



OAKVIEW

RESTAURANT

Leighton Park
Creating healthy school lunches
in partnership with Thomas Franks



Local, Seasonal And Delicious Menus

At Leighton School, it is believed that a healthy mind and body are vital to success at school and developing a commitment to a healthier lifestyle will be of lifelong benefit to the pupils.

Thomas Franks are working with the catering team to deliver delicious fresh food from local and family owned suppliers, to ensure your children have nutritious and flavoursome meals. Thomas Franks will be providing all of Leighton's food, including Food offers include lunch, events and hospitality.

Alongside a creative and delicious series of new menus, we have a number of interactive initiatives to involve the whole school community in our partnership.

Some Of Our Key Goals

Every day the menus will include a wide variety of ingredients and cooking styles to ensure that the pupils receive a balanced diet and learn about a wide range of foods. They will feature a superb array of delicious soups, wholesome main courses and interesting puddings, plus a wide range of fresh salads and fruit.

The menus are planned by the Thomas Franks' development chefs, with assistance from their company nutritionist, to meet the specific needs of the pupils so that they can focus on achieving their best, whether in the classroom or on the sports field.

“There is an honesty in the food we serve and one which will benefit your pupils. The kitchen is a hive of activity where all the dishes and ingredients are freshly prepared and even the salad dressings are made from scratch. The only frozen food permitted will be sweetcorn, peas and puff pastry; everything else will be made from natural, raw ingredients.

Our food is freshly cooked using healthier cooking techniques such as stir-frying, steaming and baking, rather than frying or boiling. We reduce salt by flavouring with herbs and spices and we reduce sugar by flavouring with dried fruit and the natural sweetness of honey and root vegetables.

Part of the way we encourage healthy eating is to provide beautifully cooked food with plenty of variety and fresh fruit and vegetables, but we also use hidden vegetables or disguise them with delicious sauces.”



Frank Bothwell, founder of Thomas Franks



Local And Seasonal Ingredients

All of our meals are freshly made on site using farm-assured meat, sustainable fish and seasonal fruit and vegetables, often locally sourced. Local suppliers bring us the best of each season's produce. Eating with the seasons encourages a varied diet as we are not sourcing the same ingredients all year round for example ripe and juicy tomatoes in summer, sweetcorn in autumn and root vegetables in winter. This means that our chefs have a wide variety of ingredients with which to design imaginative and tempting menus. As parents, you can be confident in the provenance of the ingredients being used and reassured that your child is having wholesome and healthy choices.

Working Together

At Thomas Franks we work closely with our catering teams and the school to support allergen needs and dietary requests. Children with special dietary needs will receive a new offer, also freshly made, which will be a modified version of the main menu. Parents who have questions or concerns about allergens or any aspect of nutrition will be able to call upon the expertise of the Thomas Franks' company nutritionist, Julia Hayes.

Feedback is hugely important to us. We will sit in on the pupil councils and listen to pupils' requests and feedback. An 'ate it, said it, sorted it' feedback guide will mean that pupils and parents can see what actions we have taken.

Thomas Franks is looking forward to working with Leighton School, meeting the pupils and their parents and most importantly of all providing delicious food to all

WORKING LUNCH

Selection of fingers sandwiches

- Ham rocket and mayo
- Tuna & cucumber on brown bread
- Egg & cress on white bread
- Chicken & rocket mayo
- Smoked salmon and lemon cream cheese

Selection of mini cakes

- Chocolate Brownie with white chocolate drizzle
- Fruit scones with jam & clotted cream
- Lemon drizzle with whipped cream and lemon candy slice
- Fruit tarts

Bowls of fresh of fruit

Bowls of crisps



SALAD BAR

Everyday choices

- Mixed green salad leaves
- Chopped tomato - garnished with chopped chives
- Diced cucumber - garnished with chopped parsley
- Grated carrot and orange zest
- Coleslaw - shredded cabbage, onion & carrot in mayonnaise
- Marinated mix olive
- Sweet corn
- Julien of mix peppers

