

AUTUMN FIVE DAY MENUS

NURSERY MENU WEEK 1

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
BREAKFAST	Cheerios, Apple	Porridge, Banana	Rice Krispies, Toast	Weetabix, Raisins	Shreddies, Oranges
SNACK	Fresh Melon	Breadsticks	Cucumber, Pepper & Dip	Organix Sticks & Rice cakes	Oranges & Apples
MAIN MEAL	Butter Chicken & Chickpea Curry	Classic Beef Lasagne	Creamy Chicken, Spinach & Pesto Pasta	Roast Turkey Breast, Gravy	Cod Fish Fingers
MEAT FREE	Butter Paneer & Courgette Curry	Layered Aubergine, Courgette & Feta Bake	Tarragon, Mushroom & Peas in a Creamy Wholemeal Pasta	Roasted Butternut Squash, Toasted Seeds, Herby Gravy	Moving Mountain Plant Based Fishless Fingers
ON THE SIDE	Basmati Rice, Steamed Greens	Roasted Broccoli & Lemon	Garlic Focaccia, Charred Sweetcorn & Sweet Potato	Mash Potatoes, Roasted Roots & Green Beans	Chips, Peas, Chip-shop Curry Sauce
DESSERT	Greek Yoghurt, Apricots	Jelly & Cream	Stewed Apples, Custard	Greek Yoghurt, Blueberries	Greek Yoghurt, Fruit Compote
TEA	Beans on Toast	Sausage Rolls & Vegan Sausage Roll	Crumpets	Sandwiches	Cheese & Crackers
DESSERT	Banana Custard	Pears	Fruit	Apricot Halves	Rice Pudding

PRE-PREP MENU WEEK 1

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MORNING SNACK	Cut Fruit	Home-Made Biscuits	Cut Vegetables	Home-Made Biscuits	Cut Fruit
MAIN MEAL	Butter Chicken & Chickpea Curry	Classic Beef Lasagne	Creamy Chicken, Spinach & Pesto Pasta	Roast Pork Loin, Apple Sauce, Roasting Gravy	Cod Fish Fingers
MEAT FREE	Butter Paneer & Courgette Curry	Layered Aubergine, Courgette & Feta Bake	Tarragon, Mushroom & Peas in a Creamy Wholemeal Pasta	Roasted Butternut Squash, Toasted Seeds, Herby Gravy	Moving Mountain Plant Based Fishless Fingers
ON THE SIDE	Basmati Rice, Steamed Greens	Roasted Broccoli & Lemon	Garlic Focaccia, Charred Sweetcorn & Sweet Potato	Roast Potatoes, Roasted Roots & Green Beans, Sage & Onion Stuffing	Chips, Peas, Chip-shop Curry Sauce
DESSERT	Greek Yoghurt, Apricots	Jelly & Cream	Stewed Apples, Custard	Greek Yoghurt, Blueberries	Greek Yoghurt, Fruit Compote

NURSERY MENU WEEK 2

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
BREAKFAST	Shreddies, Banana	Cornflakes, Oranges	Porridge, Apple	Rice Krispies, Toast	Weetabix, Raisins
SNACK	Honeydew Melon	Organix & Rice Cakes	Crackers	Cucumber, Pepper & Dip	Breadstick & Dip
MAIN MEAL	Gloucestershire Sausage of the Day, Gravy	Chicken & Squash Coconut Curry	Roasted Ham & Fuesli Pasta Bake	Roast Turkey Breast, Gravy	Cod Fish Fingers
MEAT FREE	Vegetarian Quorn Sausages, Gravy	Green Thai Tofu & Lentil Curry	Spinach Pesto, Cherry Tomato & Mozzarella Pasta Bake	Carrot, Parsnip & Cheddar Filo Bake	Moving Mountain Plant Based Fishless Fingers
ON THE SIDE	Colcannon Potato, Steamed Carrots & Peas, Crispy Onions	50/50 Rice, Stir Fried Greens	Rosemary Focaccia, Autumn Root Vegetables	Mash Potatoes, Buttered Carrots & Green Beans	Baked Beans, Chunky Chips
DESSERT	Greek Yoghurt, Fruit Compote	Jelly & Cream	Greek Yoghurt, Pears	Stewed Apples, Custard	Greek Yoghurt, Peaches
TEA	Spaghetti Hoops on Toast	Sandwiches	Sausage Rolls & Vegan Sausage Roll	Cheese & Crackers	Crumpets
DESSERT	Pears	Apricot Halves	Banana Custard	Peach Slices	Fruit

