

Breakfast Menu

All menus are subject to availability & seasonal factors



Monday	Tuesday	Wednesday	Thursday	Friday	Saturday Brunch	Sunday Brunch
Hot creamy porridge Fresh fruit salad Whole fruit Fruit compote Dry fruit	Hot creamy porridge Fresh fruit salad Whole fruit Fruit compote Dry fruit	Hot creamy porridge Fresh fruit salad Whole fruit Fruit compote Dry fruit	Hot creamy porridge Fresh fruit salad Whole fruit Fruit compote Dry fruit	Hot creamy porridge Fresh fruit salad Whole fruit Fruit compote Dry fruit	Hot creamy porridge Fresh fruit salad Whole fruit Fruit compote Dry fruit	Hot creamy porridge Fresh fruit salad Whole fruit Fruit compote Dry fruit
Crepe with maple syrup Lemon & sugar	Pain au chocolat	Ham & cheese toasties Cheese toasties	Blueberry and seed sweet muffins	Sausage and egg bacon muffin	Homemade American sultana pancake	Ham & cheese toasties Cheese toasties
Grilled bacon Cumberland pork sausages Chicken sausages Grilled tomatoes Baked beans Mushrooms Toasted bagels Gluten free sausages Potato waffle	Grilled bacon Cumberland pork sausages Chicken sausages Quorn sausages Eggy bread Grill tomatoes Baked beans Gluten free sausages Hash browns	Grilled bacon Cumberland pork sausages Chicken sausages Quorn sausages Baked beans Mushrooms Fried bread Gluten free sausages Potato waffle	Grilled bacon Cumberland pork sausages Chicken sausages Quorn sausages Baked beans Grill tomatoes Gluten free sausages Hash browns	Grilled bacon Cumberland pork sausages Chicken sausages Quorn sausages Baked beans Mushrooms Gluten free sausages Potato waffles Eggy bread	Streaky bacon Cumberland pork sausages Chicken sausages Quorn sausages Grill tomatoes Baked beans Toasted bagel Mushrooms Gluten free sausages Potato waffle/Hash browns Cheese board Smoked salmon & cured meat Special of the day	Streaky bacon Cumberland pork sausages Chicken sausages Quorn sausages Grill tomatoes Baked beans Toasted bagel Mushrooms Gluten free sausages Potato waffle/Hash browns Cheese board Smoked salmon & cured meat Special of the day
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 Cheesy omelette
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
Speciality Teas/Coffee Hot chocolate/ Soya & Rice Milk/ Fruit juice/ Water/Milk	Speciality Teas/Coffee Hot chocolate/ Soya & Rice Milk/ Fruit juice/ Water/Milk	Speciality Teas/Coffee Hot chocolate/ Soya & Rice Milk/ Fruit juice/ Water/Milk	Speciality Teas/Coffee Hot chocolate/ Soya & Rice Milk/ Fruit juice/ Water/Milk	Speciality Teas/Coffee Hot chocolate/ Soya & Rice Milk/ Fruit juice/ Water/Milk	Speciality Teas/Coffee Hot chocolate/ Soya & Rice Milk/ Fruit juice/ Water/Milk	Speciality Teas/Coffee Hot chocolate/ Soya & Rice Milk/ Fruit juice/ Water/Milk



