



DINNER

WEEKS COMMENCING: 12 January, 2 February, 23 February, 16 March

|   |   |  |  |   |   |  |
|---|---|--|--|---|---|--|
| <p><b>MONDAY</b></p> <p><b>Mains</b><br/> Korean sesame tofu and vegetables (vg)<br/> Crispy Quorn pieces in a fruity Korean sesame-chilli sauce (v)<br/> Sticky Asian BBQ pork belly<br/> Sweet and sour crispy chicken<br/> Linguine with mascarpone sauce (v)</p> <p><b>Sides</b><br/> Rice<br/> Mini spring rolls<br/> Sesame roasted carrots<br/> Sichuan stir fried cabbage</p> <p><b>Dessert</b><br/> Mango turmeric cake (pb) (gf)<br/> or<br/> Fresh fruit salad</p> | <p><b>TUESDAY</b></p> <p><b>Chef's special</b><br/> An opportunity for your hall chef's team to demonstrate their culinary skills.</p> <p>Creating a special menu unique to your hall.</p> <p><b>Mains</b><br/> Penne with chicken<br/> Arrabiata sauce</p> | <p><b>WEDNESDAY</b></p> <p><b>Mains</b><br/> Gnocchi with roasted vegetables and 'mozzarella' (vg)<br/> Vegetable lasagne (v)<br/> Chicken cacciatore with peppers<br/> Smoky paprika pork steaks<br/> Farfalle with tomato and basil sauce (vg)</p> <p><b>Sides</b><br/> Rosemary parmentier potatoes<br/> Roasted carrot<br/> Broccoli florets</p> <p><b>Dessert</b><br/> S'more bars<br/> or<br/> Fresh fruit salad</p> | <p><b>THURSDAY</b></p> <p><b>Mains</b><br/> Sri Lankan Quorn curry (vg)<br/> Vegetable rogan josh (v)<br/> Lamb jalfrezi<br/> Tandoori chicken breast with mint yoghurt<br/> Fusilli with red pesto (v)</p> <p><b>Sides</b><br/> Pilau basmati rice<br/> Naan bread<br/> Whole green beans</p> <p><b>Dessert</b><br/> Jam and coconut sponge with custard<br/> or<br/> Fresh fruit salad</p> | <p><b>FRIDAY</b></p> <p><b>Mains</b><br/> Plant-based deep dish margarita pizza (vg)<br/> Southern fried Quorn escalope (v)<br/> Battered fish of the day<br/> Caribbean mango BBQ chicken thighs<br/> Spaghetti with creamy mushroom sauce</p> <p><b>Sides</b><br/> Thick cut chips<br/> Mushy peas<br/> Beans</p> <p><b>Dessert</b><br/> Homemade white chocolate blondies<br/> or<br/> Fresh fruit salad</p> | <p><b>SATURDAY</b></p> <p><b>Mains</b><br/> Roasted butternut squash and lentil tinga (vg)<br/> Vegetable and bean quesadilla (vg)<br/> Chipotle chicken tinga<br/> Mexican beef chilli</p> <p><b>Sides</b><br/> Spicy rice<br/> Mexican style slaw<br/> Spiced corn</p> <p><b>Dessert</b><br/> Chocolate chip cookies<br/> or<br/> Fresh fruit salad</p> | <p><b>SUNDAY</b></p> <p><b>Mains</b><br/> Nut free roast (vg)<br/> Wild mushroom and Quorn pie (v)<br/> Slow cooked venison stew<br/> Roast chicken supreme</p> <p><b>Sides</b><br/> Roasted skin on potatoes<br/> Baton carrots<br/> Broccoli<br/> Stuffing balls<br/> Gravy</p> <p><b>Dessert</b><br/> Assorted muffins<br/> or<br/> Fresh fruit salad</p> |
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| <p><b>DAILY</b></p> <p>Baked potato with baked beans, tuna or grated cheese</p> <p>Self-service salad bar</p> | <p>Daily choice of either tuna, hard-boiled egg or cheese (please request from counter staff)</p> | <p>A selection of fruit yoghurt pots</p> <p>A selection of whole fruits</p> |
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DINNER