Speciality salads

choices of 4 everyday

Summer Salads

- Green bean, lemon and thyme vinaigrette
- Salad Niçoise
- Mexican 4 bean salad with lime and coriander
- Moroccan style couscous with pomegranate
- Asian slaw with pickled vegetables
- Roast mix peppers with green pesto
- Pickle red cabbage
- Chunky dice avocado with fresh coriander and red chillies
- Rosemary roasted squash and field mushroom salad
- Celeriac coleslaw
- Waldorf salad (nut free)
- Butterbean, quinoa and roasted butternut squash
- Roasted beetroot salad with goat's cheese
- Pasta salad - fresh pasta tossed with red peppers and basil or green pesto
- Potato salad - with shallots and a vinaigrette or mayonnaise and chive dressing
- Slice fennel with lemon juice vinaigrette
- Tabbouleh salad: crack wheat, cucumber, fresh mint, and lemon juice, small diced peppers, lot of chopped parsley, chopped tomato.

Protein Items

choices of 5 everyday

- Beetroot salad - beetroot garnished with spring onions or goat cheese
- Chicken or bacon Caesar salad
- Emerald broccoli & feta or stilton cheese salad
- Grilled sweet potato and pancetta salad
- Tuna salad: rice, red onions, parsley, green beans, red peppers
- Avocado, tomato and feta salad - dressed with lemon juice, olive oil and seasoning
- Rocket and parmesan salad - shaved parmesan, drizzled with olive oil and seasoning
- Greek salad
- Chicory and stilton with vinaigrette
- Roast cauliflower with goat cheese
- Mozzarella pearls, with guacamole, cherry tomato basil



Breakfast Menu

Week 1



Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Hot creamy porridge	Hot creamy porridge	Hot creamy porridge	Hot creamy porridge	Hot creamy porridge	Hot creamy porridge	Hot creamy porridge
Crepe with maple syrup Lemon and Sugar	Pain au chocolat	Ham & cheese toasties Or Cheese toasties	All butter croissants	Bacon & cheese puff pastry Or Tomato & mozzarella puff pastry	Filled croissant with ham & cheese Or Filled croissant with cheese	Ham & cheese toasties Or Cheese toasties
Grilled bacon Pork Sausages Chicken sausages Grilled tomatoes Baked beans Smoked mackerel Mushrooms Toasted bagels Gluten free sausages Potato waffle/Hash browns	Grilled bacon Sausages Chicken sausages Quorn sausages Eggy bread Grill tomatoes Baked beans Smoked mackerel Toasted English muffin Gluten free sausages Potato waffle/Hash browns	Grilled bacon Sausages Chicken sausages Quorn sausages Baked beans Smoked mackerel Toasted bagel Mushrooms Fried bread Gluten free sausages Potato waffle/Hash browns	Grilled bacon Sausages Chicken sausages Quorn sausages Baked beans Smoked mackerel Eggy bread Toasted bagel Grill tomatoes Gluten free sausages Potato waffle/Hash browns	Grilled bacon Sausages Chicken sausages Quorn sausages Baked beans Smoked mackerel Toasted bagel Mushrooms Gluten free sausages Potato waffle/Hash browns	Streaky bacon Sausages Chicken sausages Quorn sausages Grill tomatoes Baked beans Smoked mackerel Toasted bagel Mushrooms Gluten free sausages Potato waffle/Hash browns Banana smoothie	Streaky bacon Cumberland sausages Chicken sausages Quorn sausages Smoked mackerel Vegetable dumplings Grill tomatoes Mushrooms Gluten free sausages Potato waffle/Hash browns
Scrambled eggs Fried egg Boiled egg	Scrambled eggs Poached egg Boiled egg	Scrambled eggs Fried eggs Boiled egg	Scrambled eggs Boiled egg Poached egg	Scrambled eggs Fried egg Boiled egg	Fried egg Cheese omelette Boiled egg	Fried egg Scrambled eggs Boiled egg
Home made Greek yogurt bar with selection of fruit coulis, granola topping or dried fruits	Home made Greek yogurt bar with selection of fruit coulis, granola topping or dried fruits	Home made Greek yogurt bar with selection of fruit coulis, granola topping or dried fruits	Home made Greek yogurt bar with selection of fruit coulis, granola topping or dried fruits	Home made Greek yogurt bar with selection of fruit coulis, granola topping or dried fruits	Home made Greek yogurt bar with selection of fruit coulis, granola topping or dried fruits	Home made Greek yogurt bar with selection of fruit coulis, granola topping or dried fruits
Fresh fruit salad	Fresh fruit salad	Fresh fruit salad	Fresh fruit salad	Fresh fruit salad	Fresh fruit salad	Fresh fruit salad



