











BREAKFAST MENU

	Cereals	Yoghurt Station	Danish Selection	Cooked Breakfast	
				Vegetarian	Meat
Monday	Selection Of Cereals Served With Milk, Oat Milk Or Soya Milk	Choice Of Greek Yoghurt Or Coconut Yoghurt With a Selection of Toppings And Granolas	Selection Of Freshly Baked Danish Including Vegan Options	Vegan sausage roll	Breakfast sausage & Egg roll
Tuesday				Spinach & grilled tomato & Plant bacon Wrap	Breakfast Tortilla Wrap - Tomato, Omelette, Baked Beans, Cheese, Grilled Bacon & Sausage
Wednesday				Vegetarian baguette	All Day Big Breakfast Baguette
Thursday				Vegan Chorizo sausage, plant cheese & rocket muffin	Breakfast Naan Tomato chutney, Bacon egg & sautéed spinach
Friday				Gluten free, tofu scrambled & red pepper Quesadilla	Cheese & tomato Omelette
Saturday				Choice Of Bacon, Sausage, Egg, Hash Brown, Grilled Tomatoes, Vegan Sausage, Mushrooms, Baked Beans (6 item including fruit and a drink)	
Sunday				Choice Of Bacon, Sausage, Egg, Hash Brown, Grilled Tomatoes, Vegan Sausage, Mushrooms, Baked Beans (6 item including fruit and a drink)	

WEEK 1: LUNCH

	Concept	Main Vegetarian	Main Meat	Sides	Dessert
Monday	Home Comforts	Spanish Chickpea & Spinach Stew 	Halal Low Carbon Beef Meatloaf 	Crusty Baguette Mash Potato	Chocolate Muffin with Chocolate Butter Icing Lemon Muffin with Lemon Curd & White Chocolate
Tuesday	Pasta Bar	Orzo Pesto Pasta with Charred Med Veg - Arrabbiata 	Spaghetti Bolognese Carbonara Sauce 	Garlic Bread Broccoli Spaghetti Penne Pasta Fusilli	Fresh Strawberry Yoghurt Pot
Wednesday	Moroccan	Vegetable Tagine with Moroccan Barley 	(H) Chicken Tagine 	Crispy Flatbread Long Grain Rice Pickled Cucumber Salad	Chocolate Fudge Cake
Thursday	Greek	Oven Baked Beef Tomato Stuffed with Cous Cous 	(H) Garlic, Lemon & Herb Roast Chicken Leg 	Greek Roast Potatoes Tzatziki Dip Greek Style Salad	Lemon Sponge with Lemon Sauce Custard
Friday	Fish Friday	Vegan Sausage Roll Fishless Butty 	Battered Fish 	Chips Garden Peas	Forest Fruit Eton Mess

WEEK 1: DINNER

	Concept	Main Vegetarian	Main Meat	Sides	Dessert
Monday	Burger Day	Shroom Burger 	Smash Burger 	Coleslaw Sweet Potato Fries	Vanilla Cheesecake Baked Blackberry Cheesecake
Tuesday	Asian	Japanese Katsu Tofu Curry with Coconut Rice 	(H) Chicken Katsu 	Broccoli Sticky rice	Apple & Ginger crumble
Wednesday	BBQ	Jackfruit Kebab 	Barbequed Chicken Leg 	Chips Green Beans Tomato & Olive Salad	Classic Fruit Salad Pot
Thursday	Deep South	Southern Fried Quorn Tenders with Sriracha Mayo 	Southern Fried Chicken Wings 	Roasted Mediterranean Vegetables Crispy Skin on Potato Wedges	Steamed Chocolate Sponge Pudding Custard
Friday	Chinese	Black Bean Tofu 	(H) Sticky sweet & Sour Chicken 	Boiled Rice Stir-Fried Bok Choi	Topped Doughnut, Yoghurt Icing, Strawberry Jam & White Chocolate Drizzle
Saturday	Italian	Vegetable Lasagne 	Halal Chicken Cacciatore 	Chips Broccoli Garlic Bread	Chef's Choice
Sunday	Sunday Roast	Butternut & Chestnut Roast 	(H) Roast Chicken with Sage Stuffing 	Garlic Bread Roasted Vegetables Roast Potatoes	Chocolate Ice Cream Tub

Adults need around 2000 kcal a day. For those with special dietary requirements or allergies who may wish to know more about the food or drink ingredients used, please ask for a manager.