

Spring Term Menu

Week 1

Monday	Tuesday	Wednesday	Thursday	Friday
Tacu tacu, Peruvian bean and ricecakes with a fried egg, avocado and tomato salsa (GF)	Roasted vegetable and bean chilli with steamed rice (Vegan, GF)	Spicy bean burger, ranch dressing and baby gem lettuce (Vegan)	Vegetable balti with steamed rice (Vegan, GF)	Mario's Margarita pizza (Vegan available)
Tomato and mozzarella pasta bake	Beef chilli con carne with steamed rice (GF)	Southern fried chicken burger, ranch dressing and baby gem lettuce	Ahuna gosht lamb curry or Butter chicken curry with rice (GF)	Gluten Free battered catch of the day or fish fingers with tartare sauce (GF)
Garlic bread Steamed mixed vegetables	Fajita spiced roasted vegetables Nachos Cheddar cheese, sour cream & chive, tomato salsa and guacamole	Cajun spiced potato wedges Corn on the cob Slaw	Bengali cauliflower and broccoli Naan bread or poppadum Mango chutney Butternut and black onion seed chutney	Chips Garden peas
Sticky toffee pudding with caramel sauce	Fruits of the forest cheesecake	Chocolate and vanilla marble cake with custard	Jelly	Banana and oat cake

Available daily from the Main Dining Room: Soup of the day, homemade bread, Chef's Special, jacket potatoes, pasta, sandwiches, salad bar, fresh fruit and yoghurt

Spring Term Menu

Week 2

Monday	Tuesday	Wednesday	Thursday	Friday
Vegetable and tofu Singapore rice noodles (Vegan, GF)	Fusilli with tomato and vegetable sauce (Vegan)	Courgette galette with mascarpone and mozzarella cheese	Gaeng Pa Gai Thai jungle curry (Vegan, GF)	Veggie hot dogs with fried onions (Vegan)
Peri Peri chickpea falafel pitas with slaw	Fusilli beef bolognaise	Garlic, lemon and herb roast chicken (GF)	Thai red beef curry (GF)	Gluten Free battered catch of the day or fish fingers with tartare sauce (GF)
Peri Peri spiced roasted sweet potato Steamed mixed vegetables	Garlic bread Roasted butternut, courgette, peppers and red onion	Thyme and rosemary roasted potatoes Honey roasted carrot and parsnip Steamed cabbage, leeks and peas Pan gravy	Steamed rice Prawn crackers Stir fried vegetables with sweet chilli, lemongrass and lime	Chips Garden peas
Apricot crumble cake with custard	Chocolate mousse	Jamaican ginger cake	Banoffee pot	Apple and cinnamon cake

Available daily from the Main Dining Room: Soup of the day, homemade bread, Chef's Special, jacket potatoes, pasta, sandwiches, salad bar, fresh fruit and yoghurt

Spring Term Menu

Week 3

Monday	Tuesday	Wednesday	Thursday	Friday
Vegetable dhansak with steamed rice, curly kale bahjis and mango chutney (Vegan, GF)	Veggie bangers and mash with onion gravy (Vegan)	Tofu katsu curry with pickled ginger (Vegan)	Persian sweet potato, chickpea and apricot stew (GF)	Turkish potato, and courgette fritters with pul biber labneh (GF)
Three cheese mac and cheese	Pork Cumberland bangers and mash with onion gravy	Chicken katsu curry with pickled ginger	Ghormeh sabzi Persian chicken stew (GF)	Gluten Free battered catch of the day or fish fingers with tartare sauce (GF)
Garlic bread Steamed mixed vegetables	Steamed spring greens, carrots and peas	Steamed rice Steamed broccoli, carrot, bok choy and sweet corn	Cous cous Roasted courgette, peppers Houmous, tzatziki Pita bread	Chips Garden peas
Apple crumble with custard	Raspberry trifle	Chocolate chip cookie	Steamed syrup pudding with custard	Chocolate brownie

Available daily from the Main Dining Room: Soup of the day, homemade bread, Chef's Special, jacket potatoes, pasta, sandwiches, salad bar, fresh fruit and yoghurt