PRE-PREP MENU WEEK 2

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MORNING SNACK	Cut Fruit	Home-Made Biscuits	Cut Vegetables	Home-Made Biscuits	Cut Fruit
MAIN MEAL	Gloucestershire Sausage of the Day, Gravy	Chicken & Squash Coconut Curry	Honey Roasted Ham & Fuesli Pasta Bake	Roast Beef Topside, Yorkshire Pudding, Gravy	Cod Fish Fingers
MEAT FREE	Vegetarian Quorn Sausages, Gravy	Green Thai Tofu & Lentil Curry	Spinach Pesto, Cherry Tomato & Mozzarella Pasta Bake	Carrot, Parsnip & Cheddar Filo Bake	Moving Mountain Plant Based Fishless Fingers
ON THE SIDE	Colcannon Potato, Steamed Carrots & Peas	50/50 Rice, Stir Fried Greens	Rosemary Focaccia, Autumn Root Vegetable Salad	Roast Potatoes, Braised Red Cabbage, Buttery Carrots & Green Beans	Baked Beans, Chunky Chips
DESSERT	Greek Yoghurt, Fruit Compote	Jelly & Cream	Greek Yoghurt, Pears	Stewed Apples, Custard	Greek Yoghurt, Peaches

NURSERY MENU WEEK 3

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
BREAKFAST	Rice Krispies, Orange	Shreddies, Raisins	Weetabix, Banana	Cheerios, Toast	Corn Flakes, Apple
SNACK	Organix Sticks & Rice Cakes	Crackers	Cucumber, Pepper & Dip	Watermelon	Breadstick & Dip
MAIN MEAL	Keema Aloo (Lamb & Potato Curry)	Chicken Cacciatore	Slow Cooked Beef Shin Rigatoni Pasta Ragu	Roasted Turkey Breast, Gravy	Cod Fish Fingers
MEAT FREE	Green Lentil Keema Aloo	Butterbean & Mushroom Cacciatore	Roasted Tofu, Tomato & Chickpea Rigatoni Ragu	Root Vegetable Lentil Roast, Gravy	Moving Mountain Plant Based Fishless Fingers
ON THE SIDE	Vegetable & Turmeric Rice, Naan Sticks	Creamy Mash Potato, Garlic & Parmesan Green Beans	Sauteed Autumn Greens,	Mash Potatoes, Carrots, Swede & Seasonal Cabbage in a Parsley Butter Sauce	Fries, Minted Peas
DESSERT	Greek Yoghurt, Apricots	Stewed Apples, Custard	Greek Yoghurt, Fruit Compote	Jelly & Cream	Greek Yoghurt, Blueberry Compote
TEA	Crumpets Beans on Toast	Beans on Toast Sandwiches	Cheese, Jam & Crackers	Sausage Rolls, Vegan Sausage Roll, Veg Sticks	Sandwiches
DESSERT	Rice Pudding	Fruit	Pears	Apricot Halves	Banana & Custard

PRE-PREP MENU WEEK 3

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MORNING SNACK	Cut Fruit	Home-Made Biscuits	Cut Vegetables	Home-Made Biscuits	Cut Fruit
MAIN MEAL	Keema Aloo (Lamb & Potato Curry)	Chicken Cacciatore	Slow Cooked Beef Shin Rigatoni Pasta Ragu	Roasted Turkey Breast, Cranberry sauce, Gravy	Cod Fish Fingers
MEAT FREE	Green Lentil Keema Aloo	Butterbean & Mushroom Cacciatore	Roasted Tofu, Tomato & Chickpea Rigatoni Ragu	Root Vegetable Lentil Roast, Gravy	Moving Mountain Plant Based Fishless Fingers
ON THE SIDE	Vegetable & Turmeric Rice, Naan Sticks	Creamy Mash Potato, Garlic & Parmesan Green Beans	Sauteed Autumn Greens,	Roast Potatoes, Carrots, Swede & Seasonal Cabbage in a Parsley Butter Sauce	Fries, Minted Peas
DESSERT	Greek Yoghurt, Apricots	Stewed Apples, Custard	Greek Yoghurt, Fruit Compote	Jelly & Cream	Greek Yoghurt, Blueberry Compote

AUTUMN SEVEN DAY MENUS

BREAKFAST

WEEK 1

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
HYDRATION	A Selection of Drinks from Fruit Juices, Flavoured Waters & Smoothies						
CEREALS	A Selection of Cereals From – Bran Flakes, Corn Flakes, Rice Krispies, Granola, Weetabix, Cheerios & Coco Pops						
TOAST & PRESERVES	Best of Both Bread, Bloomers, Mixed Fruit Jam & Marmalade, Honey, Butter & Flora						
YOGHURT BAR	Natural Yoghurt with a selection of Dried Fruit & Toppings						
BREAKFAST MAINS	Crispy Bacon & Scrambled Egg Breakfast Wrap	Toasted Bagel, Cream Cheese, Avocado & Seeds	Free Range Poached Eggs, Hash Brown, Grilled Tomato	Banana & Blackberry Porridge	American Pancake Stack, Maple Syrup	Freshly Baked Croissant	Fried Free Range Egg, Bacon, Baked Beans
FRUIT	Selection of Fresh Whole Fruit						

