



Week 2 Lunch Menu: Prep

	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Carrot and coriander	Roasted red pepper, sweet potato and paprika	Butternut squash	Roasted vegetable	Tomato
Main	Howell's pork sausages	Tex-Mex chicken	Roast west country gammon	Lasagne	Breaded fish with lemon wedge
Vegetarian	Vegan sausages	Butternut squash and sage risotto	Red onion chutney and spinach parcels	Creamy courgette lasagne	Bubble and squeak with a fried egg
Pasta Bar/ Jacket Potato	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
Vegetables & Sides	Creamy mash Sliced carrots	Herb oven roasted wedges Sweetcorn	Roasted potatoes, Honey roasted carrots & parsnips Peas	Garlic bread Broccoli	Home cut chips
Dessert 1	Orange sponge with white chocolate icing	Black forest pots	Apple and pear crumble with custard	Carrot cake	Hundreds and thousands sponge
Dessert 2	Fresh fruit salad	Orange slices	Fresh fruit salad	Fruit jelly, Orange slices	Kiwis and melon

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Week 2 Lunch Menu: College

	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Mediterranean Veg	Sweetcorn	Tomato & Basil	Courgette & Lemon	Leek & Potato
Main	Hoisin Chicken Fried Rice	Beef Chilli with Nachos, Sour Cream, Guacamole	Roast Beef	BBQ Pulled Pork and Crispy Onions. Lebanese Flatbread	Beef Burger with Toppings
Vegan	Hoisin Mushroom Fried Rice	5 Bean Chilli and Nachos	Lentil & Vegetable Loaf	BBQ Pulled Jackfruit Baps and Crispy Onions	Fishless Finger Baps.
Pasta Bar	Jacket and Sweet Potatoes. Pasta Bar with Sauces Rosemary Flatbread	Jacket and Sweet Potatoes. Pasta Bar with Sauces Rosemary Flatbread	Jacket and Sweet Potatoes. Pasta Bar with Sauces Coriander & Smoked Paprika Bread	Jacket and Sweet Potatoes. Pasta Bar with Sauces Garlic Bread	Jacket and Sweet Potatoes. Pasta Bar with Sauces Garlic & Parsley Bread
Vegetables & Sides	Noodles & Beansprouts Stir Fried Veg Prawn Crackers	Spicy Rice Stir-Fried Vegetables Roasted Corn	Roast Potatoes Roasted Root Vegetables. Gravy	Cajun Wedges Mexicorn Coleslaw Tossed Salad	Home-Cut Chips Sweetcorn, jalapenos, gherkins, cheese slices, crispy onions
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	Banana and Chocolate Bread	Lemon Shortbread	Carrot Cake and Frosting	Raspberry & White Chocolate Flapjack	Spiced Orange Cake & Vanilla Custard
Chilled Dessert	Mixed Berry Sundae	Strawberry Jelly	Lemon Cheesecake Pots	Berry Pannacotta	Butterscotch Mousse



MOUNT
KELLY

Week 2 Dinner Menu: Prep

	Monday	Tuesday	Wednesday	Thursday	Friday
Main	Fish finger baps	Turkey escalope	Smoked ham hock lasagne	Lemon and coriander chicken thighs	Mount Kelly pizza night Chef's selection of homemade pizzas
Vegetarian	Roasted vegetable and feta cheese baps	Roasted red onion and chickpea parcels	Mushroom lasagne	Stuffed peppers with lemon cous cous	
Vegetables & Sides	Fries Baked beans	Wedges Ratatouille	Garlic focaccia Green beans	Roasted new potatoes Broccoli	Potato skins Baked beans
Salad bar	Selection of salads	Selection of salads	Selection of salads	Selection of salads	Selection of salads
Dessert	Black forest gateaux	Swiss roll	Sticky ginger sponge	Waffles with fruit compote and chocolate sauce	Jam doughnuts

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MOUNT
KELLY

Week 2 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 1	Smoky beef nachos	Cornflake Chicken and BBQ Sauce	Chicken & Leek pie	Herb crusted pork chop	Beef Lasagne	Chefs Choice	Roast Turkey with Sage & Onion Stuffing
Main 2	Lemon & Coriander chicken thighs	Ham and Cheese Macaroni Bake	Tomato bacon pasta	Sausage creamy Pasta	Chargrilled Chicken Pitta		Roast Beef & Yorkshire Pudding
Vegan	Five bean chilli	Crispy Celeriac and Mushroom Sauce	Butternut & Feta pasty	Red onion chickpea parcel	Vegetable Lasagne		Vegetable Wellington Vegan Gravy
Vegetables & Sides	Mexican rice Crispy corn Onions Peppers Mushrooms Refried beans Nacho cheese Salsa	Crushed New Potatoes Roasted Root Veg Medley	Crushed new potatoes Carrots & Peas Gravy	Lemon Rice Mixed Greens Charred Corn	Rosemary Roasted New Potatoes Garden Peas Steamed Broccoli		Roast Potatoes Roast Carrots & Parsnips, Mashed Swede, Savoy Cabbage, Gravy
Dessert	Fruitcake & Custard	Strawberry Cheesecake	Chocolate Banana Bread	Lemon Meringue pie	Biscoff Blondie		Apple & Cinnamon Crumble & Custard

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