

# 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

# Catered Hall Menu - Week 1

Breakfast served 7 days a week



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY		SATURDAY	SUNDAY
DINNER	Pasta Bar Spaghetti and Fusilli Pasta	Chipotle Cod Tacos with Cortido	Korean Fried Chicken with Katsu Curry Sauce	Locally Sourced Beef and Red Wine Lasagne	Thai Red Tractor Chicken Thighs with Nuoc Cham	LUNCH	Indian Butter Chicken Curry	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	Jackfruit and Tofu Kofta		Roast Aubergine, Spinach and Butterbean Bhuna	Roasted Cauliflower Steaks with Red Onion Focaccia and Cheese Sauce
	Slow Roasted Tomato and Pepper Sauce	Crispy Quinoa Cakes with Tomato and Chickpea Relish	Lentil and Rosemary Sausage Rolls with Sea Salt Crust	Sweetcorn and Cannellini Bean Fritters with Sweet Chilli Sauce	Fragrant Thai Green Vegetable Curry		Spinach and Sweet Potato Dhal	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		Pilau Rice and Poppadoms	Crunchy Roast Potatoes
	Chips, Garlic Ciabatta, Cheddar, Feta, Vegan Cheese, Shredded Seitan and Garlic Mushrooms	Herby Diced Potatoes	Fruit Infused Cous Cous	Cajun Style Potato Wedges	Pilau Rice or Steamed Egg Noodles Kecap Manis		Naan Bread and Veg Samosaa	Steamed New Potatoes
	Roast Mediterranean Veg	Seasonal vegetables	Seasonal vegetables	Seasonal vegetables	Chilli oil		Mango Chutney	Seasonal vegetables
DESSERT	Vegan chocolate brownie	Apple and Blackberry Crumble	Pineapple Upside Down Cake	Ginger and Orange Sponge	Guinness Cake	DESSERT	Assorted Desserts	Assorted Desserts
	Evening Yoghurt Bar	Evening Yoghurt Bar	Evening Yoghurt Bar	Evening Yoghurt Bar	Evening Yoghurt Bar		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 2

Breakfast served 7 days a week

source

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY		SATURDAY	SUNDAY
DINNER	Hoi Sin Glazed Chicken Thighs	Tandoori Spiced Chicken Breast with Yoghurt and Coriander Dressing	Mexican Spiced Fishcakes with Ancho Mayonnaise	Pasta Bar with Penne, Fusilli or Spaghetti	Fajita Spiced Aubergine with Peppers and Onion	LUNCH	Gyros Day	Locally Sourced Roast Chicken with Sage and Onion Stuffing
	Sichaun Pepper Spiced Tofu and Black Beans	Smoky Bean and Quorn Texas Chilli with Tortillas	Creamy Feta, Sweet Potato and Spinach Filo Tart	Roast Cauliflower and Bean Bolognese	Sweet and Smoky Soy Chilli		Red Tractor Chicken Marinated in Oregano, Paprika and Garlic	Roast Lentil and Bean Loaf
	Kung Pow Jackfruit	Fragrant Thai Green Tofu Curry	Spiced Chickpea Wellington with Tomato and Oregano Sauce	Creamy Garlic Mushroom Sauce	Pulled Spicy Jackfruit with Lentils and Tomatillo		Roasted Halloumi marinated in Sumac and Garlic	Sea Salt Roast Potatoes
	Egg Noodles and Fried Rice	Steamed Basmati Rice	Caramelised Red Onion and Chive New Potatoes	Homemade Spicy Fennel Sausage Meatballs	Refried Beans, Fiesta Rice, Tortilla's and Nacho Station		Mock Lamb marinated in Lemon, Cumin and Mint	
	Stir Fried Greens with Chilli and Soy	Saag Aloo	Lemon and Herb Quinoa	Garlic Sauteed Greens, Homemade Pesto, Garlic Bread and Crispy Vegetable Fritti	Nacho Cheese Sauce, Vegan Sour Cream, Guacamole, Jalapenos, Curtido, Corn Salsa		Houmous, Tzatziki	Steamed New Potatoes with Mint
	Prawn Crackers and Spring Rolls	Seasonal Vegetables	Seasonal Vegetables	Flava Station	Chilli Sauces		Mango Chutney	Seasonal Vegetables
DESSERT	Sticky Toffee Pudding with Toffee Sauce	Pineapple and Cream Cheese Cake	Vegan Chocolate Cake	Biscoff Cheesecake	Churros	DESSERT	Assorted Desserts	Assorted Desserts
	Evening Yoghurt Bar	Evening Yoghurt Bar	Evening Yoghurt Bar	Evening Yoghurt Bar	Evening Yoghurt Bar		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 3

