

WEEK ONE		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	BREAKFAST	Toast & Preserves, Assorted Cereals, Fresh Fruit, Yoghurt & Fruit Juice available daily						
		Danish Pastries Croissants	Bacon Scrambled Eggs	Pancakes with Golden Syrup	Sausages, Tomatoes, Fried Eggs	Pain au Choc Danish Pastries	Ham Poached Eggs Hash Browns	Breakfast Selection
LUNCH	MAIN COURSE	Chicken with Honey and Mustard Sauce	Traditional Cottage Pie with Cheesy Mash	Creamy Chicken Tikka Curry	Roast Beef Yorkshire Pudding	Breaded Fillet of Haddock	Traditional Italian Lasagne	Assorted Baguettes Fresh Soups
	VEGETARIAN	Quorn with Honey and Mustard Sauce	Mixed Vegetables with Cheesy Mash	Spinach, Potato and Chick Pea Curry	Mushrooms with Leeks and Crème Fraiche	Feta and Roasted Tomato Quiche	Vegetable Lasagne	Assorted Baguettes Fresh Soups
	ACCOMPANIMENTS	Green Beans Boiled Rice	Broccoli	Popadums Vegetable Rice Cucumber Salad	Roast Potatoes Carrots	Garden Peas Chipped Potatoes	Sweetcorn Focaccia Bread	Potato Croquettes
	SALAD SELECTION	Selection of Salads and Breads	Selection of Salads and Breads	Selection of Salads and Breads	Selection of Salads and Breads	Selection of Salads and Breads	Selection of Salads and Breads	Selection of Salads and Breads
	DESSERT	Chocolate Sponge and Chocolate Sauce	Jelly and Fresh Fruit Platter	Eves Pudding and Custard	Chocolate Crunch and Pink Custard	Sticky Toffee pudding and Toffee Sauce	Baked Apples with Sultanas and Cream	Crème Brulee
DINNER	MAIN COURSE	Sunblushed Tomato and Basil Risotto	Toad in the Hole Onion Gravy	Jacket Potatoes with Fillings	Pasta with three Sauces Garlic Bread	Chicken, Pork and Chorizo Stew with Butterbeans	Chefs Special	Quarter Roast Chicken
	VEGETARIAN	Parmesan and Onion Tart	Pancakes with Spinach and Cheddar	Creamy Garlic Mushrooms	Pesto and Crème Fraiche	Macaroni Cheese	Chefs Special	Cauliflower and Broccoli Gratin
	ACCOMPANIMENTS	Roasted Root Vegetables	New Potatoes Glazed Carrots	Chilli con Carne Cheese and Ham	Bolognaise Arrabiatta	Mashed Potatoes Courgettes	Chefs Special	Savoury Stuffing Roast Potatoes
	SALAD SELECTION	Selection of Salads and Breads	Selection of Salads and Breads	Selection of Salads and Breads	Selection of Salads and Breads	Selection of Salads and Breads	Selection of Salads and Breads	Selection of Salads and Breads
	DESSERT	Banana Cake	Cheeseboard	Brownies	Plum Crumble	Fruit Jam Tarts	Strawberry Sponge	Assorted Muffins
		Homemade Yoghurt Fresh Fruit	Homemade Yoghurt Fresh Fruit	Homemade Yoghurt Fresh Fruit	Homemade Yoghurt Fresh Fruit	Homemade Yoghurt Fresh Fruit	Homemade Yoghurt Fresh Fruit	Homemade Yoghurt Fresh Fruit
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WEEK TWO		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	BREAKFAST	Toast & Preserves, Assorted Cereals, Fresh Fruit, Yoghurt & Fruit Juice available daily						
		Danish Pastries Croissants	Bacon Scrambled Eggs	Pancakes with Golden Syrup	Sausages, Tomatoes, Fried Eggs	Pain au Choc Danish Pastries	Ham Poached Eggs Hash Browns	Breakfast Selection
LUNCH	MAIN COURSE	Pasta Bolognaise Bake	Chicken, Ham and Mushroom Pie	Pork Meatballs in Goulash Sauce	Beef Rogan Josh Popadums	Breaded Fillet of Cod	Stir-Fried Pork with Vegetables	Assorted Panini's Fresh Soups
	VEGETARIAN	Brie and Spinach Quiche	Root Vegetable Pie	Rice stuffed Mixed Peppers	Chickpea and Cauliflower Curry	Butternut Squash Risotto	Sweet and Sour Quorn	Assorted Panini's Fresh Soups
	ACCOMPANIMENTS	Green Beans Carrots with Thyme	Fresh Greens Mashed Potato	Broccoli Saute Potatoes	Pilau Rice Red Onion Salad Raita	Garden Peas Chipped Potatoes	Stir Fried Vegetables Steamed Rice	Assorted Panini's Fresh Soups
	SALAD SELECTION	Selection of Salads and Breads	Selection of Salads and Breads	Selection of Salads and Breads	Selection of Salads and Breads	Selection of Salads and Breads	Selection of Salads and Breads	Selection of Salads and Breads
