

MONDAY 18 APRIL

HOLIDAY

TUESDAY 19 APRIL

MAIN Thick British Sausages with Rich Caramelised Onion Gravy served with Yorkshire Puddings, Creamy Mashed Potatoes, Fresh Carrots and Garden Peas MAIN Rich Mixed Beans and Vegetable Chilli seasoned with Cumin and Fresh Coriander served with Rice and Nachos (VEGETARIAN)

STREET FOOD OF THE DAY

DESSERT Oatie Apple Crumble served with Custard

WEDNESDAY 20 APRIL

MAIN Roast British Gammon and Pineapple served with Crispy Roast Potatoes,
Thyme Gravy, Fresh Broccoli and Cauliflower
MAIN Cheddar Cheese, Leek and Thyme Pie with a Short Pastry Top with
Crispy Roast Potatoes, Fresh Broccoli and Cauliflower (VEGETARIAN)
STREET FOOD OF THE DAY

DESSERT Traditional Chocolate Sponge Cake and Chocolate Sauce

THURSDAY 21 APRIL

MAIN Slow Cooked Chunky Chilli Beef with Mixed Pepper Rice,
Nachos and loaded with Sour Cream and Guacamole
MAIN Spring Vegetable Cottage filled with Courgette and Baby Spinach
with Gravy and served with Baton Carrots and Green Beans (VEGETARIAN)

STREET FOOD OF THE DAY

DESSERT Mixed Berry Cheesecake

FRIDAY 22 APRIL

MAIN Traditional Fish and Chips with
Mushy Peas and Baked Beans
MAIN Fully Loaded Vegetable Cheese Burger and Chips,
Baked Beans and Fresh Salad (VEGETARIAN)

STREET FOOD OF THE DAY

DESSERT Fresh Fruit Salad with Cream

AVAILABLE DAILY FRESH CHEF'S SALAD - WHOLE GRAIN BREAD - GRAB AND GO POT MENU
PLUS A PLANT BASED MAIN COURSE EVERY DAY!



FRESH CUT SANDWICHES - ROLLS - WRAPS - PITTAS - BAGUETTES

SEE THE BLACK BOARDS FOR SOUPS, THEME DAYS AND THE CHEF'S SPECIAL

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

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MONDAY 25 APRIL

MAIN Rich Beef Bolognaise with Fresh Oregano and Spaghetti served with Garlic Bread Shard, Fresh Broccoli and Cos Salad

MAIN Courgette and Pea Risotto finished with Baby Spinach and Cherry Tomatoes, served with Garlic Bread Shard, Fresh Broccoli and Cos Salad (VEGETARIAN)

STREET FOOD OF THE DAY

DESSERT Lemon Sponge and Custard

TUESDAY 26 APRIL

MAIN Our Speciality Curries with a Choice of Vegetable, Meat and Vegan Dishes served with Traditional Garnishes and Accompaniments

STREET FOOD OF THE DAY

DESSERT Apricot and Apple Crumble with Custard

WEDNESDAY 27 APRIL

MAIN Roast Chicken Thigh served with Stuffing, Wonky Roast Potatoes, Fresh Carrots and Cabbage

MAIN Broccoli and Cauliflower Cheese Gratin served in an Individual Yorkshire Pudding served with Wonky Roast Potatoes, Fresh Carrots and Cabbage (VEGETARIAN)

STREET FOOD OF THE DAY

DESSERT Apple and Berry Sponge and Custard

THURSDAY 28 APRIL

MAIN Cottage Pie topped with Creamy Mashed Potatoes served with Spring Cabbage and Sweetcorn MAIN Sweet Pepper, Roasted Tomato and Courgette Quiche served with Hand Cut Wedges, Spring Cabbage and Sweetcorn or Mixed Salad (VEGETARIAN) STREET FOOD OF THE DAY

MAIN Strawberry and Raspberry Fool with Shortbread Biscuit

FRIDAY 29 APRIL

MAIN Traditional Cod and Chips served with Beans or Peas or Chef's Salad MAIN Spanish Frittata filled with Spring Vegetables, Potato and Cheese served with Chips, Beans or Peas or Chef's Salad (VEGETARIAN)

STREET FOOD OF THE DAY

MAIN Chocolate Brownie and Cream

AVAILABLE DAILY FRESH CHEF'S SALAD - WHOLE GRAIN BREAD - GRAB AND GO POT MENU
PLUS A PLANT BASED MAIN COURSE EVERY DAY!



