

BREAKFAST



11th March 24

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

SUNDAY

HOT ITEMS

Grilled Bacon
Scrambled egg
Baked beans

Pancakes - Crepes

Thin, crepe style
pancakes with fresh
fruits, yoghurts &
toppings

Grilled back bacon
Poached egg
Bubble & squeak
Field mushroom

Pain aux raisin &
croissants

Grilled back bacon
Fried eggs
Hash browns
Baked tomato

Bagel bar

Avocado, tomatoes &
rocket

Salmon, cream
cheese & cucumber

Brunch:

Grilled bacon
Pork sausages
Scrambled eggs
Plum tomatoes
Mushrooms
Baked Beans
Hash Browns

DAILY BREAKFAST ITEMS

Porridge station –
with toppings

Selection of
breakfast cereals

Yoghurt station –
with fresh fruit,
puree's & toppings

Toasting station –
with deli bread,
spreads &
preserves

Porridge station –
with toppings

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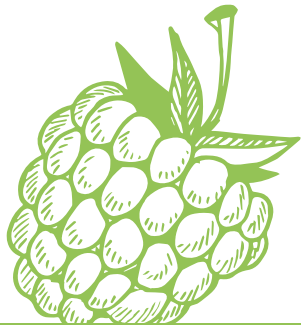
Selection of
breakfast cereals

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Toasting station –
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SELECTION OF FRESH WHOLE FRUIT,

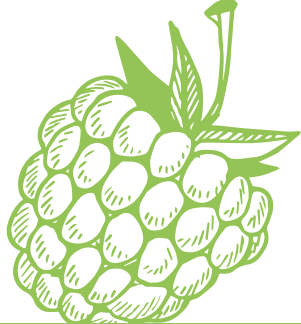




LUNCH



11 th March 24	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
MAIN COURSE ONE	Moussaka	Roast Turkey	Butternut Squash Macaroni Cheese With Crispy Topping	Chicken Korma	Cheese & Ham Omelette	Chipotle chicken with lime & coriander slaw	Squash, cauliflower & pea crumble
MAIN COURSE TWO	Butternut wedges with bean ragu, spinach & vegan mozzarella	Gnocchi with peas, broad beans, spinach & rocket pesto	Sweet potato, chickpea & red pepper stew	Spinach Risotto	Butternut Squash tagine with fruity cous cous	Potato, rosemary & goats cheese pizza	Pork shoulder steak with spiced pear chutney
ON THE SIDE	Broccoli Sweetcorn & carrots	Roast Potatoes Roasted Carrots Peas	French Bread Cesar Salad	Tomato & oregano rice, steamed green beans, lemon & ginger roast carrots Garlic Naan Bread	Chunky chips, crushed peas Baked Beans	Warm dressed potato salad, savoy cabbage & balsamic roast roots	Oregano & black pepper roasted potatoes Steamed cabbage & sugar snaps Sticky roast carrots & dill
DESSERT	Carrot Cake With cream cheese Frosting	Strawberry Jelly Peach cream	Jam Tart Custard	Chocolate Ice-cream Chocolate sauce	Sticky toffee pudding with sauce	Lemon Meringue Pie	Vanilla Slice
CUT FRUIT	SELECTION OF FRESH WHOLE FRUIT, CUT FRUITS, YOGHURT & TOPPINGS						



SUPPER

11th March 24

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

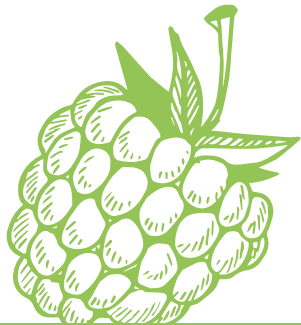
SATURDAY

SUNDAY

MAIN COURSE ONE		Gammon Steaks Pineapple		Red pepper & spinach pasta bake	Chunky beef & black bean chilli with coriander		Squash, cauliflower & pea crumble
MAIN COURSE TWO	Smokey pork sausage with oregano, paprika, tomatoes & red onions	Roast Romero peppers stuffed with quinoa, olives, tomatoes & mint	Crispy scampi Honey & wholegrain mustard roast ham	Classic fish pie with spinach & boiled egg	Panko tofu with egg noodles, shredded vegetables & hoisin	BBQ Spare Ribs Pea, Za'tar & lemon fritters	Pork shoulder steak with spiced pear chutney
ON THE SIDE	Grilled cauliflower steak with Guasacaca All served with chimichurri sauce & salsa criolla Baked potatoes with sea salt & chilli, Black bean & tomato ensalada, roast squash & chick peas Grilled Corn cobs	Potato Waffles Mustard carrots, squash & red onions Caesar Salad	Cheddar cheese wedges Pea, spinach & Wensleydale quiche Salt & Pepper Wedges Grapes & apple Cherry Tomatoes, cucumber sticks & gem wedge Crusty cob loaf	Rosemary & sea salt focaccia Roast broccoli with toasted pumpkin seeds Smashed swede with cumin & chilli	Steamed long grain rice Pan-fried seasonal greens Baked roots with garlic & thyme	Bulgur wheat, tomato, & lemon yoghurt Roast carrots with harissa Spiced roast cauliflower with cumin, chilli & lime Cous Cous	Oregano & black pepper roasted potatoes Steamed cabbage & sugar snaps Sticky roast carrots & dill
DESSERT	Chocolate Brownie	Peach & berry cobbler with custard	Frosted seeded carrot & apple cake	Doughnuts	Berry & vanilla rice pudding pot	Cinnamon buns with vanilla icing	Plum clafoutis with cream

SELECTION OF FRESH WHOLE FRUIT, CUT FRUITS, YOGHURT & TOPPINGS





LUNCH



11th March
24
Pre Prep

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

MAIN COURSE ONE	Moussaka	Roast Turkey	Butternut Squash Macaroni Cheese With Crispy Topping	Chicken Korma	Fish Fingers
MAIN COURSE TWO	Butternut wedges with bean ragu, spinach & vegan mozzarella	Gnocchi with peas, broad beans, spinach & rocket pesto	Sweet potato, chickpea & red pepper stew	Spinach Risotto	Butternut Squash tagine with fruity cous cous
ON THE SIDE	Broccoli Sweetcorn & carrots	Roast Potatoes Roasted Carrots Peas	French Bread Cesar Salad	Tomato & oregano rice, steamed green beans, lemon & ginger roast carrots Garlic Naan Bread	Chunky chips, crushed peas Baked Beans
DESSERT	Carrot Cake With cream cheese Frosting	Strawberry Jelly Peach cream	Jam Tart Custard	Chocolate Ice-cream Chocolate sauce	Sticky toffee pudding with sauce
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