Lunch Menu Week 1

All menus are subject to availability & seasonal factors



Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Soup of the day served with traditional farmhouse bread	Soup of the day served with courgette & poppy seed bread	Soup of the day served with tomato & fresh herbs bread	Soup of the day served with multi-seed bread	Soup of the day served with herby flat bread		
Hot & Hearty one Chicken & bacon cheese melt with BBQ sauce	Hot & Hearty one Moroccan spicy chicken leg served with lemon & herbs cous-cous	Hot & Hearty one Overnight slow cook beef green peppercorn sauce	Hot & Hearty one Chicken & chorizo paella	Hot & Hearty one Green Thai roast whole fillet of salmon	Brunch	Brunch
Theatre Bar Roast whole fillet of salmon with herbs & garlic served with dill sauce	Theatre Bar Smoked pull pork served on a brioche roll, coleslaw & spicy sauce	Theatre Bar Italian mezzaluna bread filled with chicken fillet, cheese, spicy mayo & rocket	Theatre Bar Hot & spicy ribs served with coconut sticky rice, hot BBQ sauce & coriander salad	Hot & Hearty Two Cajun crispy fried chicken fillet		
Sides Chive and butter new potato, broccoli, green beans, peas	Sides Seasonal mixed vegetables, cajun homemade potato wedges	Sides Spinach & petit pois, lyonnaise potatoes, braised carrot in orange & cinnamon tuille	Sides Roast sweet potato, lemon infused broccoli	Sides Curry sauce, mushy peas, seasoned potato wedges, peas, creamy leeks and spinach		
Vegetarian Hot & Hearty Spinach & cream cheese roulade Quorn fillet & leeks cheese melt	Vegetarian Hot & Hearty Smoked oomph served on a brioche roll, coleslaw & spice sauce Moroccan tagine served with herb cous-cous	Vegetarian Hot & Hearty Nut free nut roast served with green peppercorn sauce Crispy tofu mezzaluna bread, spicy mayo, cheese & rocket	Vegetarian Hot & Hearty Tofu & vegetable paella Spicy strips of Quorn served with coconut sticky rice, hot BBQ sauce & coriander salad	Vegetarian Hot & Hearty Lemon & tarragon crispy fried Quorn popcorn Bubble & Squeak topped with duck egg		
Dessert of the Day Apple & berry crumble served with vanilla custard	Dessert of the Day Lemon cheese cake	Dessert of the Day Beetroot chocolate brownies	Dessert of the Day Blueberry's baked Alaska	Dessert of the Day Fruit pavlova		



Lunch Menu Week 2

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Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Soup of the day served with traditional farmhouse bread	Soup of the day served with red pepper bread	Soup of the day served with parmesan bread	Soup of the day served with multi-seed bread	Soup of the day served with crusty bread		
Hot & Hearty One Katsu chicken curry with naan bread & rice	Hot & Hearty One Sheppard pie served with a rich gravy	Hot & Hearty One Pork chilli con carne served with cheesy tortilla chips, taco shells	Hot & Hearty One Chicken chow mein with egg noodles	Hot & Hearty One Lemon & honey glaze smoked chicken		
Theatre Bar Hot steak sandwich, beetroot puree, red with jus, watercress	Theatre Bar Warm chicken cesar salad with sweet potato wedges	Theatre Bar Green pesto roast salmon, crush herb new potato served with parmesan sauce	Theatre Bar Trio of sausages on a bed of parsnip & spring cabbage mash, crispy onion & gravy	Hot & Hearty Two Alex's Sicilian lemon, fennel seed & black pepper crispy fried cod fillet	Brunch	Brunch
Sides Poppadom, onion bhajis, steamed broccoli & peas with lemon zest	Sides Seasoned homemade sweet potato wedges, cauliflower cheese, green beans	Sides Vegetable rice guacamole, sour cream, cheese asparagus, broccoli, sugar snaps	Sides Roasted sweet potato, lemon infused broccoli, selection of salad, prawns crackers	Sides Curry sauce, mushy peas, sweet potato fries, steamed broccoli & red peppers, peas		
Vegetarian Hot & Hearty Quorn & vegetable katsu curry Wild mushrooms, tagliatelle carbonara	Vegetarian Hot & Hearty Quorn escallop in herb breadcrumbs with basil, pesto infused Mediterranean vegetables Vegetable farm pie	Vegetarian Hot & Hearty Lentil & bean chilli non carne served with cheesy tortilla chips Vegetable Wellington	Vegetarian Hot & Hearty Trio of sausages on a bed of parsnip & spring cabbage mash, crispy onion & gravy Tofu and soy strips chow mein	Vegetarian Hot & Hearty Royal Uganda roll served with garlic dip Ricotta & basil fritters served with chunky tomato sauce		
Dessert of the Day Sticky toffee pudding with toffee sauce	Dessert of the Day Double chocolate cookies with chocolate sauce	Dessert of the Day LP autumn berry mess	Dessert of the Day Chocolate swill roll	Dessert of the Day Peach knickerbocker glory		