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MONDAY 2 MAY

BANK HOLIDAY

TUESDAY 3 MAY

MAIN Our Speciality Curries with a choice of Vegetable, Meat and Vegan Dishes served with Traditional Garnishes and Accompaniments

STREET FOOD OF THE DAY

DESSERT Berry and Apple Crumble with Custard

WEDNESDAY 4 MAY

GREAT BRITISH BURGER DAY

SEE POSTER FOR FULL MENU



THURSDAY 5 MAY

MAIN Spicy Beef Burrito Fully Loaded with Rice and Cheese, with Paprika Baked Wedges, Beetroot Slaw and Baked Corn Cob MAIN Smokey Vegetable Chilli served with Mexican Rice, Paprika Baked Wedges, Beetroot Slaw and Baked Corn Cobs (VEGAN)

STREET FOOD OF THE DAY

DESSERT Filo Pastry Apple Strudel and Custard

FRIDAY 6 MAY

MAIN Battered Fish and Chips served with Peas or Beans or Chef's Salad MAIN Fully Loaded Chick Pea Falafel Stacked Bun with Coriander and Mint Dressing and Pickled Cucumber and Chips served with Fresh Salad (VEGETARIAN)

STREET FOOD OF THE DAY
DESSERT Frosted Carrot Cake

AVAILABLE DAILY FRESH CHEF'S SALAD - WHOLE GRAIN BREAD - GRAB AND GO POT MENU
PLUS A PLANT BASED MAIN COURSE EVERY DAY!



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MONDAY 9 MAY

MAIN Three Cheese Macaroni baked with Crispy Herb Topping served with Ciabatta Garlic Slice Fresh Tomato and Basil Salad and Fresh Broccoli (VEGETARIAN)

MAIN Haricot and Chick Pea Tagine with Smokey Aubergine and Cauliflower served on a Bed of Cous-Cous served with Fresh Tomato and Basil Salad and Fresh Broccoli (VEGAN)

STREET FOOD OF THE DAY

DESSERT Caramelised Apple and Crumble with Custard

TUESDAY 10 MAY

MAIN Our Speciality Curries with a choice of Vegetable, Meat and Vegan Dishes served with Traditional Garnishes and Accompaniments

STREET FOOD OF THE DAY

DESSERT Eton Mess with Strawberry, Meringues and Whipped Cream

WEDNESDAY 11 MAY

MAIN Thyme Roasted Turkey Breast, Yorkshire Puddings with Crispy Roast Potatoes, Baton Carrots and Spring Cabbage MAIN Caramelised Red Onion, Feta and Cherry Tomato Tart with Crispy Roast Potatoes, Baton Carrots and Spring Cabbage (VEGETARIAN)

STREET FOOD OF THE DAY

DESSERT Chocolate Brownie and Ice Cream

THURSDAY 12 MAY

MAIN Moroccan Beef and Chick Peas with Aubergine and Sweet Peppers with New Potatoes, Fresh Broccoli and Sweetcorn
MAIN Stuffed Baked Courgettes topped with Cheddar Cheese Served with New Potatoes, Fresh Broccoli and Sweetcorn

STREET FOOD OF THE DAY

DESSERT Traditional Lemon Meringue Pie

FRIDAY 13 MAY

MAIN Chef's Very Own Salmon Fish Cakes with Chips, Peas or Salad MAIN Battered Cod served with Chips, Peas, Baked Beans or Salad MAIN Cherry Tomato, Spinach and Broccoli Quiche served with Chips, Peas, Baked Beans or Salad (VEGETARIAN)

STREET FOOD OF THE DAY

DESSERT Citrus Fruit Fool with Oaty Biscuits

AVAILABLE DAILY FRESH CHEF'S SALAD - WHOLE GRAIN BREAD - GRAB AND GO POT MENU
PLUS A PLANT BASED MAIN COURSE EVERY DAY!



