MENU

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WEEK 1

MONDAY 2 NOVEMBER

MAIN Insalata Penne Pasta, Roasted Courgettes, Sun Dried Tomatoes and Olives with Fresh Basil and Oregano topped with Mozzarella Pearls and Fresh Pesto (1, 9) with Garlic Bread (1, 8), Chef's Salad and Slaw (7) (VEGETARIAN)
MAIN Three Cheese Baked Macaroni (1, 9, 11) topped with Caramelised Red Onions and Roasted Tomatoes with Garlic Bread (1, 8), Chef's Salad and Slaw (7) (VEGETARIAN)
DESSERT Fruity Flapjack (1, 14)

spice **AROUND THE WORLD WEEK - SEE MENU BOARDS FOR DETAILS**

TUESDAY 3 NOVEMBER

MAIN Our Specialty Curries with a choice of Vegetable, Meat and Vegan Dishes served with Traditional Garnishes and Accompaniments (1, 9, 11, 14)
DESSERT Mixed Berry Cheesecake (1, 8, 9)

spice **AROUND THE WORLD WEEK - SEE MENU BOARDS FOR DETAILS**

WEDNESDAY 4 NOVEMBER

MAIN Roasted Vegetable Quiche (1, 7, 8, 9) served with Roast Potatoes, Roasted Root Vegetables and Fresh Green Cabbage (VEGETARIAN)
MAIN Roast Gammon and Pineapple with Rich Gravy, served with Roast Potatoes, Roasted Root Vegetables and Fresh Green Cabbage
DESSERT Pineapple Upside Down Cake and Custard (1, 7, 8, 9)

spice **AROUND THE WORLD WEEK - SEE MENU BOARDS FOR DETAILS**

THURSDAY 5 NOVEMBER

MAIN Cheese Topped Spicy Bean Stuffed Peppers (9) with Rice served with Minted Peas and Buttered Carrots (VEGETARIAN)
MAIN Beef and Onion Pie with Crisp Short Pastry (1, 9), Mashed Potato and Extra Gravy served with Minted Peas and Buttered Carrots
DESSERT 'Old School Cake' (1, 7, 9) and Custard (1, 7, 8, 9)

spice **AROUND THE WORLD WEEK - SEE MENU BOARDS FOR DETAILS**

FRIDAY 6 NOVEMBER

MAIN Spicy Beanburger with Salad and Pickles (1, 7, 13) served with Chips, Baked Beans or Chefs' Slaw (7) and Salad (VEGETARIAN)
MAIN Lemon and Herb or Spicy Chicken served with Chips, Baked Beans or Chefs' Slaw (7) and Salad
DESSERT Selection of Fruit Based Desserts (1, 7, 8, 9)

spice **AROUND THE WORLD WEEK - SEE MENU BOARDS FOR DETAILS**

THE DELI

FRESH CUT SANDWICHES - ROLLS - WRAPS - PITTAS - BAGUETTES
SEE THE BLACK BOARDS FOR SOUPS, THEME DAYS AND THE CHEF'S SPECIAL

1 CEREALS CONTAINING GLUTEN	4 FISH	7 EGGS	10 CELERY	13 SESAME
2 CRUSTACEANS	5 PEANUTS*	8 SOYBEANS	11 MUSTARD	14 SULPHUR DIOXIDE
3 MOLLUSCS	6 NUTS	9 MILK	12 LUPIN	

IF YOU HAVE ANY ALLERGEN CONCERNS PLEASE SPEAK TO THE CATERING MANAGER.
WHILST WE DO NOT BRING WHOLE NUTS OR INGREDIENTS WITH NUTS INTO OUR KITCHENS, SOME PRODUCTS ARE SUBJECT TO 'MAY CONTAIN' STATUS IN MANUFACTURING

WE ONLY USE

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WEEK 2

MONDAY 9 NOVEMBER

MAIN Chestnut Mushroom and Butternut Strogonoff with Rice (1, 9), Garlic Bread (1, 8) and Green Beans (VEGETARIAN)
MAIN Beef Bolognaise Pasta Bake topped with Cheese, Garlic Bread (1, 8, 9), Chef's Salad and Slaw (7) (VEGETARIAN)
DESSERT Vanilla Baked Rice Pudding with Jam (9)