Lunch Menu Week 3

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Monday	Tuesday	Wednesday	Thursday	Friday	Saturday Brunch	Sunday Brunch
Soup of the day served with traditional farmhouse bread	Soup of the day served with red pepper bread	Soup of the day served with parmesan bread	Soup of the day served with multi-seed bread	Soup of the day served with crusty bread		
Hot & Hearty One Butted spicy chicken bite vegetable sweet & sour broth served with vegetable rice	Hot & Hearty one Chicken & spinach lasagne served with garlic flat bread	Hot & Hearty One Honey roast gammon served with parsley sauce & fried egg	Hot & Hearty One Lemon thyme & black pepper roast chicken	Hot & Hearty One Moroccan bake fillet of salmon served with coriander salsa		
Theatre Bar BBQ pulled pork served on a pretzel roll, crispy bacon, rocket	Theatre Bar Lollypop corn dog served with spicy sauce, potato wedges	Theatre Bar Salmon, cod & prawns, fish cake, new potato & dill sauce	Theatre Bar Crispy chicken croquette served with creamy mash herb salad & parsley sauce	Hot & Hearty Two Southern fried chicken served with buttered corn on the cob	Brunch	Brunch
Sides Poppadoms, roast wedge potato, panache of seasonal vegetables	Sides Green vegetables, selection of salads	Sides Scallion potato, carrot & green beans	Sides Egg tagliatelle, Lyonnaise potato, broccoli, peas & green pesto	Sides Curry sauce, chips, peas, baked beans, panache of vegetables		
Vegetarian Hot & Hearty Egg Florentine Oomph pulled, pretzel roll, rocket	Vegetarian Hot & Hearty Macaroni cheese, lolly popcorn vegetarian dog, spice sauce, potato wedges	Vegetarian Hot & Hearty Vegetable potato cake topped with a fried egg, filled giant vol-au-vents with creamy leek & wild mushrooms	Vegetarian Hot & Hearty Vegetable ball sub roll, cheese melt, spring onion, filled blini with crushed avocado, sour cream & roast Quorn	Vegetarian Hot & Hearty Spicy vegetable & rice burrito Mushroom muffin with poached egg & chive		
Dessert of the Day Tiramisu'	Dessert of the Day Apple & sultana deep pie served with custard	Dessert of the Day Crust strawberry mousse with strawberry sauce	Dessert of the Day Chocolate pavlova with cream, brownie & chocolate sauce	Dessert of the Day Cold set lemon tart		