This Weeks Menu Week 1



Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Soup of the Day served with Traditional farmhouse bread	Soup of the Day served with Courgette and pippis seed bread	Soup of the Day served with Tomato & fresh herbs bread	Soup of the Day served with Multiseed bread	Soup of the Day served with Flat herby bread	Soup of the Day served with Baguette	Soup of the Day served with Baguette
Hot & Hearty one Campanella Slow roasted chicken with potato & olives	Hot & Hearty one Braised beef brisket in a rich red wine sauce	Hot & Hearty one Turkey saltimbocca (slow cooked turkey with pancetta, sage, onion)	Hot & Hearty one Chicken breast paillard Served with baby plum tomato and rocket	Hot & Hearty one Calamari, chorizo and new potato tapas	Hot & Hearty one Honk Kong style chicken sweet & sour served with sticky rice	Hot & Hearty one Beef burrito served with sweet potato wedges
Hot & Hearty two Classic beef lasagne	Theatre Dish Smoky lean pork & black bean flatbread sandwich with guacamole & sour cream	Hot & Hearty two Lemon & cherry tomato roast fillet of salmon with beurre noisette	Theatre Dish 100% beef burger topped with cheesy potato cake and avocado salsa	Hot & Hearty two Lemon & tarragon Crispy fried chicken fillet	Hot & Hearty two Smoked pancetta carbonara	Hot & Hearty two BBQ meaty ribs with buttery corn
Sides Steamed carrots and peas Homemade garlic bread	Sides Seasonal mixed vegetables Dauphinoise potatoes	Sides Spinach & pesto pols Lyonnaise potatoes	Sides Roast sweet potato Lemon infused broccoli	Sides Curry sauce Mushi peas Seasoned potato wedges Cumin roast carrot	Sides Vegetable stir fried Green vegetable dressed with rapeseed oil	Sides Green beans Selection of salads
Vegetarian Hot & Hearty Vegetable & lentil lasagne Vegetarian Hot & Hearty Slow cooked jackfruit with potato & olives	Vegetarian Hot & Hearty Smoky Tofu & black bean flatbread sandwich with guacamole & sour cream Vegetarian Hot & Hearty Braised lentils and beans in a rich red wine sauce	Vegetarian Hot & Hearty Quorn saltimbocca (slow cooked quorn with sage and onion) Vegetarian Hot & Hearty Lemon & cherry tomato roast fillet of Polenta with beurre noisette	Vegetarian Hot & Hearty Tofu paillard Served with baby plum tomato and rocket Vegetarian Hot & Hearty Aromatic garden burger topped with cheesy potato cake and avocado salsa	Vegetarian Hot & Hearty Lemon & tarragon Crispy fried Quorn fillet Vegetarian Hot & Hearty Char-grill half aubergine topped with soya beans stew	Vegetarian Hot & Hearty Honk Kong style quorn sweet & sour served with sticky rice Vegetarian Hot & Hearty Wild mushroom & courgette carbonara	Vegetarian Hot & Hearty Beans & vegetables burrito served with sweet potato wedges Vegetarian Hot & Hearty Jackfruit patties topped with a poached egg
Dessert of the Day Apple and berry crumble served with vanilla custard	Dessert of the Day Red set lenen chesecake	Dessert of the Day Chocolate brownies	Dessert of the Day Banoffee pie	Dessert of the Day Double chocolate chip spong with chocolate sauce	Dessert of the Day Belgium waffles with chocolate sauce	Dessert of the Day Crepes with fresh fruit compote



