauce
Vegetarian	Chickpea and mushroom wraps	Mushroom risotto	Sweet potato cakes	Mixed bean enchiladas	Spinach and parmesan swirls
Vegetables	Herby diced potatoes	Fries Peas Grilled tomatoes	Crispy potatoes Green beans	Nachos Soured cream Guacamole Baby corn	Herb wedges Vegetable medley
Salad bar	Selection of salads	Selection of salads	Selection of salads	Selection of salads	Selection of salads
Dessert	Tiffin	Blondie	Victoria sponge rounds	Chocolate melting moments	Brownies

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MOUNT KELLY

Week 1 Dinner Menu: College

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Soup	Soup of the day	Soup of the day	Soup of the day	Soup of the day	Soup of the day	Soup of the day	Soup of the day
Main	Teriyaki beef chow mein	Cajun Chicken Thighs	Crispy Sweet & Sour Chicken	Pork and Beef Meatballs	Honey roast Ham	Chefs Choice	Roast Beef & Yorkshire Pudding
Main 2	Pasta Americana	Sausage & Bacon Pasta	Chorizo Pasta Bake	Red Pesto Pasta	Sweet Chilli Chicken Pasta		Roasted Honey & Mustard Glazed Gammon
Vegan	Mushroom & vegetable chow mein	Cajun Sweetcorn fritter	Sweet & sour tempura vegetables	Meatless Balls	Garlic Mushrooms on Toasted sourdough		Mushroom & Leek Loaf Vegan Gravy
Vegetables & Sides	Seasoned Noodles Cabbage stir fry Prawn crackers	Blackened potatoes Green Beans Broccoli	Prawn Crackers Fried Rice Soy Glazed Broccoli	Spaghetti Green Beans Garlic Focaccia	Rosemary Roast New Potatoes Corn on the cob BBQ Beans Grilled Pineapple, Fried eggs		Roast Potatoes Roast Carrots & Parsnips, Swede Mash, Cabbage Gravy
Dessert	Rocky Road	Apple & Cinnamon Sponge	Eton Mess	Sticky Toffee Pudding	Eton Mess Pots		Apple & Pear Crumble & Custard

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