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MONDAY 16 MAY

MAIN Italian Style Beef Lasagne served with Garlic Bread Shard,
Garden Peas and Seasonal Kentish Leaf Salad
MAIN Vegetable Chilli Burritos loaded with Cheese and Salsa served with Rice,
Garden Peas and Seasonal Kentish Leaf Salad (VEGETARIAN)

STREET FOOD OF THE DAY

DESSERT Mandarin Sponge and Custard

TUESDAY 17 MAY

MAIN Our Speciality Curries with a choice of Vegetable, Meat and Vegan Dishes served with Traditional Garnishes and Accompaniments

STREET FOOD OF THE DAY

DESSERT Mixed Berry Cheesecake

WEDNESDAY 18 MAY

MAIN Roast British Gammon served with Pineapple, Crispy Roast Potatoes,
Fresh Broccoli and Roasted Root Vegetables
MAIN Spring Vegetable Tartlet served with Crispy Roast Potatoes,
Spring Cabbage and Roasted Root Vegetables (VEGETARIAN)

STREET FOOD OF THE DAY

DESSERT Caramel Apple Cake with Custard

THURSDAY 19 MAY

MAIN Sausage Toad in the Hole, Stacked Yorkshire with Onion Gravy and Creamy Mashed Potatoes, Fresh Carrots and Garden Peas

MAIN Vegetable Chow Mein served with Soy and

Ginger Chinese Leaf Cabbage and British Pak Choi (VEGAN)

STREET FOOD OF THE DAY

DESSERT Treacle Sponge and Custard

FRIDAY 20 MAY

MAIN Battered Cod and Chips served with Peas, Mushy Peas, Beans and Chef's Salad MAIN Wild Mushroom and Bean Fricassee with Sweet Peppers and Rice or Chips and Peas (VEGETARIAN)

STREET FOOD OF THE DAY

DESSERT Fruits of the Forest Paylova

AVAILABLE DAILY FRESH CHEF'S SALAD - WHOLE GRAIN BREAD - GRAB AND GO POT MENU
PLUS A PLANT BASED MAIN COURSE EVERY DAY!



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MONDAY 23 MAY

MAIN Basque Style Chicken with Rich Tomato, Black Olive and Borlotti Beans served with Cauliflower, Broccoli and Sweetcorn
MAIN Spinach and Butternut Squash Plait served with
Crushed Potatoes, Cabbage and Peas (VEGAN)

STREET FOOD OF THE DAY

DESSERT Peach Sponge and Custard

TUESDAY 24 MAY

MAIN Our Speciality Curries with a choice of Vegetable, Meat and Vegan Dishes served with Traditional Garnishes and Accompaniments

STREET FOOD OF THE DAY

DESSERT Fresh Fruit Salad and Cream

WEDNESDAY 25 MAY

MAIN Roast Beef with Yorkshire Pudding, served with
Roast Potatoes, Fresh Broccoli and Roasted Carrots
MAIN Mushroom, Sweet Pepper and Pesto Strudel
served with Roast Potatoes, Fresh Broccoli and Roasted Carrots (VEGETARIAN)

STREET FOOD OF THE DAY

DESSERT Blueberry Sponge Cake and Custard

THURSDAY 26 MAY

MAIN Chicken and Mixed Pepper Fajitas served with Mexican Rice,
Corn Cobs and Crunchy Slaw
MAIN Chestnut Mushroom, and Vegetables Fricassee served with
Rice Corn Cobs and Green Beans (VEGETARIAN)

STREET FOOD OF THE DAY

DESSERT Banoffee Mousse

FRIDAY 27 MAY

MAIN Battered Cod and Chips served with Peas, Mushy Peas, Beans and Chef's Salad MAIN Goats Cheese and Mediterranean Vegetable Bruschetta with Chips and Fresh Salad (VEGETARIAN)

STREET FOOD OF THE DAY

DESSERT Chocolate and Pear Muffin and Custard

AVAILABLE DAILY FRESH CHEF'S SALAD - WHOLE GRAIN BREAD - GRAB AND GO POT MENU
PLUS A PLANT BASED MAIN COURSE EVERY DAY!



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