STREET FOOD - BRITISH - Home Made Sausage Roll (1, 7, 14) served with Smoked Paprika Wedges and Slaw (7)

TUESDAY 10 NOVEMBER

MAIN Our Specialty Curries with a choice of Vegetable, Meat and Vegan Dishes served with Traditional Garnishes and Accompaniments (1, 9, 11, 14)
DESSERT Peach Mousse with Shortbread (1, 8, 9)



STREET FOOD - AMERICAN - Southern Style Sweet Chilli Chicken (1, 8) Hot Baguette (1, 7, 13) with Tomatoes and Red Onion served with Mixed Salad and Slaw (7)

WEDNESDAY 11 NOVEMBER

MAIN Sage Roasted Beetroot, Red Onion and Cherry Tomatoes topped with Creamy Brie (9) served in a Puff Pastry Shell (1, 8, 12) with Roast Potatoes, Roasted Carrot and Celeriac with Green Cabbage (VEGETARIAN)
MAIN Roast Beef with Homemade Yorkshire Pudding (1, 7, 8, 9) Crisp Roast Potatoes, Roasted Carrot and Celeriac with Green Cabbage and Rich Gravy
DESSERT Caramelised Apple Sponge and Custard (1, 7, 8, 9)



STREET FOOD - CHINESE - Sweet and Sour Chicken (1) With Stir Fried Rice (1, 4, 8)

THURSDAY 12 NOVEMBER

MAIN Vegetable and Bean Fajita Wrap (1) with Sweetcorn and Fried Greens (VEGAN)
MAIN Mild Jerk Chicken with Traditional Rice 'n' Peas served with Sweetcorn and Fried Greens
DESSERT Zesty Carrot Cake (1, 7, 8, 9)



STREET FOOD - KOREAN - Pulled Pork Bao Bun (1, 13) with Vegetable Noodles (7) and Bok Choi (8)

FRIDAY 13 NOVEMBER

MAIN Cheese, Onion and Vegetable Quiche (1, 7, 8, 9) served with Chips, Beans and Chef's Salad (VEGETARIAN)
MAIN Handmade Smashed Beef Burger (1, 13) with Salad and Pickles and Cheesy Sauce (9) served with Chips, Beans or Chef's Slaw (7) and Salad
DESSERT Selection of Fruit Based Desserts (1, 7, 8, 9)



STREET FOOD - MEXICAN - Mixed Vegetable and Bean Tacos topped with Salsa and served with Spicy Lime Slaw (7) and Chips

THE DELI

FRESH CUT SANDWICHES - ROLLS - WRAPS - PITTAS - BAGUETTES
SEE THE BLACK BOARDS FOR SOUPS, THEME DAYS AND THE CHEF'S SPECIAL

1 CEREALS CONTAINING GLUTEN
2 CRUSTACEANS
3 MOLLUSCS
4 FISH
5 PEANUTS*
6 NUTS
7 EGGS
8 SOYBEANS
9 MILK
10 CELERY
11 MUSTARD
12 LUPIN
13 SESAME
14 SULPHUR DIOXIDE

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WEEK 3

MONDAY 16 NOVEMBER

MAIN Mexican Bean Chilli with Rice and Salsa
served with Lime Slaw (7, 9) (VEGETARIAN)
MAIN Ground Beef Quesadilla with Cheese (1, 9) and Tomato Salsa
with Mexican Rice and Lime Slaw (7, 9)
DESSERT Chocolate Pudding and Chocolate Sauce (1, 7, 8, 9)



STREET FOOD - PORTUGESE - Piri-Piri Hot Dog (1, 11, 13) with Wedges and Mayo (7)

TUESDAY 17 NOVEMBER

MAIN Our Specialty Curries with a choice of Vegetable, Meat and Vegan Dishes
served with Traditional Garnishes and Accompaniments (1, 9, 11, 14)
DESSERT Strawberry Jelly Mousse (9)



STREET FOOD - KOREAN - Korean Chicken (8) and Noodles (1, 7) with Fresh Ginger and Stir Fried Chinese Leaf (8)

WEDNESDAY 18 NOVEMBER

MAIN Baked Courgette and Bean Gratin (1, 8, 9) served with
Roast Potatoes and Seasonal Vegetables (VEGETARIAN)
MAIN Roast Turkey and Stuffing (1) served with
Roast Potatoes, Seasonal Vegetables and Rich Gravy
DESSERT Oaty Apple Crumble and Custard (1, 7, 8, 9)



