


Week 1 Lunch and Dinner Menu

Lunch							
	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
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	Soup of the Day
Main Course	Baked Chicken with Carbonara Sauce D S Pork	Farmhouse Sausages with Rich Onion Gravy G C Su Pork	Chicken Tikka Masala G D Ch Se	Roast Gammon with a Pineapple & Cinnamon Chutney Pork Su #G	Scampi G F CR Fish Fingers G F Baked Fresh Fish F	Pasta Beef Bolognese G D M T	Hot Dogs with Fried onions G D T #S #Se
Vegetarian Option	Roasted Butternut Squash Stuffed with a Tomato & Feta Compote D T	Veggie Sausages S	Vegetable Curry G D E	Sweet Potato & Mixed Vegetable Wellington G E		Roasted Vegetable, Tomato & Herb Pasta	Vegetarian Hot Dog G D T #S #Se
Vegetables & Potatoes	Garlic & Rosemary Infused Potatoes Sautéed Assorted Peas Mixed Peppers & Onions	Creamed Potatoes D S Peas Sweetcorn	Jasmine Rice Naan Bread G Curried Potatoes	Roast potatoes Cauliflower Cheese G D S Cabbage	Chips Baked Beans T Peas	Mixed Vegetables Garlic Bread G	French Fries #G Grilled Corn on the Cob
Pasta/Noodle Option	Gnocchi in Cheese Sauce D S G E	Courgette, Bacon & Pea Pork, G, D	Roasted Vegetable Penne G T	Tomato & Basil Penne G T	Butternut Squash Risotto D C E Su		Garlic Mushroom Pasta G T C
Jacket Potato Filling	Assorted Fillings	Assorted Fillings	Assorted Fillings	Assorted Fillings	Assorted Fillings	Assorted Fillings	Assorted Fillings
Dessert	Black Forest Cake with Cherries & Whipped Cream G D E S	Jam Sponge & Custard G D E S	Pumpkin Pie G D E S	Sticky Toffee Sponge & Vanilla Sauce D G E S	Chocolate Orange Bread & Butter Pudding & Custard G Su E D	Banoffee Pie G D E S	Choc Ices D S #N
Extras	A selection of cold meats and salads are available on the salad bar. Assorted cut & whole fresh fruit & yoghurts D – assorted flavours						

Dinner							
	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Main Course	Lamb Curry Ch T #G	Burger Night G Bacon Pork Cheese Slice D	<i>International Boarders' Themed Supper</i>	Slow-Cooked Beef Brisket Chilli T #G	Chicken Shawarma G S	Pizza Night G D T	Roast Pork with Apple Sauce, Stuffing & Gravy C G Pork
Vegetarian Option	Sweet Potato & Chickpea Coconut Curry C ~G	Vegetable Burger Bun G		Sweet Potato Chilli T Ch #G	Roasted Vegetable & Falafel Shawarma T G Se D E	Veggie Pizza G D T	Cream Cheese, Spinach & Feta Filo Pie G D S
Vegetables & Potatoes	Steamed White Rice Peas C Mini Naan Bread G Poppadom G	French Fries Onion Rings G Lettuce		Twice-Cooked Jacket Potato Halves D Corn on the Cob	Herby Diced Potatoes Pitta Bread G	Fresh Baked Potato Wedges	Roast Potatoes Peas Cabbage
Pasta Option	Ravioli G	Tomato & Basil Penne G		Spicy Chorizo & Roasted Cherry Tomato G S D T	Roasted Broccoli & Cheddar Penne Bake G D S	Carbonara G D S Pork	Tomato Pasta Bake G T C
Jacket Potato Filling	Assorted Fillings	Assorted Fillings	Assorted Fillings	Assorted Fillings	Assorted Fillings	Assorted Fillings	Assorted Fillings
Dessert	Chocolate Fudge Cake G E D S	Coconut & Pineapple Swiss Roll D G E		Biscoff Cheesecake D G Su	Brownie & Ice Cream D G E S	Rice Krispy Cake S	Vanilla Cream Choux Bun G E D
Extras	A selection of cold meats and salads are available on the salad bar. Assorted cut & whole fresh fruit & yoghurts D – assorted flavours						

All our dishes are produced in kitchens that contain allergens. Please advise the Chef Manager of any special dietary requirements, food intolerances or food allergies.

G=Gluten, D=Dairy, E= Egg, Ch=Chilli, T=Tomato, M=Mustard, C=Celery, S=Soya, F=Fish, Su=Sulphur dioxide, Se=sesame, L=Lupin, CR=crustacean, N=nut, P=peanut.

"May contain" = # and then the letter of the allergen