This Weeks Menu Week 2



Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Soup of the Day served with Traditional farmhouse bread	Soup of the Day served with Red peppers	Soup of the Day served with Parmesan Bread	Soup of the Day served with Multiseed bread	Soup of the Day served with Crusty bread	Soup of the Day served with Baguette	Soup of the Day served with Baguette
Hot & Hearty one Lp classic chicken korma served with aromatic rice	Hot & Hearty one Roast escallop of turkey with Mediterranean vegetables infused with basil pesto	Hot & Hearty one Lean beef chilli con carne served with tortilla chips	Hot & Hearty one Pork schnitzel served with slice wild mushroom sauce	Hot & Hearty one Smoky bbq chicken legs Served with garlic chive butter	Hot & Hearty one Confit duck served with pancake and all the trimmings	Hot & Hearty one Jumbo Cumberland hot dog with fried onion and coleslaw
Hot & Hearty two Lean mince beef gnocchi bake served rosemary flatbread	Theatre Dish Chicken Caesar ciabatta sandwich and crispy baby leaves	Hot & Hearty two Ginger, lemongrass, coriander slow roast chicken leg and thigh	Theatre Dish Black pepper crusted roast beef served with a pretzel roll, jalapeno sauce and rocket	Hot & Hearty two Alex's Lemon Thyme & black pepper Crispy fried cod fillet	Hot & Hearty two Thai chicken curry served with fresh lime	Hot & Hearty two Chicken chow mein
Sides Naan bread, poppadum's onion bhajis, Steamed broccoli and peas with lemon zest	Sides Seasonal homemade sweet potato wedges	Sides Sticky coconut rice Pan fried bok choy and baby corn	Sides Roast sweet potato Lemon infused broccoli	Sides Curry sauce Mushi peas Sweet potato fries Steamed broccoli and red peppers	Sides Egg fried rice Ginger Chinese cabbage	Sides Prawn crackers Vegetables spring roll Selection of salads
Vegetarian Hot & Hearty Lp classic jackfruit korma served with aromatic rice Vegetarian Hot & Hearty Mince quorn gnocchi bake served with rosemary flatbread	Vegetarian Hot & Hearty Roast escallop of vegetables with Mediterranean vegetables infused with basil pesto Vegetarian Hot & Hearty Falafels Caesar ciabatta sandwich and crispy baby leaves	Vegetarian Hot & Hearty Lentils and beans chilli con carne served with tortilla chips Vegetarian Hot & Hearty Uganda rolex (homemade chapati with egg, tomato onion and coriander)	Vegetarian Hot & Hearty Pork schnitzel served with sliced wild mushroom sauce Vegetarian Hot & Hearty Black pepper crusted vegetable patties served with a pretzels roll jalapeno sauce and rocket	Vegetarian Hot & Hearty Lemon Thyme & Black pepper quorn poppoms Vegetarian Hot & Hearty Ricotta & basil fritters served with chunky tomato sauce	Vegetarian Hot & Hearty Thai quorn curry served with fresh lime Vegetarian Hot & Hearty Confit jackfruit served with pancake and all the trimmings	Vegetarian Hot & Hearty Vegetable hot dog with fried onion and coleslaw Vegetarian Hot & Hearty Tofu chow mein
Dessert of the Day Vanilla & salted caramel chesecake	Dessert of the Day Raffaello	Dessert of the Day Raffaello	Dessert of the Day Eton mess with fresh berries	Dessert of the Day Classic swiss roll	Dessert of the Day Strawberry cornetto ice cream	Dessert of the Day Chocolate brownie and chocolate sauce