STREET FOOD - BRAZILIAN - Chunky Chilli Beef Nachos with Salsa and Sour Cream (9)

THURSDAY 19 NOVEMBER

MAIN Thyme, Sweet Potato and Squash Rissoto with Roasted Cherry Tomatoes (9)
served with Sweetcorn and Broccoli (VEGETARIAN)
MAIN Pork and Beef Meatballs in a Spicy Tomato Sauce with Pasta (1)
served with Sweetcorn and Broccoli
DESSERT Kentish Apple Cake (1, 7)



STREET FOOD - BRITISH - Best English Roast Meat Bap (1, 13) loaded with Stuffing (1) Roasties and Rich Gravy

FRIDAY 20 NOVEMBER

MAIN Homemade BBQ Carrot, Beetroot and Chick Pea Burger (1, 13) served with
Chips, Beans or Chef's Slaw (7) and Salad (VEGETARIAN)
MAIN Classic Hamburgers with Salad and Pickles served with
Chef's Salad and Slaw (1, 7, 8, 13)
DESSERT Selection of Fruit Based Desserts (1, 7, 8, 9)



STREET FOOD - MEXICAN - Beef Chilli and Dirty Fries with Homemade Cheese Sauce, Jalapenos and Chips (1, 8, 9, 11)

THE DELI

FRESH CUT SANDWICHES - ROLLS - WRAPS - PITTAS - BAGUETTES
SEE THE BLACK BOARDS FOR SOUPS, THEME DAYS AND THE CHEF'S SPECIAL

1 CEREALS CONTAINING GLUTEN	4 FISH	7 EGGS	10 CELERY	13 SESAME
2 CRUSTACEANS	5 PEANUTS*	8 SOYBEANS	11 MUSTARD	14 SULPHUR DIOXIDE
3 MOLLUSCS	6 NUTS	9 MILK	12 LUPIN	

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WEEK 4

MONDAY 23 NOVEMBER

MAIN Insalata Penne Pasta, Roasted Courgettes, Sun Dried Tomatoes and Olives with Fresh Basil and Oregano topped with Mozzarella Pearls and Fresh Pesto (1, 9) with Garlic Bread (1, 8), Chef's Salad and Slaw (7) (VEGETARIAN)

MAIN Three Cheese Baked Macaroni (1, 9, 11) topped with Caramelised Red Onions and Roasted Tomatoes with Garlic Bread (1, 8), Chef's Salad and Slaw (7) (VEGETARIAN)

DESSERT Iced Vanilla Sponge (1, 7, 8)



STREET FOOD - MEXICAN - Beef Mince Rice Bowl topped with Coriander, Spring Onions and Cheese (1, 9)

TUESDAY 24 NOVEMBER

MAIN Our Specialty Curries with a choice of Vegetable, Meat and Vegan Dishes served with Traditional Garnishes and Accompaniments (1, 9, 11, 14)

DESSERT Mixed Berry Cheesecake (1, 8, 9)



STREET FOOD - GREEK - Chicken Souvlaki on Pitta (1) with Fresh Salad and Tzatziki Dip (9)

WEDNESDAY 25 NOVEMBER

MAIN Roasted Vegetable Quiche (1, 7, 8, 9) served with Roast Potatoes, Roasted Root Vegetables and Fresh Green Cabbage (VEGETARIAN)

MAIN Roast Gammon and Pineapple with Rich Gravy, served with Roast Potatoes, Roasted Root Vegetables and Fresh Green Cabbage

DESSERT Iced Lemon Drizzle Cake (1, 7, 8)



STREET FOOD - TURKISH - Lamb Kofta with Yoghurt and Mint Dip on Flatbread (1, 9)

THURSDAY 26 NOVEMBER

MAIN Cheese Topped Spicy Bean Stuffed Peppers (9) with Rice served with Minted Peas and Buttered Carrots (VEGETARIAN)

MAIN Beef and Onion Pie with Crisp Short Pastry (1, 9), Mashed Potato and Extra Gravy served with Minted Peas and Buttered Carrots

DESSERT Fruity Jelly



STREET FOOD - JAPANESE - Katsu Chicken Curry (1, 8, 10) with Fragrant Rice

FRIDAY 27 NOVEMBER

MAIN Spicy Beanburger with Salad and Pickles (1, 7, 13) served with Chips, Baked Beans or Chefs' Slaw (7) and Salad (VEGETARIAN)