BREAKFAST

WEEK 2

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
HYDRATION	A Selection of Drinks from Fruit Juices, Flavoured Waters & Smoothies						
CEREALS	A Selection of Cereals From – Bran Flakes, Corn Flakes, Rice Krispies, Granola, Weetabix, Cheerios & Coco Pops						
TOAST & PRESERVES	Best of Both Bread, Bloomers, Mixed Fruit Jam & Marmalade, Honey, Butter & Flora						
YOGHURT BAR	Natural Yoghurt with a selection of Dried Fruit & Toppings						
BREAKFAST MAINS	Traditional French Toast, Seasonal Berry Compote	Fried Egg, Hash Browns, Spicy Baked Beans	Strawberry Yoghurt & Selection of Toppings	Bacon & Mozzarella Breakfast Toast Pizza	Apple & Vanilla Porridge	Freshly Baked Pain Au Chocolat	Poached Free Range Egg, Mushrooms, Grilled Tomato, Sausages
FRUIT	Selection of Fresh Whole Fruit						

BREAKFAST

WEEK 3

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
HYDRATION	A Selection of Drinks from Fruit Juices, Flavoured Waters & Smoothies						
CEREALS	A Selection of Cereals From – Bran Flakes, Corn Flakes, Rice Krispies, Granola, Weetabix, Cheerios & Coco Pops						
TOAST & PRESERVES	Best of Both Bread, Bloomers, Mixed Fruit Jam & Marmalade, Honey, Butter & Flora						
YOGHURT BAR	Natural Yoghurt with a selection of Dried Fruit & Toppings						
BREAKFAST MAINS	Peach Yoghurt, Granola Topping	Breakfast Bruschetta, Baked Tomatoes, Crispy Bacon, Fried Egg	Cheese & Tomato & Mushroom Omelette	American Pancake Stack, Maple Syrup	Traditional French Toast, Seasonal Berry Compote	Freshly Baked Chocolate Twist	Scrambled Egg, Sausage, & Hash Brown
FRUIT	Selection of Fresh Whole Fruit						

SNACKS

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
WEEK 1 MORNING SNACK	Cinnamon Apple Granola Pots	Zucchini Muffins	Toasted Crumpets	Corn Nachos Mango Salsa	Strawberry Jam on Toast	Chocolate & Coconut Protein Balls	
WEEK 1 AFTERNOON SNACK	Chocolate & Cherry Biscuits	Jam Doughnut	Chocolate Chip Cookie	Cheese, Crackers & Celery	Cheddar & Tomato Puff Pastry Pinwheels		
WEEK 2 MORNING SNACK	Blueberry Muffin	Vegetable Croutes, Tapenade & Guacamole Dip	Toasted Crumpets	Cut Watermelon & Grape Pots	Pumpkin Pie Granola Bites	Chocolate & Coconut Protein Balls	
WEEK 2 AFTERNOON SNACK	Hob-Nob Biscuits	Jam Doughnut	Chocolate Chip Cookie	Shortbread	Cheese, Crackers & Celery		
WEEK 3 MORNING SNACK	Strawberry Jam on Toast	Cherry & White Chocolate Flapjack	Freshly Baked Apple Bread	Blackberry Yoghurt Muffins	Toasted Crumpets	Chocolate & Coconut Protein Balls	
WEEK 3 AFTERNOON SNACK	Chocolate Orange Shortbread	Jam Doughnut	Chocolate Chip Cookie	Boost-It Banana Bread	Garlic & Cheese Bread		

LUNCH

WEEK 1

WEEK 1	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
 SOUP	All our soups are Waste Knot Soups– A hearty, planet friendly blend crafted from perfectly good surplus vegetables and ingredients that would otherwise go to waste, so every spoonful is packed with flavour and purpose.						
MAIN MEAL	Butter Chicken & Chickpea Curry	Three Cheese & Tomato Baked Beef Lasagne	Creamy Chicken, Spinach & Pesto Pasta	Roast Pork Loin, Apple Sauce, Roasting Gravy	“Fish Friday” Crispy Battered Pollock Fillet	Pre-Match Pasta Bar Fresh Pasta Bake, Wholemeal Pasta, Sauces, Toppings & Fresh Bread	The Downs Sunday Roast of the Day, Served with all the trimmings
MEAT FREE	Butter Paneer & Cauliflower Curry	Layered Aubergine, Courgette & Feta Gratin	Tarragon, Mushroom & Peas in a Rich Creamy Wholemeal Pasta	Roasted Butternut Squash, Toasted Seeds, Herby Gravy	Onion Bhaji Falafels, Curry Mayo Dip		
ON THE SIDE	Basmati Rice, Baked Naan Bread, Saag Aloo	Roasted Broccoli & Lemon, Green Salad	Garlic Focaccia, Charred Sweetcorn & Sweet Potato	Garlic & Rosemary Roast Potatoes, Roasted Roots & Green Beans, Sage & Onion Stuffing	Chips, Peas, Chip-shop Curry Sauce		
JACKET POTATO	Freshly Baked Jacket Potatoes & Toppings						
SALAD BAR	A Selection of Fresh Seasonal salads with Olive Oil, Balsamic Vinegar, Sweet Chilli Sauce, Crispy Onions & Seeds						
DESSERT	Warm Vanilla School Cake	Biscoff Cheesecake Pot	Apple & Blackberry Crumble, Custard	Double Chocolate Brownie, Cocoa Chantilly	Sticky Toffee Pudding & Butterscotch Sauce	Fresh Fruit Salad	Rocky Road
EVERY DAY	SELECTION OF WHOLE OR CUT FRUIT						

