Catered Hall Menu

Sample Breakfast menu



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Scrambled Eggs	Fried Eggs/Tofu Scramble	Poached Eggs	Fried Eggs/Tofu Scramble	Pancakes and Waffle Day	Chef's Choice of Eggs	Chef's Choice of Eggs
Sliced Avocado	Locally Sourced Sausage	Chorizo, Squash, Red Onion and Potato Hash	Locally Sourced Sausage	Maple and Bacon	Vegan Scrambled Eggs	Vegan Scrambled Eggs
Crispy Potatoes	Red Tractor Bacon	One Pot Boston Beans, Seitan and Cumberland Sausage	Red Tractor Bacon	Poached Eggs	Bacon and Sausage	Bacon and Sausage
Grated Cheese	Vegan Sausage Patties	Roast Tomatoes	Quorn Cumberland Sausage	Yoghurt and Berries	Quorn Cumberland Sausage	Quorn Cumberland Sausage
Roasted Cherry Tomatoes	Baked Beans	Polenta Wedge	Baked Beans	Bananas and Chocolate	Vegetable Sausage	Vegetable Sausage
Wilted Spinach	Mushrooms		Mushrooms	Spinach and Creamed Cashew	Baked Beans and Mushrooms	
Refried Beans	Fresh Bread Roll		Fresh Bread Roll		Grilled Fresh Tomatoes	Baked Beans and Mushrooms
Warm Corn Tortilla	Hash Browns		Hash Browns		Potato Waffles	Hash Browns

Cold breakfast is available every morning including; cereals, a yoghurt bar, homemade granola, a selection of breads and pastries and more



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY		SATURDAY	SUNDAY
	Pasta Bar Spaghetti and Fusilli Pasta	Swahili Style Chicken with Red Onion and Papaya Salsa	Sustainable Salmon Fillet with a Fresh Basil, Caper, Tomato and Pepper Dressing	Locally Sourced Beef and Red Wine Lasagne	Garlic and Coriander Marinated Red Tractor Chicken Thighs		Greek Gyros Day	Locally Sourced Roast Beef and Yorkshire Pudding
	Roasted Broccoli and 3 Cheese Sauce	Filo Pastry Spiral filled with Feta, Spinach and Parmesan	Roasted Aubergine and Soya Greek Moussaka	Mascapone and Basil Arancini with Roasted Pepper Sauce	Mango Chutney Glazed Roasted Tofu		Red Tractor Chicken Marinated in Oregano, Paprika and Garlic	Roasted Aubergine and Pepper Pithivier
DINNER	Slow Roasted Tomato and Pepper Sauce	Smoky Tofu and Blackbean Burger	Fragrant Lentil and Mushroom Sausage Rolls	Sweetcorn and Cannellini Bean Fritters with Sweet Chilli Sauce	Fragrant Thai Green Vegetable Curry	LUNCH	Roasted Haloumi Marinated in Oregano, Sumac and Garlic	Horseradish Sauce
	Lentil and Braised Mushroom Bolognaise	Coconut Rice with Fresh Lime	Sea Salt and Black Pepper Roast Potatoes	Garlic and Herb Bread	Roast Broccoli and Red Onion with Hoisin and Sesame	_	Mock Lamb Marinated in Cumin, Mint and Lemon	Crunchy Roast Potatoes
	Chips, Garlic Ciabatta, Cheddar, Feta, Vegan Cheese, Shredded Seitan and Garlic Mushrooms	Garlic and Olive Oil Mashed Potatoes	Fruit Infused Cous Cous	Cajun Style Potato Wedges	Pilau Rice or Steamed Egg Noodles Kecap Manis	Ī	Houmous and Tzatziki Warmed Flatbreads	Steamed New Potatoes
	Roast Mediterranean Veg	Seasonal vegetables	Seasonal vegetables	Seasonal vegetables	Chilli oil		Fries	Seasonal vegetables
Ϋ́	Baked Croissant Pudding with Creme Anglaise	Greek Lokma with Syrup	Vegan Orange Millionaire's Shortbread	Lemon Drizzle Cake	Vegan Chocolate Cake with Chocolate Sauce	RT	Assorted Desserts	Assorted Desserts
DESSERT	Evening Yoghurt Bar	Evening Yoghurt Bar	Evening Yoghurt Bar	Evening Yoghurt Bar	Evening Yoghurt Bar	DESSERT	Yoghurt Bar	Yoghurt Bar
	Selection of Fresh Fruit	Selection of Fresh Fruit	Selection of Fresh Fruit	Selection of Fresh Fruit	Selection of Fresh Fruit		Selection of Fresh Fruit	Selection of Fresh Fruit