WEEKS COMMENCING: 19 January, 9 February, 2 March, 23 March

| MONDAY  | TUESDAY  | WEDNESDAY   | THURSDAY   | FRIDAY   | SATURDAY   | SUNDAY  |
|---|--|---|--|--|--|---|
| <p><b>Mains</b></p> <p>Chickpea and sweet potato curry (vg)</p> <p>Plant based ‘meatballs’ in korma sauce (v)</p> <p>Chicken drumsticks</p> <p>Beef madras</p> <p>Linguine with tomato sauce (v)</p> <p><b>Sides</b></p> <p>Spiced carrots</p> <p>Naan bread</p> <p>White/brown rice</p> <p><b>Dessert</b></p> <p>Upside-down apple cake or<br/>Fresh fruit salad</p> | <p><b>Chef’s special</b></p> <p>An opportunity for your hall chef’s team to demonstrate their culinary skills.</p> <p>Creating a special menu unique to your hall.</p> <p><b>Mains</b></p> <p>Wholegrain penne veggie sausage bake (v)</p> | <p><b>Mains</b></p> <p>Plant based and gluten free lasagne (vg)</p> <p>Beetroot and goat’s cheese fiorelli in mushroom sauce (v)</p> <p>Beef lasagne</p> <p>Chicken lasagne</p> <p>Farfalle with tomato and mascarpone sauce (v)</p> <p><b>Sides</b></p> <p>Garlic bread</p> <p>Sauté potato</p> <p>Green beans</p> <p><b>Dessert</b></p> <p>Alexia’s orange pie or<br/>Fresh fruit salad</p> | <p><b>Mains</b></p> <p>Szechuan ‘chicken’ (vg)</p> <p>Tofu in plum sauce (v)</p> <p>BBQ pork ribs</p> <p>Soy crispy shredded chicken in bao buns</p> <p>Fusilli with basil pesto, feta and cherry tomatoes (v)</p> <p><b>Sides</b></p> <p>Prawn crackers</p> <p>Salt ‘n’ pepper chips</p> <p>Stir-fried cabbage</p> <p>Rice</p> <p><b>Dessert</b></p> <p>Fruit tart or<br/>Fresh fruit salad</p> | <p><b>Mains</b></p> <p>Plant based Cajun sub (vg)</p> <p>Veggie currywurst hot dog (v)</p> <p>Fish sub</p> <p>Currywurst hot dog</p> <p>Wholegrain spaghetti with tomato and basil sauce (vg)</p> <p><b>Sides</b></p> <p>Potato wedges</p> <p>Peas and sweetcorn</p> <p>Beans</p> <p><b>Dessert</b></p> <p>Jaffa cake or<br/>Fresh fruit salad</p> | <p><b>Mains</b></p> <p>Plant based mac ‘n’ cheese (vg)</p> <p>Four cheese mac ‘n’ cheese (v)</p> <p>Pulled pork mac ‘n’ cheese</p> <p>Pulled chicken mac ‘n’ cheese</p> <p><b>Sides</b></p> <p>Mini roasties</p> <p>Grilled corn on the cob</p> <p>Sour cream</p> <p>Guacamole</p> <p>Salsa</p> <p><b>Dessert</b></p> <p>Chocolate fudge cake or<br/>Fresh fruit salad</p> | <p><b>Mains</b></p> <p>Plant based cottage pie (vg)</p> <p>Creamy vegetable pie (v)</p> <p>Roast beef</p> <p>Chicken and mushroom fricassee</p> <p><b>Sides</b></p> <p>Roasted baby potatoes</p> <p>Steamed broccoli</p> <p>Baton carrots</p> <p>Yorkshire puddings</p> <p>Gravy</p> <p><b>Dessert</b></p> <p>Tray bake cake or<br/>Fresh fruit salad</p> |

| DAILY  |  |                                   |
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| Baked potato with baked beans, tuna or grated cheese | Daily choice of either tuna, hard-boiled egg or cheese (please request from counter staff) | A selection of fruit yoghurt pots |
| Self-service salad bar                               |  | A selection of whole fruits       |





