

19th October 2020 - 25th October 2020

| LUNCH | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY | SUNDAY |
|------------|---|---|--|--|---|-------------|--------|
| | | | | | | | |
| MAIN 1 | BOSTON BBQ BEANS TOPPED WITH SLOW COOKED OUMPH | ROASTED CHICKEN BREAST WITH COQ AU VIN SAUCE | AMERICAN HOTDOG WITH KETCHUP AND MUSTARD | BAKE COLEY WITH OLIVE TAPENADE | BATTERED FISH | BRUNCH | |
| MAIN 2 | RATATOUILLE STUFFED BABY AUBERGINES, OLIVE AND PRESERVED LEMON DRESSING | AFRICAN LAMB AND BARLEY CURRY | SMOKED HADDOCK ON SOURDOUGH WITH MORNAY SAUCE | FILIPINO CHICKEN ADOBO | FISH SUPREME, SAMPHIRE AND PEA SHOOTS | BRUNCH | |
| VEGAN | AUBERGINE, ROCKET, ROAST PEPPER AND PASTA BAKE | QUORN AND VEGETABLE TIKKA MASSALA | PEA, MINT AND SPRING ONION RISOTTO | TOFU AND VEGETABLE PHO | TRUFFLE AND SQUASH SPAGHETTI WITH PUFFED PUMPKIN SEEDS | BRUNCH | |
| SALAD 1 | WHITE BEAN, ROASTED WINTER VEG AND PESTO SALAD | SMOKED CHICKEN CEASER SALAD | SMOKED SALMON, ISRAELI COUSCOUS, AVOCADO SALAD, POMEGRANATE DRESSING | CORINATION POTATO SALAD, PICKLED GOLDEN RAISINS, ROCKET, PUFFED WILD RICE WITH MINTED YOGHURT | GREEK SALAD | BRUNCH | |
| VEG/STARCH | SPICY SWEET POTATO WEDGES, STEAMED SWEETCORN | MASH POTATO, CARDAMOM SCENTED RICE CUMIN ROASTED CAULIFLOWER, BROCCOLI | FRIES, PEAS, GREEN BEANS | STEAMED NEW POTATOES WITH LEMON ZEST, STEAMED BROCCOLI, BATON CARROTS | CHIPS AND PEAS | BRUNCH | |
| DESSERT | PASSIONFRUIT AND PINEAPPLE TART | WARM CHOCOLATE BROWNIE | APPLE CRUMBLE AND CUSTARD | BLACKCURRANT CRÈME TART | VANILLA PANNA COTTA | FRUIT SALAD | |

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| DINNER | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY | SUNDAY |
|------------|--|---|--|-------------|--|----------------------------|--|
| MAIN 1 | TANDOORI GRILLED CAULIFLOWER, MINT RAITA | CLASSIC BEEF BURGER | MORROCAN MARINTAED COLEY WITH RAS EL HANOUT COUSCOUS | THEME NIGHT | MINED BEEF AND ONION PIE | TURKEY GOULASH | ROAST PORK LOIN WITH ANCHOVY, RAISIN AND HERB SALSA |
| MAIN 2 | SPINACH AND RICOTTA TORTELLINI BAKE | PAD THAI, ROASTED PUMPKIN SEEDS | BLACK QUINOA, FETA, OLIVE, TOMATO AND BASIL CAKES, PESTO | THEME NIGHT | BUTTERNUT SQUASH AND FETA FRITATTA | CHEFS CHOICE | ROAST SALMON, SAUCE VIERGE AND PEA SHOOTS |
| VEGAN | MIXED LENTIL DHAL WITH CORIANDER NAAN | 5 BEAN CHILLI CON CARNE, LIME AND SILKEN TOFU SAUCE | AUBERGINE STUFFED WITH MUSHROOM, CAPERS, SESAME AND BULGAR WHEAT | THEME NIGHT | COURGETTE, PEA AND MINT RISOTTO WITH GREMOLATA | SPICED VEGETABLE ENCHELADA | SPICED POTATO AND SPINACH WELLINGTON |
| SALAD 1 | | | | THEME NIGHT | | CHEF CHOICE | CHEF CHOICE |
| VEG/STARCH | RAS EL HANOUT COUSCOUS/ ROASTED CARROT/SESAME BROCCOLI | STEAK CHIPS/ONION RINGS/CORN ON THE COB | MASH POTATO/HERB DICE POTATO/TURMERIC CAULIFLOWER/SUGAR SNAPS | THEME NIGHT | OREGANO ROASTED NEW POTATOES, GARLIC BROCCOLI | SPICED RICE/BATON CARROTS | ROAST POTATOES/BRAISED RED CABBAGE/ CAULIFLOWER CHEESE |
| DESSERT | PASSIONFRUIT AND PINEAPPLE TART | WARM CHOCOLATE BROWNIE | BLACKCURRANT CRÈME TART | THEME NIGHT | VANILLA PANNA COTTA | FRUIT SALAD | STEAMED GINGER SPONGE |