

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 2: LUNCH

	Concept	Main Vegetarian	Main Meat	Sides	Dessert
Monday	American	Vegetarian Burger 	Beef Burger Sliders 	Skin on Fries Green Beans	Salted Caramel Cheesecake
Tuesday	Mexican	Mexican Vegetable Chilli 	Chilli Con Carne 	Tortilla Chips Mexican Rice	Baked Blackberry Cheesecake
Wednesday	British	Quorn Cumberland Sausage, Mash, Peas & Onion Gravy 	Sausage & Mash with Peas & Gravy 	Honey Roasted carrots & Parsnips	Topped Doughnut, Yoghurt Icing, Strawberry Jam & White Chocolate Drizzle
Thursday	Wing Bar	Buffalo Cauliflower Wings & Hot Sauce 	Sticky Citrus Chicken Wings 	Coleslaw Corn on the Cob Paprika Chips	Chocolate Brownie Traybake
Friday	Jacket Potato Bar	<i>Topping:</i> Mushroom Stroganoff 	<i>Toppings:</i> Chicken Tikka Masala Grated Cheese Coleslaw & Cheese Black Turtle Beans, Peri Peri Corn, Pickled Radish & Red Onion Salad 	Jacket Potato Grilled Peppers & Onion Butter Vegan Mayo Vegan Sour Cream Chopped Chillis Diced Bacon Vegan Coleslaw	Topped Doughnut, Yoghurt Icing, Strawberry Jam & White Chocolate Drizzle

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.

WEEK 2: DINNER

	Concepts	Main Vegetarian	Main Meat	Sides	Dessert
Monday	American	 Buffalo Infused Cauliflower	 Southern Fried Chicken	Coleslaw Skin on Fries	Jam & Coconut Sponge Custard
Tuesday	Jamaican	 Caribbean Sweet Potato & Coconut Stew	 Jerk Pork Belly	Rice & Peas Green Beans	Sticky Toffee Pudding with Toffee Sauce & Custard
Wednesday	Indian	 Indian Tarka Dhal - Spiced Lentils	 Butter Chicken	Basmati Rice Aloo Gobi	Strawberry Ice-Cream Tub
Thursday	Shawarma	 Spicy Falafel	 Chicken Shawarma	Pitta bread Garlic sauce Pickled red cabbage Sliced tomato Sliced onion Shredded lettuce Chips	Baked New York Cheesecake
Friday	Best of British	 Battered Banana Blossom	 Battered Fish	Chips Mushy Peas	Strawberry Ice-Cream Tub
Saturday	Pan Asian	 Sticky Quorn Bites, Teriyaki, Spring Onion & Sesame	 Glazed Honey & Mustard Chicken Drumsticks	Jasmine Rice Cauliflower & Broccoli	Chef's Choice
Sunday	Sunday Roast	 Sweet Potato, Feta & Mint Filo Parcel with Mint Yoghurt	 Roast Beef & Horseradish	Baked Root Vegetables Roast Potatoes Yorkshire Pudding	Rhubarb Crumble