This Weeks Menu Week 3



Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Soup of the Day served with Traditional farmhouse	Soup of the Day served with Red peppers	Soup of the Day served with Parmesan	Soup of the Day served with Multiseed bread	Soup of the Day served with Crusty	Soup of the Day served with Baguette	Soup of the Day served with Baguette
Hot & Hearty one Toad in the hole served with roast red onion gravy	Hot & Hearty one Turkey & lambons Fricassee served with tagliatelle verdi	Hot & Hearty one chicken & chorizo paella	Hot & Hearty one Ham & swiss cheese potato cake served with beans stew	Hot & Hearty one Saffron red mullet stew served with colcannon potato and green vegetables	Hot & Hearty one Homemade beef or chicken burger served with all the trimmings	Hot & Hearty one Spaghetti beef bolognese served with garlic bread
Hot & Hearty two Beef penne arrabata served with green salad	Theatre Dish Char-grill tandoori chicken served with aubergine & vegetable sauce and folded naan bread	Hot & Hearty two Parmesan crust cottage pie	Theatre Dish Classic chicken Caesar	Hot & Hearty two Southern fried chicken thigh served with corn on the cob	Hot & Hearty two Char-grill minted lamb steaks	Hot & Hearty two Chicken quesadilla
Sides Fluffy mash potato Panache of seasonal vegetables	Sides Green vegetables Bombay potato & spinach wedges	Sides Roast carrot Green beans	Sides Roast Mediterranean vegetable with green pesto	Sides Curry sauce Mushi peas Chips	Sides Corn on the cob Steamed broccoli Lyonnaise potato	Sides Selection of salad Piri piri potato wedges
Vegetarian Hot & Hearty Vegetable Toad in the hole served with roasted red onion gravy Vegetarian Hot & Hearty Ratatouille and tofu penne arrabata served with green salad	Vegetarian Hot & Hearty Wild mushrooms & polenta fricassee served with tagliatelle verdi Vegetarian Hot & Hearty Char-grill tandoori quorn served with aubergine, vegetable sauce and fold naan bread	Vegetarian Hot & Hearty Garden vegetables and tofu paella Vegetarian Hot & Hearty Vegetables farmer Royal Berkshire pie	Vegetarian Hot & Hearty Jackfruit & swiss cheese potato cake served with beans stew Vegetarian Hot & Hearty Classic tofu and grill polenta Caesar salad	Vegetarian Hot & Hearty Saffron beetroot falafels stew served with colcannon potato and green vegetables Vegetarian Hot & Hearty Southern fried smoked tofu served with corn on the cob	Vegetarian Hot & Hearty Paeumont garden oriental burger served with all the trimming Vegetarian Hot & Hearty Filled mushroom with wilted spinach and goat cheese fritter	Vegetarian Hot & Hearty Vegetable hot dog with fried onion and coleslaw Vegetarian Hot & Hearty Quorn and lentils quesadilla
Dessert of the Day Slicky toffee pudding with toffee sauce	Dessert of the Day Fruit jelly	Dessert of the Day Lemon drizzle with cream	Dessert of the Day Chocolate chip cookies with chocolate sauce	Dessert of the Day Fruit cake with vanilla custard	Dessert of the Day Vanilla ice cream	Dessert of the Day Chocolate brownies