Breakfast served 7 days a week



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY		SATURDAY	SUNDAY
DINNER	Buta no Shogayaki (Japanese Stir Fried Ginger Pork)	Chargrilled Locally Sourced Chicken with Baby Mozzarella, Tomato and Fresh Basil	Spicy Mixed Fish Curry	Pasta Bar with Penne, Spaghetti and Fusilli	Jollof Spiced Grilled Chicken	LUNCH	Chipotle Beef Chilli	Shepherd's Pie
	Smoked Cheddar Macaroni Cheese with Leeks	Indian Inspired Sweet Potato and Chickpea Tikka Masala	Mock Lamb, Aubergine and Feta Filo Tart	Wild Mushroom, Cream with Homemade Pesto	Roast Okra with Tomato, Peppers and Sweetcorn		Smoky Jackfruit and Blackbean Chilli	Butternut squash and mushroom filo tart
	Vietnamese Tofu Burger	Butterbean, Paprika and Root Vegetable Ragu topped with Crispy Pastry	Baked Lentil, Carrot and Sweet Potato Loaf	Sun-Dried Tomato and Basil Sauce	Sweetcorn and Tofu Fritters		Coriander and Lime Rice	
	Herby Diced Potatoes	Roast New Potatoes with Garlic and Sage	Roast potatoes	Roast Aubergine with Capers, Olives in a Sweet Tomato Sauce	Jollof Rice		Spaghetti or Fusilli Pasta	Roast potatoes
	Garlic and Herb Bread	Coriander and Lime Rice	Herb Infused Cous Cous	Veggie Bacon, Spinach and Ricotta Gnudi, Garlic Mushrooms, Ciabatta, Assorted Cheeses	Roasted Carrots with Cumin and Maple		Shredded Lettuce, Guacamole, Taco Shells, Tortilla, Pico de Gallo	Steamed New Potatoes with Mint
	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Baked Sweet Potatoes		Nacho Cheese Sauce	Seasonal Vegetables
DESSERT	Apple Crumble	Carrot Cake Swiss Roll	Orchard Plum Cake	Panettone Doughnuts	Blueberry Poke Cake	DESSERT	Assorted Desserts	Assorted Desserts
	Evening Yoghurt Bar	Evening Yoghurt Bar	Evening Yoghurt Bar	Evening Yoghurt Bar	Evening Yoghurt Bar		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 4

Breakfast served 7 days a week

source

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY		SATURDAY	SUNDAY
DINNER	Mock Lamb, Pea and Potato Samosa	Red Tractor Beef and Red Wine Lasagne	Locally Sourced Turkey Schnitzel with Roast Tomato and Basil Sauce	Pasta Bar with Penne, Spaghetti and Fusilli	Grilled Chicken Breast Spiced with Cardamon and Lime	LUNCH	British Red Tractor Beef Burger	Homemade Chicken and Mushroom Pie
	Spinach and Mushroom Masala Frittata	Red Pepper and Spinach Frittata	Beetroot Rainbow Falafel with Tomato Sauce	Applewood Smoked Cheddar and Leek Sauce	Keema Spiced Mock Lamb		BBQ Pulled Jackfruit Burger	Roast Bell Pepper with a Lentil, Tomato and Herb Filling
	Sweet and Sour Aubergine and Paneer Curry	Roasted Butternut Squash and Coconut Curry	Cauliflower Bombat Burrito with Pickled Red Onion and Mint Dressing	Slow Roasted Tomato and Pepper Sauce	Sweet Potato and Chickpea Tikka Masala		Bean Chilli	Sea Salt Roast Potatoes
	Butternut Squash, Coconut and Spinach Dhal	Coriander and Lime Rice	Steamed Penne Pasta	Lentil and Mushroom Bolognaise	Blackbean Chilli		Cheese Slices including Vegan Cheese	Steamed New Potatoes with Fresh Herbs
	Roast Cauliflower with Cumin, Turmeric and Lemon	Tarragon and Chive Buttered New Potatoes	French Fries	Lemon Chicken, Vegan Meatballs, Garlic Mushrooms, Crispy Garlic Ciabatta	Saag Aloo, Steamed Rice, Poppadoms and Mango Chutney		Sliced Jalapenos, Red Slaw, Corn on the Cob and Assorted Rolls	
	Flava Station	Seasonal Vegetables	Seasonal Vegetables	Flava Station	Cucumber and Mint Raita		Beefeater Fries	Seasonal Vegetables
DESSERT	Biscoff Sticky Toffee Pudding with Toffee Sauce	Cherry Tiffin	Vegan Chocolate Courgette Cake	Popcorn Brownie	Caramel Shortbread with Toffee Sauce	DESSERT	Assorted Desserts	Assorted Desserts
	Evening Yoghurt Bar	Evening Yoghurt Bar	Evening Yoghurt Bar	Evening Yoghurt Bar	Evening Yoghurt Bar		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 5

