

WEEK 1	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
To Start	North African Chickpea and Lentil Soup with Crème Fraiche (V)	Chunky Plum Tomato and Basil Soup with Parmesan Biscuits (V)	Potato and Leek Soup with Cheese Straws (V)	Classic Minestrone with Parmesan and Garlic Croutons(V)	White Bean and Celeriac Soup with Celeriac Crisps (V)	Crudité Selection with Homemade Hummus	Apple Carrot and Watercress Raw Juice (V)
Homemade Bread Of The Day	Wholemeal and Pumpkin Seed Bloomer	Rustic Crusty French Loaf	Naan Bread	Malted Wholemeal and Raisins	Basil and Sundried Tomato Focaccia	Parmesan and Chive Ciabatta	Sunflower and Poppy Seed Plait
Main Event 1	Slow Cooked Lamb Lasagne with Garlic Herb Bread	Local Butcher Sausages Served on a Bed of Creamy Mustard Mash with Caramelised Onion Gravy on the Side	Thai Green Chicken Curry with Asian Spiced Rice	Roast Pork with Crackling and Baked Sage and Onion Apples	100% MSC* Oven Baked Haddock Fillet with a Herb Crust and Watercress Mayo	Crunchy Topped Tuna Pasta Bake	Roast Beef with Yorkshire Pudding and Horseradish Cream
Main Event 2	Hot Chicken Slaw Filled Jacket	Chilli Beef Ramen Noodles (Spicy Beef and Vegetables on a Bed of Ramen Noodles)	Three Cheese Macaroni and Red Pepper Bake (V)	Lamb Kare Lomen Soba Noodles (Marinated Lamb and Soba Noodles with Coriander and Teriyaki Dipping Sauce)	Spaghetti with Pangritata and Chilli (V)	Smoked Ham and Melted Mozzarella Paninis	Roast Turkey with Bacon Rolls and Cranberry Sauce
Meat Free Zone	Homemade Falafel Burger in a Chargrilled Wholemeal Pitta with Tsatsiki	Crushed Potato and Leek Cake with Toasted Goats Cheese and Red Onion Marmalade	Chickpeas and Spinach with Honeyed Sweet Potato and Greek Yoghurt	Warm Tortilla Filled with Fajita Spiced Peppers with Refried Beans and Guacamole on the Side	Potato and Red Onion Frittata Topped with Toasted Pumpkin Seeds	Marinated Quorn Biryani with Mango Salsa and Poppadoms	Cheddar Cheese and Red Onion Jacket Melt
To Go With	Cumin Roast Carrots Steamed Broccoli	Roasted Peppers Pan-Fried Courgettes	Sweet Corn Wok Fried Ginger Vegetables	Green Beans Dauphinoise Potatoes	Chunky Chips Garden Peas	Turmeric Cauliflower Mini Onion Bhajis	Roast Potatoes Roast Vegetable Medley
Puddings	Oat Topped Crunchy Orchard Fruit Crumble with Custard	Goopy Chocolate and Beetroot Brownie	Pear and Ginger Cake with Crème Fraiche	Sultana and Apricot Flapjack Fingers	Deep Filled Leighton Park Apple Pie and Custard Sauce	Waffles with Cream and Blueberry Compote	Sticky Toffee and Date Pudding with Toffee Sauce and Custard

Available Daily: Crudité Style Self Dress, Self Top Salad Bar with Homemade Protein Accompaniments