Supper Menu Week 1

All menus are subject to availability & seasonal factors



Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Soup of the day served with traditional farmhouse bread	Soup of the day served with courgette & poppy seed bread	Soup of the day served with tomato & fresh herb bread	Soup of the day served with multi-seed bread	Soup of the day served with a herby flat bread	Soup of the day served with baguette	Soup of the day served with baguette
Hot & Hearty One Peri peri chicken Corn on the cob	Hot & Hearty One Chicken Milanese with garlic butter	Hot & Hearty One Spaghetti ragu served with homemade garlic bread	Hot & Hearty One Homemade beef burgers	Hot & Hearty One Homemade pizza, Peperoni Passion, Chicken tikka Vegetarian passion	Hot & Hearty One Bacon steak with fried egg	Hot & Hearty One Chunky belly pork stir fry
Hot & Hearty Two Cottage pie with parmesan crust	Hot & Hearty Two Teriyaki beef stir-fried served with noodles	Hot & Hearty Two Red pesto marinated chicken leg	Hot & Hearty Two Cajun tempura butter chicken burgers	Hot & Hearty Two Hot & spicy chicken wings	Hot & Hearty Two Roast fillet of salmon	Hot & Hearty Two Mini steaks
Sides Potato wedges, carrot & peas	Sides Garlic new potato, green beans & red peppers	Sides Roast new potato, selection of salad, steamed broccoli	Sides Potato wedges, roast peppers with pesto dressing	Sides Selection of salad	Sides Hollandaise sauce, asparagus	Sides Potato wedges, selection of vegetables
Vegetarian Hot & Hearty Coconut jackfruit tikka masala served with onion pakora Roast Mediterranean & tofu ciabatta	Vegetarian Hot & Hearty Green vegetables & legume Milanese Quorn pop corn with sweet chilli sauce	Vegetarian Hot & Hearty Quorn and vegetable ragu' Red pesto tofu fillet.	Vegetarian Hot & Hearty Halloumi burger Oriental vegetable burger	Vegetarian Hot & Hearty Margherita pizza, garden pizza Filled beef tomato with mushroom risotto	Vegetarian Hot & Hearty Aubergine Parmigiana Roast fillet of Quorn served with hollandaise sauce & steamed asparagus	Vegetarian Hot & Hearty Hoisin vegetable stir fried noodles Filled crepes with leeks and lentils
Dessert of the Day Vanilla ice cream	Dessert of the Day Winter berry's pudding served with vanilla whipped cream	Dessert of the Day Key lime pie	Dessert of the Day Double chocolate chip cake with chocolate sauce	Dessert of the Day Lemon & raspberry posset	Dessert of the Day Selection of homemade cakes	Dessert of the Day Fresh fruit cut



Supper Menu Week 2

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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 multi-seed 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 Irish style lamb stew	Hot & Hearty One Spaghetti Bolognese served with garlic bread	Hot & Hearty One Chicken Fajita	Hot & Hearty One Cajun chicken leg	Hot & Hearty One Chicken enchiladas	Hot & Hearty One Butter sweet & sour pork served with egg fried rice	Hot & Hearty One Spicy chicken burger will all the trimmings
Hot & Hearty Two Chicken biryani served with boiled egg & nan bread	Hot & Hearty Two Spicy chicken tacos, guacamole, sour cream	Hot & Hearty Two Beef fajita	Hot & Hearty Two Pork loin served with mushroom & mustard sauce	Hot & Hearty Two Hoisin & ginger stir-fry belly pork with egg noodles	Hot & Hearty Two Garlic & herbs roast whole chicken	Hot & Hearty Two Beef burrito
Sides Seasonal potato wedges, corn on the cob, coleslaw	Sides Steamed green vegetables	Sides Sour cream, guacamole, cheddar cheese, jalapenos, potato wedges	Sides Dauphinoise potato, roast peppers	Sides Butter corn on the cob, potato wedges	Sides Mixed vegetables, roast baby new potato	Side Seasonal vegetables
Vegetarian Hot & Hearty Southern fried halloumi & hummus Spinach & ricotta cannelloni	Vegetarian Hot & Hearty Vegetable Bolognese Spicy Quorn Taco	Vegetarian Hot & Hearty Vegetable Fajita Broccoli & stilton quiche	Vegetarian Hot & Hearty Wild mushroom stroganoff Cajun Quorn fillet	Vegetarian Hot & Hearty Jack fruit enchiladas Vegetable & tofu gumbo	Vegetarian Hot & Hearty Soya strips sweet & sour vegetables with egg fried rice Roast vegetable & halloumi filled pitta bread	Vegetarian Hot & Hearty Tofu burrito Vegetable burger
Dessert of the Day Chocolate base vanilla cheese cake	Dessert of the Day Homemade artichoke roll	Dessert of the Day Steamed lemon pudding with cream	Dessert of the Day Pear & ginger upside down cake with vanilla custard	Dessert of the Day Chocolate fudge cake	Dessert of the Day Selection of puddings	Dessert of the Day Selection of ice cream



