

Spring 2012 Week 1

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Chicken Paella	Ultimate Beef Burger	Breast of Turkey Pot-Roasted in Sweet Paprika Served with Cranberry Sauce and Gravy	Beef and Mushroom Pie with a Suet Crust	Crisp Fiery Battered Fillet of Fish Homemade Tartare Sauce
Tortellini Tomato and Crème Fraiche	Leek and Cheese Patties	Goats Cheese and Caramelised Onion Open Tart	Spiced quorn & five flavour noodles	Vegetarian Mixed Grill
Rice	Potato Wedges	Crispy Roast Potatoes	Mashed Potatoes	Chunky Chips
Bread rolls	Bread rolls	Bread rolls	Bread rolls	Bread rolls
Broccoli Florets sweetcorn Or a Mixed Side Salad	Baked beans Garden peas Or a Mixed Side Salad	Puree of Swede Savoy Cabbage Or a Mixed Side Salad	Carrot Batons Broccoli Florets Or a Mixed Side Salad	Baked beans Mushy peas Or a Mixed Side Salad
Apple fruesili tart With creme fraiche Or a piece of Fresh Fruit	Lemon Drizzle Cake Or a piece of Fresh Fruit	Sticky Toffee Pudding With Custard Or a piece of Fresh Fruit	Ginger Cake With Custard Or a piece of Fresh Fruit	Apple crumble With Custard Or a piece of Fresh Fruit

Fillet of white fish – To ensure we maintain both a seasonal and sustainable source of fish we rotate the species of white fish for this recipe. Should you have any questions on this subject please do not hesitate in speaking to the catering team who will be more than happy to assist.

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MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Salmon Fishcakes	Beef Lasagne	Roast Pork with Spiced Apple and Roasted Gravy	Mexican Chilli Beef with Tortilla chips	Cajun Battered Fillet of Fish With Sweet Chilli Sauce
Macaroni 'Double Cheese' With Leeks	Spicy quesadilla	Cheese, Leek and Potato Pie	Thai vegetable & quorn curry	Mediterranean Roasted Vegetable Tart
Potato Wedges	Spiced Cous Cous	Roast potatoes	Rice	Chunky Chips
Bread rolls	Bread rolls	Bread rolls	Bread rolls	Bread rolls
Carrots Rondelles Broccoli Florets Or a Mixed Side Salad	Minted Peas Puree of Swede Or a Mixed Side Salad	Fresh Cabbage Broccoli Florets Or a Mixed Side Salad	Cauliflower Florets Carrots Batons Or a Mixed Side Salad	Baked beans Mushy Peas Or a Mixed Side Salad
Caramelised Dutch Apple Pudding With Custard Or a piece of Fresh Fruit	Marble Sponge With Custard Or a piece of Fresh Fruit	Apple and Blackberry Pie With Custard Or a piece of Fresh Fruit	Jam Roly Poly With Custard Or a piece of Fresh Fruit	Coconut macaroon tart With custard Or a piece of Fresh Fruit

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MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Chicken and Bean Enchilada	Sausage Plait	Roast Topside of Beef Served with Roasted Gravy	Chicken Tikka Masala	Crispy Battered Fillet of Fish Home Made Tartare Sauce
Roasted vegetable calzone	Vegetarian Cottage Pie	Penne Pasta and Seasonal Vegetable Bake	Goan Vegetable Curry with Coconut and Lime	Goats cheese, leek and tomato tart
Cous Cous	Mashed Potato	Crispy Roast Potatoes	Rice	Chunky Chips
Bread	bread	bread	bread	bread
Minted Peas Healthy Salad	Broccoli Florets Baked Courgettes Or a Mixed Side Salad	Savoy Cabbage Diced Swede Or a Mixed Side Salad	Carrots Rondelles Cauliflower Or a Mixed Side Salad	Mushy Peas Baked beans Or a Mixed Side Salad
Apple and Blackberry Twice Baked Crumble With Custard Or a piece of Fresh Fruit	Roasted Plum Clafoutis With custard Or a piece of Fresh Fruit	Rich Chocolate Sponge With Custard Or a piece of Fresh Fruit	Toffee Apple Strudel with Custard Or a piece of Fresh Fruit	Plum crumble Custard Or a piece of Fresh Fruit

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