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY		SATURDAY	SUNDAY
	Roasted Butternut Squash and Spinach Lasagne	Fragrant Spiced Chicken and Roast Pepper Burrito's with Blackbean Salsa	Honey and Garlic Sustainable Salmon Fillet with Roasted Courgetts	Tandoori Spiced Chicken Breast with Coriander and Yoghurt Dressing	Chinese Inspired Hoisin Glazed Chicken Thighs		Indian Butter Chicken Curry	Locally Sourced Roast Chicken with Sage and Onion Stuffing
	Sun Dried Tomatoes and Black Olive Spaghetti	Roasted Cauliflower with Toasted Focaccia and Cheese Sauce	Creamy Feta, Sweet Potato and Spinach Filo Tart	Smoky Bean and Quorn Texas Chilli with Tortilla's	Sichaun Pepper Spiced Tofu with Blackbeans		Roast Aubergine, Spinach and Butterbean Bhuna	Roast Lentil and Bean Loaf
DINNER	Moroccan Aubergine, Apricot and Chickpea Tagine	Mexican Inspired Sweetcorn, Roast Pepper and Blackbean Quesadillas	Spiced Chickpea Wellington with Tomato and Oregano Sauce	Fragrant Thai Green Vegetable and Tofu Curry	Kung Pow Jackfruit	LUNCH	Spinach and Sweet Potato Dhal	Sea Salt Roast Potatoes
۵	Spiced Potato Wedges	Sweet Potato Mash	Caramelised Red Onion and Chive New Potatoes	Steamed Basmati Rice	Steamed Egg Noodles or Fried Rice	3	Pilau Rice and Poppadoms	
	Mediterrainean Vegetable Cous Cous	Chips	Lemon and Herb Quinoa	Saag Aloo	Stir Fried Greens with Chilli and Soy. Prawn Crackers		Garlic and Coriander Naan Bread. Vegetable Samosa's	Steamed New Potatoes with Mint
	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Vegetable Spring Rolls		Mango Chutney	Seasonal Vegetables
		'						
RT	Apple and Sultana Crumble with Custard	Salted Caramel Poke Cake	Jam and Coconut Sponge with Custard	Sticky Toffee Pudding with Toffee Sauce	Vegan Chocolate Brownie	ERT	Assorted Desserts	Assorted Desserts
DESSERT	Evening Yoghurt Bar	Evening Yoghurt Bar	Evening Yoghurt Bar	Evening Yoghurt Bar	Evening Yoghurt Bar	DESSE	Yoghurt Bar	Yoghurt Bar
	Selection of Fresh Fruit	Selection of Fresh Fruit	Selection of Fresh Fruit	Selection of Fresh Fruit	Selection of Fresh Fruit	Ī	Selection of Fresh Fruit	Selection of Fresh Fruit



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY		SATURDAY	SUNDAY
	Roast Chestnut Mushroom, Basil and Lentil Pithivier	Chargrilled Locally Sourced Chicken with Baby Mozzarell, Tomato and Fresh Basil	Red Tractor Roast Turkey with Apricot Stuffing	Korean Fried Chicken with Katsu Curry Sauce	Jollof Spiced Grilled Chicken		Beef ragu	Shepherd's Pie
	Smoked Cheddar Macaroni Cheese with Leeks	Indian Inspired Sweet Potato and Chickpea Tikka Masala	Mock Lamb, Aubergine and Feta Filo Tart	Steamed Thai Tofu Cakes with Chilli Dressed Slaw	Roast Okra with Tomato, Peppers and Sweetcorn		Chicken with Chorizo in a Cream Sauce	Butternut squash and mushroom filo tart
DINNER	Spicy Bean and Polenta Wedge with Roast Pepper and Courgette Sauce	Butterbean, Paprika and Root Vegetable Ragu topped with Crispy Pastry	Baked Lentil, Carrot and Sweet Potato Loaf	Vegan Katsu Curry	Sweetcorn and Tofu Fritters	LUNCH	Pesto Infused Roasted Mediterranean Vegetables	
	Herby Diced Potatoes	Roast New Potatoes with Garlic and Sage	Roast potatoes	Steamed Basmati Rice Asian Slaw	Jollof Rice	3	Spaghetti or Fusilli Pasta	Roast potatoes
	Garlic and Herb Bread	Coriander and Lime Rice	Herb Infused Cous Cous	Pickles	Roasted Carrots with Cumin and Maple		Garlic Bread, Parmesan, Cheddar, Feta and Vegan Cheeses	Steamed New Potatoes with Mint
	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Baked Sweet Potatoes	-	Chunky Chips	Seasonal Vegetables
R T	Pineapple Upside Down Cake with Star Anise Glaze	Tres Leche Cake	Biscoff Cheesecake	Chocolate Fudge Pudding with Double Cream	Sticky Banana and Maple Cake	ERT	Assorted Desserts	Assorted Desserts
DESSERT	Evening Yoghurt Bar	Evening Yoghurt Bar	Evening Yoghurt Bar	Evening Yoghurt Bar	Evening Yoghurt Bar	DESSE	Yoghurt Bar	Yoghurt Bar
	Selection of Fresh Fruit	Selection of Fresh Fruit	Selection of Fresh Fruit	Selection of Fresh Fruit	Selection of Fresh Fruit		Selection of Fresh Fruit	Selection of Fresh Fruit