Supper Menu Week 3

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Soup of the day served with traditional farmhouse bread	Soup of the day served with red pepper bread	Soup of the day served with parmesan bread	Soup of the day served with multi-seed 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 Beef goulash served with steamed rice	Hot & Hearty One Classic korma served with vegetable rice	Hot & Hearty One Chicken alfredo served with tagliatelle	Hot & Hearty One Chicken fillet with honey & hamade BBQ sauce	Hot & Hearty One Herby tomato char-grill chicken pasta	Hot & Hearty One Pork & leek patties served with green pepper corn sauce
Hot & Hearty Two Conchiglie all'arrabiata With bacon & tomato	Hot & Hearty Two Bacon steak with eggs & chips	Hot & Hearty Two Pork meatballs in mustard & sage sauce	Hot & Hearty Two Traditional beef stroganoff served with rice	Hot & Hearty Two Sweet & sour spare ribs	Hot & Hearty Two Spicy burred squid served with garlic mayo	Hot & Hearty Two Roast fillet of salmon with lemon zest
Sides Mixed vegetables, roasted new potatoes	Sides Potatoes wedges, peas & carrots	Sides Steamed carrot, mash potato, naan bread	Sides Steamed seasonal vegetables	Sides Selection of salads, corn on the cob	Sides Sweet potatoes, mixed vegetables	Sides Broccoli, steamed new potatoes
Vegetarian Hot & Hearty Vegetable Kiev served with garlic mayo Vegetable & Quorn arrabiata	Vegetarian Hot & Hearty Potato & leek omelette Lemon and thyme tofu ciabatta	Vegetarian Hot & Hearty Butternut squash & Bombay vegetables Vegetable ball mustard & sage sauce	Vegetarian Hot & Hearty Vegetable falafel with mint dressing Quorn alfredo served with tagliatelle	Vegetarian Hot & Hearty Spicy bean burgers Halloumi kebabs	Vegetarian Hot & Hearty Vegetable pasties Healthy potato frittata	Vegetarian Hot & Hearty English parsley potatoes with Quorn Roast vegetable cous cous with tofu
Dessert of the Day Jam roly poly served with custard	Dessert of the Day Key lime pie	Dessert of the Day Treacle sponge with marmalade glaze	Dessert of the Day Chocolate rice crispy bar	Dessert of the Day Cornflake tart	Dessert of the Day Vanilla cream slice	Dessert of the Day Ice cream



Morning Breaks

	Monday	Tuesday	Wednesday	Thursday	Friday
Week 1	Homemade chocolate cookies	Fresh whole fruit	Vanilla cup cakes	Fresh whole fruit	Chocolate chip marble cake
Week 2	Chocolate brownies with white chocolate drizzles	Fresh whole fruit	Blueberry & orange cake	Fresh whole fruit	Jam doughnut
Week 3	Rice crispy marshmallow treats	Fresh whole fruit	Victoria slice	Fresh whole fruit	Vanilla sponge with banana cream butter



Working Lunch Menu

Selection of Fingers Sandwiches

- Ham rocket & English mayo
- Tuna & cucumber on brown bread
 - Egg & cress on white bread
 - Pesto chicken & rocket mayo
- Smoked salmon & lemon cream cheese
 - Cream cheese & roast vegetables

Selection of Mini Cakes

- Chocolate brownie
- Fruit scones with jam & clotted cream
 - Fruit cake
 - Lemon drizzles
 - Whole fresh fruit
 - Tortilla crisp



Oakview Restaurant Mealtimes

Monday to Friday

Breakfast: 7.20 - 8.10am

Lunch: 12.20 - 2.15pm

Supper: 5.20 - 6.15pm

Saturday

Brunch: 11.00am - 1.00pm | Supper: 6.30 - 7.00pm

Sunday

Brunch: 11.00am - 1.00pm | Supper: 6.30 - 7.00pm



Salad Bar Menu

Choices of 7 Everyday

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

Everyday Choices x 9

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

Proteins: Choices of 6 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 cauliflowers with goat cheese
- Mozzarella pearls, with guacamole, cherry tomato basil
 - Boiled eggs