Dinner Menu Week 1



Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Soup of the Day served with Traditional farmhouse bread	Soup of the Day served with Courgette and poppy seed	Soup of the Day served with homemade bread Tomato & fresh herbs bread	Soup of the Day served with homemade bread Multiseed bread	Soup of the Day served with homemade bread Flat herby bread	Soup of the Day served with Baguette	Soup of the Day served with Baguette
Hot & Hearty one Aado Paprika sausage black pepper & courgette skewers	Hot & Hearty one Chicken milanese with garlic butter	Hot & Hearty one Caconon chicken tikka masala served with pakora onion	Hot & Hearty one Chicken & saffron risotto Served with roast caraway seed courgette	Hot & Hearty one Miso chicken ramen with bok choy broth noodles	Hot & Hearty one Chicken Cordon bleu	Hot & Hearty one Piri piri quarter chicken with spicy potato wedges
Hot & Hearty two Aado Smoked salmon & dill penne	Theatre Dish Honey glazed joint of gammon Served with wholegrain mustard sauce	Hot & Hearty two Teriyaki beef with fragrant brown rice	Theatre Dish Spaghetti beef meatballs served on a rich tomato sauce	Hot & Hearty two Beef & peppers quesadilla with guacamole & sour cream dip	Hot & Hearty two Roast fillet of salmon with hollandaise sauce and steamed asparagus	Hot & Hearty two Homemade pizza with a choice of pepperoni, chicken, meaty meat
Sides Creamy mash Roast peppers with green pesto	Sides Green vegetables Chive & butter boiled new potatoes	Sides Naan bread Sir Fried Bok choy, carrot & ginger	Sides Roast mediterranean vegetables	Sides Roast half sweet potato	Sides Steamed new potatoes Mix vegetables	Sides Panache of vegetables
Vegetarian Hot & Hearty Seasonal vegetable & tofu penne Paprika & black pepper vegetable tortia with mint & yogurt dressing	Vegetarian Hot & Hearty Green vegetables and legume milanese All butter puff pastry Cauliflower & quorn	Vegetarian Hot & Hearty Coconut jackfruit tikka masala served with pakora onion Teriyaki vegetables & tofu with fragrant brown rice	Vegetarian Hot & Hearty Polenta & saffron risotto Served with roast caraway seed courgette Spigghetti beef quorn balls served on a rich tomato sauce	Vegetarian Hot & Hearty Miso, lentils, ramen with bok choi broth noodles Five beans & peppers quesadilla with guacamole & sour cream dip	Vegetarian Hot & Hearty Soft cheese & vegetable cordon bleu Roast fillet of Quorn with hollandaise sauce and steamed asparagus	Vegetarian Hot & Hearty Homemade margherita or vegetable pizza Filled crepes with leeks and lentils
Dessert of the Day Victorian cake	Dessert of the Day Tiramisu	Dessert of the Day Baked rice pudding with fruit compote	Dessert of the Day Carrot cake with cinnamon frosting	Dessert of the Day Sultana & Banana large cookies	Dessert of the Day Selection of homemade cakes	Dessert of the Day Gold syrup flapjacks



Dinner Menu Week 2



Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Soup of the Day served with Traditional farmhouse Bread	Soup of the Day served with Spinach & nutmeg Bread	Soup of the Day served with Tiger Bread	Soup of the Day served with Multiseed bread	Soup of the Day served with Crusty	Soup of the Day served with Baguette	Soup of the Day served with Baguette
Hot & Hearty one Sea salt & smoked cheddar homemade beef burgers with tomato relish	Hot & Hearty one Chimichuri beef served with vegetable spicy rice	Hot & Hearty one Italian chicken spezzatino with warm ferned salad	Hot & Hearty one Sichuan chicken served with egg fried rice	Hot & Hearty one Alfredo BBQ Beef burgers Filet of chicken Cumberland sausages	Hot & Hearty one BBQ pulled pork served on a brioche bun	Hot & Hearty one Nepalese spicy roast chicken served with rice and vegetables
Hot & Hearty two Southern fried chicken escalloped burger with sweetcorn relish	Hot & Hearty two Seafood linguine served with homemade garlic flatbread	Hot & Hearty two 24 hours slow cooked leg of pork served spicy apple sauce	Hot & Hearty two Parmesan crust cottage pie	Hot & Hearty two Mini steaks Eat as much as you can	Hot & Hearty two Southern Fried chicken thighs	Hot & Hearty two Beef moussaka served with toasted pitta bread
Sides Seasonal potato wedges Corn on the cob coleslaw	Sides Roast root vegetables	Sides Roast potatoes Steamed buttern carrot Cheesy broccoli	Sides Steamed seasonal vegetables	Sides Selection of salad Corn on the cob	Sides Curly chips Mix vegetables	Sides Ginger broccolis
Vegetarian Hot & Hearty Chimichuri quorn fillet served with spicy vegetable burger Oriental garden burger	Vegetarian Hot & Hearty Wild mushroom linguine carbonara with homemade garlic flatbread	Vegetarian Hot & Hearty Lentils and char-grill halloumi spezzatino spinach, leeks and tofu wellington	Vegetarian Hot & Hearty Parmesan crust vegetable farm pie Shitaki & quorn egg fried rice	Vegetarian Hot & Hearty Spicy bean burgers Halloumi kebabs Quorn sausages Jackfruit patties	Vegetarian Hot & Hearty BBQ pulled jackfruit served on a brioche bun Parmigiana Layer of aubergine courgette tomato and mozzarella cheese	Vegetarian Hot & Hearty Nepalese spicy roast lentils served with rice and vegetables Quorn moussaka served with toasted pitta bread
Dessert of the Day Vanilla ice cream	Dessert of the Day Banana cake with cream cheese frosting	Dessert of the Day Chocolate mudness	Dessert of the Day Pear & ginger upside down with vanilla custard	Dessert of the Day Selection of jellys	Dessert of the Day Belgium waffles with caramel sauce	Dessert of the Day Chocolate cake and chocolate sauce