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY		SATURDAY	SUNDAY
	MONDAT	TUESDAT	WEDNESDAT	THURSDAT	FRIDAT		SATURDAT	SUNDAT
	Roast Aubergine, Soya and Feta Moussaka	Red Tractor Beef and Red Wine Lasagne	Locally Sourced Turkey Schnitzel with Roast Tomato and Basil Sauce	Jerk Chicken with Pineapple and Mango Salsa	Grilled Chicken Breast Spiced with Cardamon and Lime		British Red Tractor Beef Burger	Homemade Chicken and Mushroom Pie
	Baked Sweet Potato with Feta, Pomegranate and Rocket Pesto	Red Pepper and Spinach Frittata	Beetroot Rainbow Falafel with Tomato Sauce	Blackbean and Vegetable Enchilada's	Keema Spiced Mock Lamb		BBQ Pulled Jackfruit Burger	Roast Bell Pepper with a Lentil, Tomato and Herb Filling
DINNER	Pearl Barley Risotto with Smoked Tofu and Sun Dried Tomatoes	Roasted Butternut Squash and Coconut Curry	Cauliflower Bombat Burrito with Pickled Red Onion and Mint Dressing	Jerk Lentils with Roasted Garlic Mushrooms and Roti Bread	Sweet Potato and Chickpea Tikka Masala	LUNCH	Bean Chilli	Sea Salt Roast Potatoes
▋ੋ	Spicy Potato Wedges	Coriander and Lime Rice	Steamed Penne Pasta	Roasted New Potatoes	Blackbean Chilli	3	Cheese Slices including Vegan Cheese	Steamed New Potatoes with Fresh Herbs
	Fruit Infused Cous Cous	Tarragon and Chive Buttered New Potatoes	French Fries	Rice 'n' Peas	Saag Aloo, Steamed Rice, Poppadoms and Mango Chutney		Sliced Jalapenos, Red Slaw, Corn on the Cob and Assorted Rolls	
	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Cucumber and Mint Raita		Beefeater Fries	Seasonal Vegetables
F.	Pear and Forest Fruit Crumble with Custard	Orange Drizzle Cake	Steamed Syrup Sponge with Custard	Chocolate Drizzled Flapjack	Forest Fruit Cheesecake	RT	Assorted Desserts	Assorted Desserts
DESSERT	Evening Yoghurt Bar	Evening Yoghurt Bar	Evening Yoghurt Bar	Evening Yoghurt Bar	Evening Yoghurt Bar	DESSERT	Yoghurt Bar	Yoghurt Bar
ľ	Selection of Fresh Fruit	Selection of Fresh Fruit	Selection of Fresh Fruit	Selection of Fresh Fruit	Selection of Fresh Fruit		Selection of Fresh Fruit	Selection of Fresh Fruit