MAIN Peri Peri (14) or Lemon and Herb Chicken served with Chips, Beans or Chefs' Slaw (7) and Salad

DESSERT Selection of Fruit Based Desserts (1, 7, 8, 9)



STREET FOOD - BRITISH - Classic Hamburger with Salad and Pickles (1, 13) served with Chefs Salad and Slaw (7)

THE DELI

FRESH CUT SANDWICHES - ROLLS - WRAPS - PITTAS - BAGUETTES
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1 CEREALS CONTAINING GLUTEN	4 FISH	7 EGGS	10 CELERY	13 SESAME
2 CRUSTACEANS	5 PEANUTS*	8 SOYBEANS	11 MUSTARD	14 SULPHUR DIOXIDE
3 MOLLUSCS	6 NUTS	9 MILK	12 LUPIN	

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WEEK 5

MONDAY 30 NOVEMBER

MAIN Chestnut Mushroom and Butternut Strogonoff with Rice (1, 9),
Garlic Bread (1, 8) and Green Beans (VEGETARIAN)
MAIN Beef Bolognaise Pasta Bake topped with Cheese, Garlic Bread (1, 8, 9),
Chef's Salad and Slaw (7) (VEGETARIAN)
DESSERT Vanilla Baked Rice Pudding with Jam (9)

DAILY FESTIVE TREATS AVAILABLE

TUESDAY 1 DECEMBER

MAIN Our Specialty Curries with a choice of Vegetable, Meat and Vegan Dishes
served with Traditional Garnishes and Accompaniments (1, 9, 11, 14)
DESSERT Mandarin Orange Jelly

DAILY FESTIVE TREATS AVAILABLE

WEDNESDAY 2 DECEMBER

MAIN Sage Roasted Beetroot, Red Onion and Cherry Tomatoes topped with Creamy Brie (9)
served in a Puff Pastry Shell (1, 8, 12) with Roast Potatoes,
Roasted Carrot and Celeriac with Green Cabbage (VEGETARIAN)
MAIN Roast Beef with Homemade Yorkshire Pudding (1, 7, 8, 9) Crisp Roast Potatoes,
Roasted Carrot and Celeriac with Green Cabbage and Rich Gravy
DESSERT Orange and Chocolate Brownie (1, 7, 8)

DAILY FESTIVE TREATS AVAILABLE

THURSDAY 3 DECEMBER

MAIN Vegetable and Bean Fajita Wrap (1)
with Sweetcorn and Fried Greens (VEGAN)
MAIN Mild Jerk Chicken with Traditional Rice 'n' Peas
served with Sweetcorn and Fried Greens
DESSERT Winter Berry Mousse (9)

DAILY FESTIVE TREATS AVAILABLE

FRIDAY 4 DECEMBER

MAIN Cheese, Onion and Vegetable Quiche (1, 7, 8, 9)
served with Chips, Beans and Chef's Salad (VEGETARIAN)
MAIN Handmade Smashed Beef Burger (1, 13) with Salad and Pickles
and Cheesy Sauce (9) served with Chips, Beans or Chef's Slaw (7) and Salad
DESSERT Selection of Fruit Based Desserts (1, 7, 8, 9)

DAILY FESTIVE TREATS AVAILABLE

THE DELI

FRESH CUT SANDWICHES - ROLLS - WRAPS - PITTAS - BAGUETTES
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WEEK 6

MONDAY 7 DECEMBER

MAIN Mexican Bean Chilli with Rice and Salsa served with Lime Slaw (7, 9) (VEGETARIAN)

MAIN Ground Beef Quesadilla with Cheese (1, 9) and Tomato Salsa with Mexican Rice and Lime Slaw (7, 9)

DESSERT Chocolate Pudding and Chocolate Sauce (1, 7, 8, 9)

DAILY FESTIVE TREATS AVAILABLE

TUESDAY 8 DECEMBER

MAIN Our Specialty Curries with a choice of Vegetable, Meat and Vegan Dishes served with Traditional Garnishes and Accompaniments (1, 9, 11, 14)

DESSERT Strawberry Jelly Mousse (9)

