



DINING HALL – BREAKFAST MENU

Week 2	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
HOT DAILY SPECIAL	Grilled rashers	Scrambled eggs	Freshly baked croissant	Baked beans with toastie	Boiled eggs	Grilled sausages	Brunch with Loughnanes sausages, bacon & choice of eggs with sourdough bread
MORNING BREAK	Short bread	Cheese toastie	Sausage roll	Pain au chocolate	Chocolate chip cookie	Cheese & crackers	
PORRIDGE BAR	Water base porridge with selection of toppings from granola, syrup , dried fruit, toasted coconut and selection of seeds						
TOAST BAR	Sliced wholegrain, soda bread, white bread, gluten free bread with selection of jams, spreads , butter and low butters.						
CEREALS	Selection of cereals (cornflakes, bran flakes, coco pops , rice crispies ,Weetabix, gluten free cereals)						
CONTINENTAL	Yoghurt, granola and fruit, selection of hams, sliced cheese, selection of fresh melon, orange, pineapple & mixed berries						
HYDRATION STATION	Selection of tea, coffee, chilled orange, apple juice, low fat & full fat milk, lactose free milk						



Week 2	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
HOT FROM KITCHEN	Roast chicken thighs pepperonatta	Herbed crushed salmon with lemon & dill sauce	Beef burrito with vine tomato salsa, sour cream & aged cheddar	Glazed loin of bacon with roast pineapple salsa & parsley cream	Panko crusted fish finger, lemon & parsley mayo	Indian chicken korma with coconut red chilli and lime	Turkey medallions with wild mushroom sauce & tarragon or Brunch
VEGETARIAN	Goat cheese tart with tomato basil and red onion	Spiced chickpea patties topped with citrus crème fraiche	Mixed beans burrito with vine tomato salsa	Ultimate mixed bean burger	Tomato & courgette stack with grated parmesan	Chick pea falafel	Chana masala with garlic naan
SIDES	Garden salad	Cauliflower mornay	Sauté potatoes	Creamed mashed potatoes	Chunky chips	Tzatziki	Sauté spinach & green beans
	Seasonal greens	Champ potatoes	Fine green beans	Savoy cabbage	Crushed peas	House pickle	Parmentier potatoes
	Baby potatoes	Garden peas	Charred corn	Honey roast carrot	Garden salad	Warm flat bread	Roast carrot puree
SOUP	Vine tomato & basil	Sweet potato & coconut	Seasonal vegetable	Chicken & sweetcorn	Baby potato & leek	x	x
SWEET TREAT	Apple crumble	Jam and coconut sponge	Banoffee pie	Bread & butter pudding	Jelly & ice cream	Donuts	Rice krispie Square
HARVEST SALAD BAR	Selection of 4 daily dressed salads and a range of nude salads including mixed leaves, tomatoes, cucumber, sweet peppers, toasted seeds and toppers House-made salad dressings, including balsamic, vinaigrette, Caesar, olive oil, French dressing, Italian dressing & honey & mustard						



THE DINING HALL –SUPPER MENU

Week 2	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
HOT FROM KITCHEN	Penne bolognaise served with linguine & parmesan	Spiced chorizo & tomato tartlet	Spanish style chicken paella	Pilled pork in BBQ sauce served with kaiser roll	Pepperoni pizza	Tex mex chicken wings with ranch dressing	Beef rogan josh with coriander and garlic naan
VEGETARIAN	Mixed beans burger served with brioche bun & cheddar cheese	Feta chesse and courgette tartlet	Spanish style vegetable and bean paella	Portobello mushroom served with haloumi cheese	Margarita pizza	Buffalo cauliflower wings	Tofu and broccoli with glass noodles
SIDES	Garlic toast	Spiced potatoes wedges	Warm flat bread	Herbed crusted sauté potatoes	Chunky chips	Franks sauce	Boiled rice
	Crisp salad	Green beans	Fresh garden leaf salad	House coleslaw & rocket salad	Crushed peas	Oven baked herby cubed potatoes	Green beans
HARVEST SALAD BAR	Selection of 4 daily dressed salads and a range of nude salads including mixed leaves, tomatoes, cucumber, sweet peppers, toasted seeds and toppers House-made salad dressings, including balsamic, vinaigrette, Caesar, olive oil, French dressing, Italian dressing & honey & mustard						