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY		SATURDAY	SUNDAY
	Vegan Cottage Pie with Sweet Potato Topping	Teriyaki Sustainable Salmon Fillet with Crispy Leeks	Homemade Red Tractor Chicken Kiev	Locally Sourcesd Pulled Pork Burrito	North African Style Chicken with Honey and Saffron		Chipotle Chilli Beef	Roast Red Tractor Turkey with Apricot Stuffing
	Roasted Curried Cauliflower with Toasted Foccia and Cheese Sauce	Mock Lamb and Roasted Vegetable Tagine	Fragrant Thai Red Tofu and Coconut Curry	Slow Roasted Vegetable and Bean Lasagne	Rainbow Falafel with Beetroot, Spinach and Carrot		Smoky Blackbean and Jackfruit Chilli	Roast Lentil and Bean Loaf
DINNER	Roasted Mediterranean Vegetable and Lentil Filo Parcels	Chickpea Wellington with Provencale Sauce	Quinoa and Beetroot Burger with Celeriac Slaw	Indian Spiced Vegetable Chapati Wraps	Harissa Spiced Cauliflower with Turmeric Spiced Chickpeas	LUNCH	Coriander and Lime Rice	Sea Salt Roast Potatoes
□	Steamed New Potatoes with Fresh Herbs	Roast Potatoes	French Fries	Herby Diced Potatoes	Tandoori Spiced Sweet Potato and Squash	1	Shredded Lettuce, Guacamole, Nacho Cheese Sauce and Pico de Gallo	Crushed New Potatoes
	Herb Infused Quinoa	Steamed Egg Noodles	Steamed Rice	Garlic and Herb Bread	Naan Bread, Jasmine Rice and Katchumber		Warm Tacos and Tortilla	
	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Coriander Yoghurt Dressing		Sliced Jalapenos	Seasonal Vegetables
RT	Chocolate Sponge with Chocolate Sauce	with Chocolate Poke Cake Vegan Cara	Vegan Caramel Shortbread	Sticky Toffee Pudding with Toffee Sauce	Vegan Chocolate Brownie	RT	Assorted Desserts	Assorted Desserts
DESSERT	Evening Yoghurt Bar	Evening Yoghurt Bar	Evening Yoghurt Bar	Evening Yoghurt Bar	Evening Yoghurt Bar	DESSERT	Yoghurt Bar	Yoghurt Bar
	Selection of Fresh Fruit	Selection of Fresh Fruit	Selection of Fresh Fruit	Selection of Fresh Fruit	Selection of Fresh Fruit	_	Selection of Fresh Fruit	Selection of Fresh Fruit

Catered Hall Menu – Week 6 Breakfast served 7 days a week



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY		SATURDAY	SUNDAY
	Roasted Pepper and Goats Cheese Open Tart	Locally Sourced Turkey Schnitzal with Chilli Butter	Coconut Crusted Sustainable Cod Fillets	Red Tractor Beef and Vegetable Pie with Flaky Pastry	Southern Fried Chicken Thighs		Fragrant Thai Green Chicken Curry	Lemon and Thyme Roast Chicken
	Caribbean Jerk Jackfruit Taco	Spinach and Butternut Squash Lasagne	Thai Tofu Cakes with Sweet Chilli Sauce	Roasted Root Vegetable Cobbler Root	Crispy Fried Tofu		Sweet and Spicy Butternut Squash and Lentil Curry	Sweet Potato and Lentil Roast
DINNER	Seitan and Penne Carbonara Bake	Homemade Falafel with Ratatouille	Tandoori Roasted Cauliflower with Chickpea Dhal	Spanakopita with Feta	Mac 'n' Cheese	LUNCH	Fried Rice	Roast Potatoes
	Herby Diced Potatoes	Fruit Infused Cous Cous	Pilau Rice and Saag Aloo	Mashed Potatoes	Baked Sweet Potatoes		Garlic and Coriander Naan Bread	Steamed New Potatoes
	Garlic and Herb Bread	Crushed New Potatoes with Dill	Garlic and Coriander Naan Bread	Lemon and Herb Quinoa	Fried Greens		Prawn Crackers	
	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Chilli Buttered Sweetcorn		Mini Spring Rolls	Seasonal Vegetables
RT	Apple Crumble Cake with Custard	Steamed Citrus Sponge with Custard	Carrot Cake with Cream Cheese Frosting	Gluten Free Double Chocolate Muffins	Jam Doughnut Muffin	RT	Assorted Desserts	Assorted Desserts
DESSERT	Evening Yoghurt Bar	Evening Yoghurt Bar	Evening Yoghurt Bar	Evening Yoghurt Bar	Evening Yoghurt Bar	DESSERT	Yoghurt Bar	Yoghurt Bar
	Selection of Fresh Fruit	Selection of Fresh Fruit	Selection of Fresh Fruit	Selection of Fresh Fruit	Selection of Fresh Fruit		Selection of Fresh Fruit	Selection of Fresh Fruit