



Week 3 Lunch Menu: Prep

	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Leek and potato	Minestrone	Pea and mint	Celeriac and apple	Chicken and sweetcorn
Main	Chicken curry	Beef meatballs	Roasted chicken herb and garlic or plain with sage and onion stuffing	Homemade pizza or once a month Chinese	Breaded fish with lemon wedge
Vegetarian	Lentil dahl	Vegan meatballs	Vegetable quiche	Vegetarian pizza	Macaroni Cheese
Jacket potato/ Pasta 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
Vegetables & Sides	Poppadoms Rice Sag aloo	Spaghetti Savoy cabbage Garlic Focaccia	Roasted potatoes, Caramelised roasted carrot & parsnip Broccoli and leek cheese	Herb diced potatoes Sweetcorn	Home cut chips Mushy peas, Peas Tartare sauce Baked beans
Dessert 1	Bakewell sponge with custard	Coffee cake with butter icing	Fruit pie with cream	Marble sponge with chocolate sauce	Blackberry and almond sponge with custard
Dessert 2	Orange slices	Jelly Fresh fruit salad	Orange slices	Trifle Fresh fruit salad	Pineapple & Kiwi

We are a Coeliac UK accredited venue. If you require a gluten free dish, please speak to a member of staff and we will be more than happy to prepare one for you.



Week 3 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	Spicy chorizo sausage	Jerk chicken thigh	Chicken Korma Poppadum's	Marinated Beef & Vegetable Kebab on Lebanese Flatbread	Battered Sausage Hake Mornay
Vegan	Falafel in spicy tomato sauce	Mushroom & Vegetable Pie	Chickpea & Mixed Vegetables Korma	Marinated Vegetable Kebab in Pitta	Vegan Battered Sausage
Pasta bar	Jacket and Sweet Potatoes Pasta Bar with Sauces Olive Bread	Jacket and Sweet Potatoes Pasta Bar with Sauces Cheesy Bread	Jacket and Sweet Potatoes Pasta Bar with Sauces Garden Herb Bread	Jacket and Sweet Potatoes Pasta Bar with Sauces Thyme Bread	Jacket and Sweet Potatoes Pasta Bar with Sauces Pesto Swirl Bread
Vegetables & Sides	Creamed new Potatoes Sauté Cabbage & Kale Roasted Carrots	Cajun Potato Wedges Mexicorn Rice and peas	Pilau Rice Tarka Daal Mango Chutney	Lemon and Pepper Cous Cous Mixed Vegetables	Home-Cut Chips
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	Warm Date Pudding with Sticky Toffee Sauce & Cream	Carrot Cake with Cream Cheese Frosting	Shortbread & Custard	Chocolate Fudge Cake & Chocolate Sauce	Toffee Apple Flapjack & Custard
Chilled Dessert	Yoghurt Pots	Lime jelly	Raspberry Mousse	Black Forest Pots	Orange Jelly



MOUNT
KELLY

Week 3 Dinner Menu: Prep

	Monday	Tuesday	Wednesday	Thursday	Friday
Main	Beef burgers	Chicken and chorizo pasta	Sticky pork and spring onion bao buns	Beef stroganoff	Donar kebab
Vegetarian	Veggie burgers	Butternut squash, spinach and feta pasta	Spring rolls with chilli dip	Vegetable stroganoff	Vegetable kebab
Vegetables & Sides	Fries Sliced onions Sliced cheese Bacon bits	Cheesy wedges Beans	Egg fried rice Prawn crackers Stir fry vegetables	Rice Sweetcorn	Smoked paprika oven roasted wedges Roasted vegetables
Salad bar	Selection of salads	Selection of salads	Selection of salads	Selection of salads	Selection of salads
Dessert	Chocolate cupcakes	Lemon meringue pie	Cookies	Raspberry and white chocolate flapjack	Pancakes with popcorn and toffee sauce

We are a Coeliac UK accredited venue. If you require a gluten free dish, please speak to a member of staff and we will be more than happy to prepare one for you.



MOUNT
KELLY

Week 3 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	Chef's Choice	Soup of the Day
Main	Hot Dogs	Hunters Chicken	Lamb Moussaka	Theme Night!	Katsu Chicken		Lemon & Thyme Chicken Leg & Stuffing
Main 2	Chicken & Chorizo pasta	Sweet Chilli Sausage Pasta	Carbonara		Chicken & Pesto pasta		Maple Glazed Roast Gammon
Vegan	Spicy bean burger	Butternut, feta, chickpea parcel	Aubergine Moussaka		Chickpea & Root veg goulash		Vegan Casserole Vegan Gravy
Vegetables & Sides	Sliced Garlic Potatoes Roast Carrots Sauté Cabbage	Cumin & Coriander new potatoes Garlic peas & Green beans	Spicy vegetable rice Sweetcorn		Coriander rice Tossed pickled Salad Cumin carrots		Roast Potatoes Roast Carrots & Parsnips, Broccoli Mornay, Cabbage Gravy
Dessert	Banana & Chocolate Sundae	Marble cake	Strawberry Trifle		Mixed Berry Pavlova		Apple & Rhubarb Crumble & Custard

We are a Coeliac UK accredited venue. If you require a gluten free dish, please speak to a member of staff and we will be more than happy to prepare one for you.