DAILY FESTIVE TREATS AVAILABLE

WEDNESDAY 9 DECEMBER

MAIN Baked Courgette and Bean Gratin (1, 8, 9) served with Roast Potatoes and Seasonal Vegetables (VEGETARIAN)

MAIN Roast Gammon and Pineapple with Rich Gravy, served with Roast Potatoes, Roasted Root Vegetables and Fresh Green Cabbage

DESSERT Oaty Apple Crumble and Custard (1, 7, 8, 9)

DAILY FESTIVE TREATS AVAILABLE

THURSDAY 10 DECEMBER

MAIN Thyme, Sweet Potato and Squash Rissoto with Roasted Cherry Tomatoes (9) served with Sweetcorn and Broccoli (VEGETARIAN)

MAIN Pork and Beef Meatballs in a Spicy Tomato Sauce with Pasta (1) served with Sweetcorn and Broccoli

DESSERT Kentish Apple Cake (1, 7)

DAILY FESTIVE TREATS AVAILABLE

FRIDAY 11 DECEMBER

MAIN Homemade BBQ Carrot, Beetroot and Chick Pea Burger (1, 13) served with Chips, Beans or Chef's Slaw (7) and Salad (VEGETARIAN)

MAIN Classic Hamburgers with Salad and Pickles served with Chef's Salad and Slaw (1, 7, 8, 13)

DESSERT Selection of Fruit Based Desserts (1, 7, 8, 9)

DAILY FESTIVE TREATS AVAILABLE

THE DELI

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WEEK 7

MONDAY 14 DECEMBER

MAIN Insalata Penne Pasta, Roasted Courgettes, Sun Dried Tomatoes and Olives with Fresh Basil and Oregano topped with Mozzarella Pearls and Fresh Pesto (1, 9) with Garlic Bread (1, 8), Chef's Salad and Slaw (7) (VEGETARIAN)

MAIN Three Cheese Baked Macaroni (1, 9, 11) topped with Caramelised Red Onions and Roasted Tomatoes with Garlic Bread (1, 8), Chef's Salad and Slaw (7) (VEGETARIAN)

DESSERT Pear Sponge and Custard (1, 7, 8, 9)



STREET FOOD - MEXICAN - Beef Mince Rice Bowl topped with Coriander, Spring Onions and Cheese (1, 9)

TUESDAY 15 DECEMBER

MAIN Our Specialty Curries with a choice of Vegetable, Meat and Vegan Dishes served with Traditional Garnishes and Accompaniments (1, 9, 11, 14)

DESSERT Mandarin Orange Jelly



STREET FOOD - GREEK - Chicken Souvlaki on Pitta (1) with Fresh Salad and Tzatziki Dip (9)

WEDNESDAY 16 DECEMBER

MAIN Roasted Vegetable Quiche (1, 7, 8, 9) served with Roast Potatoes, Roasted Root Vegetables and Fresh Green Cabbage (VEGETARIAN)

MAIN Roast Turkey and Stuffing (1) served with Roast Potatoes, Seasonal Vegetables and Rich Gravy

DESSERT Pineapple Upside Down Cake and Custard (1, 7, 8, 9)



STREET FOOD - TURKISH - Lamb Kofta with Yoghurt and Mint Dip on Flatbread (1, 9)

THURSDAY 17 DECEMBER

MAIN Cheese Topped Spicy Bean Stuffed Peppers (9) with Rice served with Minted Peas and Buttered Carrots (VEGETARIAN)

MAIN Beef and Onion Pie with Crisp Short Pastry (1, 9), Mashed Potato and Extra Gravy served with Minted Peas and Buttered Carrots

DESSERT 'Old School Cake' (1, 7, 9) and Custard (1, 7, 9)



STREET FOOD - JAPANESE - Katsu Chicken Curry (1, 8, 10) with Fragrant Rice

FRIDAY 18 DECEMBER

MAIN Spicy Beanburger with Salad and Pickles (1, 7, 13) served with Chips, Baked Beans or Chefs' Slaw (7) and Salad (VEGETARIAN)

MAIN BBQ Chicken served with Chips, Beans or Chef's Slaw (7) and Salad

DESSERT Selection of Fruit Based Desserts (1, 7, 8, 9)



STREET FOOD - BRITISH - Classic Hamburger with Salad and Pickles (1, 13) served with Chefs Salad and Slaw (7)

THE DELI

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