

# DINING HALL

Week Commencing 20<sup>th</sup> February 2023

## Meat Free Monday

Mac 'n' Cheese served with  
Homemade Cheesy Garlic Bread & Side Salad or  
Vegetable Samosas served on a bed of Spicy Rice & Riata

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Chefs Dessert of the Day

## Taco Tuesday

Beef, Quorn or Vegetable Taco's  
Served with Diced Potatoes, Crunch Salad & Cheese Topper

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Chefs Dessert of the Day

## Wednesday

Roast Chicken, Seasoning & Yorkshire Pudding or  
Cauliflower and Leek Gratin  
Served with Roast Potatoes, Baton Carrots & Cabbage

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Chefs Dessert of the Day

## Thursday

Catch of the Day or Onion Bhaji Wrap  
Served with Chunky Chips &  
Mushy Peas or Sweetcorn and Peppers

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Chefs Dessert of the Day

## Friday

Breakfast Brunch and Grab Bags



# DINING HALL

Week Commencing 27<sup>th</sup> February 2023

## Meat Free Monday

Cheese & Leek Pasta Bake or Sweet Potato Falafel Served with Crispy Salad, Sweet Chilli Mayonnaise on a Khobez Flatbread

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Chefs Dessert of the Day

## Tuesday

Salt & Pepper Chicken Strips or Southern Fried Quorn Nuggets Served with Baked Wedges and Sweetcorn & Peas or Baked Beans

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Chefs Dessert of the Day

## Wednesday

Traditional Chicken Balti or Vegetarian Dhal Served with Pilau Rice & Chapati

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Chefs Dessert of the Day

## Thursday

Catch of the Day or Pizza Pin Wheels Served with Chips & Mushy Peas or Spaghetti Hoops

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Chefs Dessert of the Day

## Friday

Breakfast Brunch and Grab Bags



# DINING HALL

Week Commencing 6<sup>th</sup> March 2023

## Meat Free Monday

Vegetable Biryani Served with a Mini Samosa & Riata or  
Sweet Potato & Lentil Curry with Pilau Rice

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Chefs Dessert of the Day

## Tuesday

Beef Bolognese or Vegetable Bolognese  
Served with Spaghetti & Ciabatta Garlic Bread Slice

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Chefs Dessert of the Day

## Wednesday

Cottage Pie or Meat Free Cottage Pie  
Served with Green Beans, Sweetcorn & Carrot Rings and  
Farmhouse Gravy

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Chefs Dessert of the Day

## Thursday

Catch of the Day or Salmon Nuggets or  
Mediterranean Quiche  
Served with Homestyle Chips & Garden Peas or Baked Beans

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Chefs Dessert of the Day

## Friday

Breakfast Brunch and Grab Bags





# DINING HALL

Week Commencing 13<sup>th</sup> March 2023

## Meat Free Monday

Vegetable Lasagne or Quorn Lasagne  
Served with Jacket Wedges and House Salad

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Chefs Dessert of the Day

## Tuesday

Baked Chicken Breast Chunks or Meat Free Nuggets  
Served with Jacket Wedges, Red Slaw or Garden Salad &  
Sweet Chilli Sauce

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Chefs Dessert of the Day

## Wednesday

Savoury Mince or Quorn Mince  
Served in a Giant Yorkshire Pudding with  
Glazed New Potatoes, Garden Peas & Baton Carrots

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Chefs Dessert of the Day

## Thursday

Catch of the Day or Vegetable Lasagne  
Served with Thick Cut  
Chips & Peas and Sweetcorn

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Chefs Dessert of the Day

## Friday

Breakfast Brunch and Grab Bags



# DINING HALL

Week Commencing 20<sup>th</sup> March 2023

## Meat Free Monday

Homemade Cheese & Onion Slice or Homity Pie  
Served with Charlotte Potatoes, Garden Peas & Carrots

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Chefs Dessert of the Day

## Tuesday

Chicken Bhuna or Vegetable Bhuna  
Served with Pilau Rice & Vegetable Spring Roll

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Chefs Dessert of the Day

## Wednesday

Roast Chicken, Seasoning and Yorkshire Pudding  
or Cauliflower au Gratin served with  
Roast Potatoes, Baton Carrots, Cabbage & Gravy

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Chefs Dessert of the Day

## Thursday

Fish Burger or Traditional Spanish Tortilla  
Served with Thick Cut Chips, Mushy Peas or Baked Beans

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Chefs Dessert of the Day

## Friday

Breakfast Brunch and Grab Bags



# DINING HALL

Week Commencing 27<sup>th</sup> March 2023

## Meat Free Monday

Pasta Arabiatta or Tomato & Basil Gnocchi  
Served with Italian Side Salad & Garlic and Herb Slice

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Chefs Dessert of the Day

## Taco Tuesday

Beef, Quorn or Vegetable Taco's  
Served with Diced Potatoes, Crunch Salad & Cheese Topper

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Chefs Dessert of the Day

## Wednesday

Chicken Tikka Wrap or Falafel Wrap  
Served with Bombay Potatoes, Chopped Salad and Yoghurt Sauce

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Chefs Dessert of the Day

## Thursday

Catch of the Day or Red Leicester & Spring Onion Crowns  
Served with Thick Cut Chips & Baked Beans or Mushy Peas

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Chefs Dessert of the Day

## Friday

Breakfast Brunch and Grab Bags





# DINING HALL

Week Commencing 12<sup>th</sup> December 2022

## Meat Free Monday

Mac 'n' Cheese served with  
Homemade Cheesy Garlic Bread & Side Salad or  
Vegetable Samosas served on a bed of Spicy Rice & Riata

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Chefs Dessert of the Day

## Tuesday

Chicken Burgers or Vegetable Burgers  
Garnished with Salad and  
Served with Baked Wedges & Sweetcorn or Baked Beans

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Chefs Dessert of the Day

## Wednesday

Traditional Christmas Dinner

## Thursday

Catch of the Day or Pizza Pin Wheels  
Served with Thick Cut Chips & Mushy Peas

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Chefs Dessert of the Day

## Friday

Breakfast Brunch and Grab Bags