DINNER

WEEKS COMMENCING: 26 January, 16 February, 9 March

| MONDAY  | TUESDAY   | WEDNESDAY  | THURSDAY  | FRIDAY   | SATURDAY   | SUNDAY   |
|---|---|--|---|--|--|--|
| <p><b>Mains</b></p> <p>Plant based sticky BBQ bao buns (vg)</p> <p>Halloumi and roasted veg stack (v)</p> <p>Thai red chicken curry</p> <p>Terriyaki chicken bao bun</p> <p>Linguine with garlic and basil ratatouille (vg)</p> <p><b>Sides</b></p> <p>Brown and white vegetable rice</p> <p>Edamame beans with chilli salt</p> <p>Spiced roasted cauliflower</p> <p><b>Dessert</b></p> <p>Banana and honey pudding with toffee sauce or</p> <p>Fresh fruit salad</p> | <p><b>Chef's special</b></p> <p>An opportunity for your hall chef's team to demonstrate their culinary skills.</p> <p>Creating a special menu unique to your hall.</p> <p><b>Mains</b></p> <p>Conchiglie with fresh mozzarella and tomato basil sauce (v)</p> | <p><b>Mains</b></p> <p>Nasi goreng with smoked tofu (vg)</p> <p>Aubergine parmigiano (v)</p> <p>Creamy Tuscan chicken</p> <p>Grilled gammon and pineapple</p> <p>Farfalle with tomato and basil sauce (vg)</p> <p><b>Sides</b></p> <p>Paprika potatoes</p> <p>Sweetcorn and peppers</p> <p>Garlic bread</p> <p><b>Dessert</b></p> <p>Homemade Biscoff cheesecake or</p> <p>Fresh fruit salad</p> | <p><b>Mains</b></p> <p>Gnocchi with plant-based meatballs and a tomato and basil sauce (vg)</p> <p>Stuffed aubergine with tabouleh and feta (v)</p> <p>Chilli, lemon and basil pork steak</p> <p>Mexican lime chicken</p> <p>Penne with vegan bolognese</p> <p><b>Sides</b></p> <p>Rice</p> <p>Braised baton carrots</p> <p>Broccoli</p> <p><b>Dessert</b></p> <p>Homemade choc brownie or</p> <p>Fresh fruit salad</p> | <p><b>Mains</b></p> <p>Plant-based chicken shawarma (vg) served with a yogurt dip</p> <p>Crispy Quorn and mushroom dipper combo with sweet chilli sauce (v)</p> <p>Breaded fish of the day chicken steak served with a brioche bun and katsu sauce</p> <p>Spaghetti with a mushroom creamy sauce</p> <p><b>Sides</b></p> <p>Fries</p> <p>Garden pea</p> <p>Mini corn on the cob</p> <p><b>Dessert</b></p> <p>Mango and mint creamy pudding or</p> <p>Fresh fruit salad</p> | <p><b>Mains</b></p> <p>Balti burrito (vg)</p> <p>Mexican bean chilli taco (v)</p> <p>Chicken burrito</p> <p>Beef chilli taco</p> <p><b>Sides</b></p> <p>Fries</p> <p>Mini corn on the cob</p> <p>Sour cream</p> <p>Guacamole</p> <p>Salsa</p> <p><b>Dessert</b></p> <p>Millionaire slice or</p> <p>Fresh fruit salad</p> | <p><b>Mains</b></p> <p>Veg wellington (vg)</p> <p>Vegetable and cheddar hot pot (v)</p> <p>Roast pork</p> <p>Cumberland pie</p> <p><b>Sides</b></p> <p>Traditional roast potatoes</p> <p>Steamed broccoli</p> <p>Carrot and swede mash</p> <p>Stuffing balls</p> <p>Gravy</p> <p><b>Dessert</b></p> <p>Victoria sponge or</p> <p>Fresh fruit salad</p> |

DAILY

Baked potato with baked beans, tuna or grated cheese

Self-service salad bar

Daily choice of either tuna, hard-boiled egg or cheese (please request from counter staff)

A selection of fruit yoghurt pots

A selection of whole fruits