

Halls dinner menu: weeks commencing 26 September, 17 October, 7 November, 28 November

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Main hot protein	Sweet and sour chicken	An opportunity for your hall chef's team to demonstrate their culinary skills. Creating a special menu unique to your hall.	Chicken sausage with Yorkshire pudding and onion gravy	Creamy Tuscan chicken with spinach and cherry tomatoes	Haddock in a crispy batter	Chicken enchilada bake with guacamole, salsa and sour cream	Roast beef with Yorkshire pudding and gravy
	Beef in black bean sauce		Beef sausage with Yorkshire pudding and onion gravy	Gammon steak with grilled pineapple	Breaded chicken fillet	Beef chilli	Roast chicken and stuffing ball
Vegetarian	Crispy Quorn pieces in a sticky sweet and sour sauce (v)		Vegetarian sausage (v)	Vegetable moussaka (v)	Southern fried Quorn escalope (v)	Squash and bean quesadilla (v)	Vegetable wellington with gravy (v)
Vegan	Szechuan vegetables (vg)		Vegan sausage (vg)	Stuffed pepper with roasted vegetables (vg)	Quorn fishless fillet (vg)	Vegan squash and bean quesadilla (vg)	Vegan vegetable wellington with gravy (vg)
Carbohydrate	White rice		Creamy mashed potato	Rosemary Parmentier potatoes	Thick cut chips	Spicy Mexican rice	Roasted skin on potatoes
Vegetables	Prawn crackers		Baby carrots	Roasted root vegetables	Mushy peas	Garlic and herb roasted courgettes	Baton carrots
	Mini spring rolls	Whole green beans	Broccoli florets	Barbecue beans	Mexican corn	Cauliflower florets	
Main cold protein	Available daily – a choice of cold protein items Please request one from the counter staff		Will include chef's choice of tuna, hard-boiled egg or cheddar cheese				
Salad bar	Available daily – 10 item salad bar which will include chef's choice of: 2 salad base items – iceberg lettuce, mixed leaf, cos lettuce, rocket or baby spinach 3 salad bulk items – tomatoes, red onion, white onion, mixed peppers, cucumber or shredded cabbage 3 salad enhancing items – diced beetroot, grated carrot, sweetcorn, five bean salad or garlic and herb croutons 2 salad carb items – potato salad, biriyani rice salad, vegetable couscous, Thai noodle salad or Chinese noodle salad						
Hot main alternatives	If you don't fancy our main option, why not try our pasta bar or baked potato bar						Did you know? The topping you choose to accompany your pasta or baked potato can be a great source of vegetables and even protein.
Carbohydrate	Linguine	Penne	Farfalle	Tricolour fusilli	Spaghetti		
Pasta bar	Tomato and chilli (v)	Chicken and mushroom pasta bake	Tomato and basil (v)	Basil pesto (v)	Tomato and mascarpone (v)		
Baked potato bar	Baked beans, tuna or grated cheese	Baked beans, tuna or grated cheese	Baked beans, tuna or grated cheese	Baked beans, tuna or grated cheese	Baked beans, tuna or grated cheese	Baked beans, tuna or grated cheese	Baked beans, tuna or grated cheese
Dessert	Lemon meringue pie	Chef's special	Chocolate eclair	Assorted muffins	Victoria sponge slice	Chocolate cookie	Apple crumble with custard
Dairy	A selection of fruit yoghurt pots						
Fruit	A fresh mixed fruit salad and a selection of whole fruit to include green apples, red apples, pears, bananas, oranges and grapes						

Halls dinner menu: weeks commencing 3 October, 24 October, 14 November, 5 December