Dinner Menu Week 3



Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Soup of the Day served with Traditional farmhouse bread	Soup of the Day served with Red peppers bread	Soup of the Day served with Parmesan bread	Soup of the Day served with Multiseed bread	Soup of the Day served with Crusty Bread	Soup of the Day served with Baguette	Soup of the Day served with Baguette
Hot & Hearty one Chicken Kiev served with garlic mayo	Hot & Hearty one Crispy gold scampi served with tartare sauce	Hot & Hearty one Chicken tacos served with all the trimmings	Hot & Hearty one Maple syrup & sage roast turkey	Hot & Hearty one Alfredo bbo Beef burgers Filet of chicken Cumberland sausages	Hot & Hearty one Chicken burrito	Hot & Hearty one Homemade pepperoni pizza
Hot & Hearty two Beef chow mein with eggs noodles	Hot & Hearty two 24 hours slow roast leg of lamb served with mint sauce	Hot & Hearty two Lingoni puttanesca served with rosemary focaccia bread	Hot & Hearty two Sweet & sour chicken served with egg fried rice	Hot & Hearty two Mini steaks Eat as much as you can	Hot & Hearty two Pretzel jumbo hotdog roll	Hot & Hearty two Roast fillet of salmon with lemon zest
Sides Vegetable spring rolls Mixed vegetables Roasted new potatoes	Sides Boiled potatoes Peas and carrots	Sides Steamed carrot Potato wedges	Sides Roast potatoes Steamed seasonal vegetables Cauliflower cheese	Sides Selection of salads Corn on the cob	Sides Fried Sweet potatoes Mix vegetables	Sides Broccoli Roasted new potatoes
Vegetarian Hot & Hearty Vegetable Kiev served with garlic mayo Vegetable chow mein with egg noodles	Vegetarian Hot & Hearty Crispy gold quorn popcorn served with tartare sauce Spinach & tofu italian empanada	Vegetarian Hot & Hearty Vegetables tacos served with all the trimmings Lingoni puttanesca served with rosemary focaccia bread	Vegetarian Hot & Hearty Vegetable nut free roast Sweet & sour quorn served with egg fried rice	Vegetarian Hot & Hearty Spicy bean burgers Halloumi kebabs Quorn sausages Jackfruit patties	Vegetarian Hot & Hearty Pretzel vegetable hot dog	Vegetarian Hot & Hearty Quattro formaggi homemade pizza Filled sweet potato with lentils, jackfruit and grilled halloumi
Dessert of the Day Beetroot vanilla cupcake	Dessert of the Day Toffee & sultana cookies	Dessert of the Day Fruit trifles	Dessert of the Day Rum & raisin vanilla pudding	Dessert of the Day Chocolate delice	Dessert of the Day Custard & cinnamon tarts	Dessert of the Day Chocolate tart





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