Breakfast served 7 days a week



		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY			SATURDAY	SUNDAY
DINNER		Roast Vegetable and Lentil Filo Parcel	Roast Chicken with Dates, Capers and Olives	Homemade Red Tractor Chicken Kiev	Pulled Pork Burrito	Pasta Bar with Penne, Fusilli and Spaghetti	LUNCH		Bao Buns	Roast Red Tractor Turkey with Apricot Stuffing
		Roasted Curried Cauliflower with Toasted Focaccia and Cheese Sauce	Mock Lamb and Roasted Vegetable Tagine	Fragrant Thai Red Tofu and Coconut Curry	Slow Roasted Vegetable and Bean Lasagne	Roasted Broccoli and 3 Cheese Sauce			Teriyaki Glazed Chicken	Roast Lentil and Bean Loaf
		Vegan Cottage Pie with Sweet Potato Mash	Chickpea Wellington with Provencale Sauce	Quinoa and Beetroot Burger with Celeriac Slaw	Blackbean and Sweet Potato Quesadillas	Slow Roasted Tomato and Pepper Sauce			Ginger and Soy Tempeh with Peanut Free Satay Sauce	Sea Salt Roast Potatoes
		Steamed New Potatoes with Fresh Herbs	Roast Potatoes	French Fries	Herby Diced Potatoes	Lentil and Mushroom Bolognese			Miso Aubergine and Mushrooms	Crushed New Potatoes
		Herb Infused Quinoa	Steamed Egg Noodles	Steamed Rice	Garlic and Herb Bread	Shredded Saitan, Vegan Meatballs, Garlic Mushrooms and Assorted Cheeses			Buffalo Cauliflower Wings	
		Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Warm Ciabatta			Asian Slaw	Seasonal Vegetables
DESSERT		Sticky Banana and Maple Cake	Apple Strudel	Lemon Curd Marble Sponge	Forest Fruit Cheesecake	Mocha Brownie	DESSERT		Assorted Desserts	Assorted Desserts
		Evening Yoghurt Bar	Evening Yoghurt Bar	Evening Yoghurt Bar	Evening Yoghurt Bar	Evening Yoghurt Bar			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
DINNER	Teriyaki Glazed Chicken with Bao Buns and Asian Slaw	Pasta Bar with Spaghetti, Penne and Fusilli	Tandoori Cauliflower with Toasted Coconut and Peas	Red Tractor Beef and Vegetable Pie with Flaky Pastry	Southern Fried Chicken Thighs	LUNCH	Fragrant Thai Green Chicken Curry	Lemon and Thyme Roast Chicken
	Caribbean Jerk Jackfruit Taco	Roast Broccoli in a Creamy 3 Cheese Sauce	Sweet Potato, Spinach and Paneer Samosa	Mushroom and Lentil Filo Parcels	Crispy Fried Tofu		Sweet and Spicy Butternut Squash and Lentil Curry	Sweet Potato and Lentil Roast
	Seitan and Penne Carbonara Bake	Slow Roasted Tomato and Pepper Sauce	Punjabi Style Yellow Lentil Curry	Sweet and Sour Tofu with Red Peppers	Mac 'n' Cheese		Fried Rice	Roast Potatoes
	Herby Diced Potatoes	Green Lentil and Wild Mushroom Bolognese	Green Beans with Mustard Seeds and Ginger	Mashed Potatoes	Baked Sweet Potatoes		Garlic and Coriander Naan Bread	Steamed New Potatoes
	Garlic and Herb Bread	Shredded Bacon, Vegan Meatballs, Garlic Mushrooms, Warm Ciabatta	Pilau Rice, Saag Aloo, Onion Bhaji, Poppadoms	Lemon and Herb Quinoa	Fried Greens		Prawn Crackers	
	Seasonal Vegetables	Flava Station	Flava Station	Seasonal Vegetables	Chilli Buttered Sweetcorn		Mini Spring Rolls	Seasonal Vegetables
DESSERT	Rum and Raisin Tart	Portuguese Custard Tart	Gulab Jamon. Warm Doughnut Spheres steeped in Saffron and Cardamon Syrup	Yoghurt Cake with Apples	Pear and Ginger Cake	DESSERT	Assorted Desserts	Assorted Desserts
	Evening Yoghurt Bar	Evening Yoghurt Bar	Evening Yoghurt Bar	Evening Yoghurt Bar	Evening Yoghurt Bar		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