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Main hot protein	Murgh makhani (buttered chicken)	An opportunity for your hall chef's team to demonstrate their culinary skills. Creating a special menu unique to your hall.	Chicken gyros	Mushroom and spinach topped pork steak	Baked cod with chickpeas and vegetables	Classic beef burger in a seeded bun with lettuce and tomato	Roast pork with apple sauce and gravy
	Beef Madras		Lamb shish kebab	Chicken parmigiana	Chicken jambalaya	Southern fried chicken burger	Chicken and mushroom pie
Vegetarian	Sweet potato saag paneer (v)		Beetroot falafel with mint and yoghurt dip (v)	Butternut squash and chilli risotto (v)	Hunter's style Quorn fillet (v)	Halloumi burger in a seeded bun with lettuce and tomato (v)	Cheese, swede and leek pie (v)
Vegan	Jackfruit, sweet potato and coconut curry (vg)		Harissa roasted vegetable wrap (vg)	Vegetable stuffed peppers (vg)	Vegetable jambalaya (vg)	Vegan buttermilk burger (vg)	Vegan cheese, swede and leek pie (vg)
Carbohydrate	White rice		Jacket wedges	Lyonnais potatoes	Crushed seasonal potatoes	French fries	Roast baby potatoes
Vegetables	Green beans		Sweetcorn	Green beans	Minted peas	Onion rings	Steamed broccoli
	Naan bread	Harissa roasted carrots	Ratatouille	Farmhouse vegetable mix	Mini corn on the cob	Honey roast parsnips	
Main cold protein	Available daily – a choice of cold protein items Please request one from the counter staff		Will include chef's choice of tuna, hard-boiled egg or cheddar cheese				
Salad bar	Available daily – 10 item salad bar which will include chef's choice of: 2 salad base items – iceberg lettuce, mixed leaf, cos lettuce, rocket or baby spinach 3 salad bulk items – tomatoes, red onion, white onion, mixed peppers, cucumber or shredded cabbage 3 salad enhancing items – diced beetroot, grated carrot, sweetcorn, five bean salad or garlic and herb croutons 2 salad carb items – potato salad, biriyani rice salad, vegetable couscous, Thai noodle salad or Chinese noodle salad						
Hot main alternatives	If you don't fancy our main option, why not try our pasta bar or baked potato bar					Did you know? The topping you choose to accompany your pasta or baked potato can be a great source of vegetables and even protein.	
Carbohydrate	Linguine	Penne	Farfalle	Tricolour fusilli	Spaghetti		
Pasta bar	Veggie meatballs in tomato sauce (v)	Tuna and sweetcorn pasta bake	Tomato and mascarpone (v)	Sundried tomato pesto (v)	Beef Bolognese		
Baked potato bar	Baked beans, tuna or grated cheese	Baked beans, tuna or grated cheese	Baked beans, tuna or grated cheese	Baked beans, tuna or grated cheese	Baked beans, tuna or grated cheese	Baked beans, tuna or grated cheese	Baked beans, tuna or grated cheese
Dessert	Carrot cake	Chef's special	Profiteroles with chocolate sauce	Ring doughnuts	Vanilla cheesecake	Chocolate fudge cake	Cherry sponge with custard
Dairy	A selection of fruit yoghurt pots						
Fruit	A fresh mixed fruit salad and a selection of whole fruit to include green apples, red apples, pears, bananas, oranges and grapes						

Halls dinner menu: weeks commencing 10 October, 31 October, 21 November, 12 December

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Main hot protein	Red Thai chicken curry	An opportunity for your hall chef's team to demonstrate their culinary skills. Creating a special menu unique to your hall.	Jerk chicken drumsticks	Beef lasagne	Breaded pollock	Chicken burrito	Roast turkey with stuffing ball
	Sticky hoisin pork		Maple and chilli baked pork loin chop	Italian marinated chicken thighs	Barbecue chicken wings	Lamb burrito	Roasted gammon steak
Vegetarian	Green Thai vegetable curry (v)		Mexican bean enchilada with salsa and sour cream (v)	Vegetable lasagne (v)	Crispy Quorn nuggets (v)	Vegetable burrito (v)	Indian spiced vegetable and lentil cottage pie (vg)
Vegan	Vegan nuggets with katsu curry (vg)		Vegan Mexican bean enchilada (vg)	Vegan Mediterranean lasagne (vg)	Nasi goreng with tofu (vg)	Vegan burrito (vg)	
Carbohydrate	Coconut rice		Paprika potatoes	Herby diced potatoes	Thick cut chips	Seasoned potato wedges	Traditional roast potatoes
Vegetables	Edamame beans with chilli salt		Steamed cauliflower	Garlic bread	Minted garden peas	Mini corn on the cob	Steamed broccoli
	Baby carrots		Green beans	Medley of vegetables	Baked beans	Mexican coleslaw	Carrot and swede mash
Main cold protein	Available daily – a choice of cold protein items Please request one from the counter staff			Will include chef's choice of tuna, hard-boiled egg or cheddar cheese			
Salad bar	Available daily – 10 item salad bar which will include chef's choice of: 2 salad base items – iceberg lettuce, mixed leaf, cos lettuce, rocket or baby spinach 3 salad bulk items – tomatoes, red onion, white onion, mixed peppers, cucumber or shredded cabbage 3 salad enhancing items – diced beetroot, grated carrot, sweetcorn, five bean salad or garlic and herb croutons 2 salad carb items – potato salad, biriyani rice salad, vegetable couscous, Thai noodle salad or Chinese noodle salad						
Hot main alternatives	If you don't fancy our main option why not try our pasta bar or baked potato bar					Did you know?	
Carbohydrate	Linguine	Penne	Farfalle	Tricolour fusilli	Spaghetti	The topping you choose to accompany your pasta or baked potato can be a great source of vegetables and even protein.	
Pasta bar	Roasted vegetable sauce (v)	Aubergine, tomato and garlic (v)	Creamy mushroom (v)	Chicken arrabiata	Tomato and basil (v)		
Baked potato bar	Baked beans, tuna or grated cheese	Baked beans, tuna or grated cheese	Baked beans, tuna or grated cheese	Baked beans, tuna or grated cheese	Baked beans, tuna or grated cheese	Baked beans, tuna or grated cheese	Baked beans, tuna or grated cheese
Dessert	Lemon tart	Chef's special	Jam doughnut	Lemon drizzle cake	Ice cream cup	Rice Krispies and marshmallow square	Chocolate sponge with chocolate sauce
Dairy	A selection of fruit yoghurt pots						
Fruit	A fresh mixed fruit salad and a selection of whole fruit to include green apples, red apples, pears, bananas, oranges and grapes						