	DESSERT	Apple Crumble and Custard	Strawberry Mousse with White Chocolate	Steamed Jam Sponge with Custard	Banoffee Pie	Fresh Fruit Salad and Cream	Apple and Cinnamon Strudel with Custard	Yoghurt with Assorted Toppings
DINNER	MAIN COURSE	Cajun-style Chicken Wings and Thighs	Selection of Meat & Vegetarian Pizzas	Chicken and Chorizo Paella	Sausage and Onion Plait with Gravy	Beef Bourgougnone	Chefs Special	Roast Gammon with a Honey Mustard Glaze
	VEGETARIAN	Vegetarian Chilli with mixed Peppers	Selection of Vegetarian pizzas	Vegetable Paella	Quorn Sausages in Gravy	Brie and Tomato Tartlettes	Chefs Special	Caramelized Onion and Goats Cheese Tart
	ACCOMPANIMENTS	Ratatouille Potato Wedges	Caesar Salad Bowl	Feta, Tomato and Cucumber Salad	Baked Beans Pommes Boulangere	Courgettes New Potatoes	Chefs Special	Broccoli Roast Potatoes
	SALAD SELECTION	Selection of Salads and Breads	Selection of Salads and Breads	Selection of Salads and Breads	Selection of Salads and Breads	Selection of Salads and Breads	Selection of Salads and Breads	Selection of Salads and Breads
	DESSERT	Cheeseboard	Chocolate Cookie	Strawberry Jelly	Cherry Flapjacks	B & B Pudding	Ice Cream	Iced Buns
		Homemade Yoghurt Fresh Fruit	Homemade Yoghurt Fresh Fruit	Homemade Yoghurt Fresh Fruit	Homemade Yoghurt Fresh Fruit	Homemade Yoghurt Fresh Fruit	Homemade Yoghurt Fresh Fruit	Homemade Yoghurt Fresh Fruit
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WEEK THREE		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	BREAKFAST	Toast & Preserves, Assorted Cereals, Fresh Fruit, Yoghurt & Fruit Juice available daily						
		Danish Pastries Croissants	Bacon Scrambled Eggs	Pancakes with Golden Syrup	Sausages, Tomatoes, Fried Eggs	Pain au Choc Danish Pastries	Ham Poached Eggs Hash Browns	Breakfast Selection
LUNCH	MAIN COURSE	Cumberland Sausages & Gravy	Green Thai Curry	Roast Loin of Pork Roast Potatoes	Beef Casserole with Dumplings	Jumbo Fish Fingers	Sticky Pork Ribs and Chicken Wings	Assorted Wraps Fresh Soups
	VEGETARIAN	Courgette Lasagne	Thai Vegetable Curry	Beef Tomatoes with Cous Cous	Aubergine Parmegiana	Asparagus and Red Onion Quiche	Sweet and Sour Quorn	Assorted Wraps Fresh Soups
	ACCOMPANIMENTS	Mashed Potatoes Glazed Carrots	Steamed Rice and Vegetables	Red Cabbage Buttered Carrots	New Potatoes Fresh Greens	Garden Peas Curly Fries	Stir Fried Vegetables Prawn Crackers	Assorted Wraps Fresh Soups
	SALAD SELECTION	Selection of Salads and Breads	Selection of Salads and Breads	Selection of Salads and Breads	Selection of Salads and Breads	Selection of Salads and Breads	Selection of Salads and Breads	Selection of Salads and Breads
	DESSERT	Fruit Wedges	Apple Crumble and Cream	Strawberry Cheesecake	Syrup Sponge and Custard	Fresh Fruit Salad and Cream	Pineapple Tarte Tatin	Bread and Butter Pudding with Cream
DINNER	MAIN COURSE	Chinese New Year	Beef Burgers & Cheese Burgers	Chicken Caesar Wrap Cheese Nachos	Pizza Night with Assorted Toppings	Spaghetti with three sauces	Chefs Special	Roast Lamb with Garlic and Rosemary
	VEGETARIAN	Chinese New Year	Spicy Bean Burger	Quorn in Caesar	Pizza Night	Tomato and Basil Sauce	Chefs Special	Spinach, and Squash Bake
	ACCOMPANIMENTS	Chinese New Year	Curly Fries Baked Beans	Sour Cream Guacamole	Spinach Salad Roasted Tomatoes	Garlic Bread Rocket and Parmesan Salad	Chefs Special	Peas Roast Potatoes
	SALAD SELECTION	Selection of Salads and Breads	Selection of Salads and Breads	Selection of Salads and Breads	Selection of Salads and Breads	Selection of Salads and Breads	Selection of Salads and Breads	Selection of Salads and Breads
	DESSERT	Chinese New Year	Rice Crispy Cake	Cherry Cake	Banoffee Pie	Cheeseboard	Sultana Sponge	Caramel Slice
		Homemade Yoghurt Fresh Fruit	Homemade Yoghurt Fresh Fruit	Homemade Yoghurt Fresh Fruit	Homemade Yoghurt Fresh Fruit	Homemade Yoghurt Fresh Fruit	Homemade Yoghurt Fresh Fruit	Homemade Yoghurt Fresh Fruit

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