LUNCH



WEEK 2

WEEK 2	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
 SOUP	All our soups are Waste Knot Soups– A hearty, planet friendly blend crafted from perfectly good surplus vegetables and ingredients that would otherwise go to waste, so every spoonful is packed with flavour and purpose.						
MAIN MEAL	Gloucestershire Sausage of the Day, Gravy	Chicken & Roasted Butternut Squash Coconut Curry	Honey Roasted Ham & Fuesli Pasta Tomato Bake	Roast Beef Topside, Yorkshire Pudding, Beef Gravy	“Fish Friday” Fish Finger Tacos	Pre-Match Pasta Bar Fresh Pasta Bake, Wholemeal Pasta, Sauces, Toppings & Fresh Bread	The Downs Sunday Roast of the Day, Served with all the trimmings
MEAT FREE	Vegetarian Quorn Sausages, Red Onion Gravy	Green Thai Tofu & Lentil Curry	Spinach Pesto, Cherry Tomato & Mozzarella Pasta Bake	Carrot, Parsnip & Cheddar Filo Bake	Moving Mountain Plant based Fishless Fingers		
ON THE SIDE	Creamy Colcannon Potato, Steamed Carrots & Peas, Crispy Onions	50/50 Rice, Stir Fried Greens & Bean Sprouts	Rosemary Focaccia, Autumn Root Vegetable Salad	Garlic & Thyme Roast Potatoes, Braised Red Cabbage, Buttered Carrots & Green Beans	Corn Tacos, Baked Beans, Chunky Chips, Coleslaw		
JACKET POTATO	Freshly Baked Jacket Potatoes & Toppings						
SALAD BAR	A Selection of Fresh Seasonal salads with Olive Oil, Balsamic Vinegar, Sweet Chilli Sauce, Crispy Onions & Seeds						
DESSERT	Raspberry Jelly, Malvern Mess Cream	Warm Lemon Drizzle	Caramel Apple Crumble, Butterscotch Sauce	Cherry Rocky Road	Vanilla Ice-cream & Sprinkles	Peach Flapjack	Tropical Fruit Platter
EVERY DAY	SELECTION OF WHOLE OR CUT FRUIT						

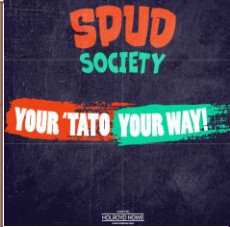
LUNCH

WEEK 3

WEEK 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
 SOUP	All our soups are Waste Knot Soups– A hearty, planet friendly blend crafted from perfectly good surplus vegetables and ingredients that would otherwise go to waste, so every spoonful is packed with flavour and purpose.						
MAIN MEAL	Keema Aloo (Lamb & Potato Curry)	Chicken Cacciatore	Slow Cooked Beef Shin Rigatoni Pasta Ragu	Roasted Turkey Breast, Cranberry sauce, Turkey Gravy	“Fish Friday” Cod Goujons	Pre-Match Pasta Bar Fresh Pasta Bake, Wholemeal Pasta, Sauces, Toppings & Fresh Bread	The Downs Sunday Roast of the Day, Served with all the trimmings
MEAT FREE	Green Lentil Keema Aloo	Butterbean & Mushroom Cacciatore	Roasted Tofu, Tomato & Chickpea Rigatoni Ragu	Seasonal Root Vegetable Lentil Roast, Gravy	Chickpea Battered Vegetables, Edamame Bean & Hummus Dip		
ON THE SIDE	Vegetable & Turmeric Rice, Baked Garlic Naan, Pickled Red Onions	Creamy Chive Mash Potato, Garlic & Parmesan Green Beans	Sauteed Autumn Greens, Tomato & Basil Bread	Roast Potatoes, Carrots, Swede & Seasonal Cabbage in a Parsley Butter Sauce	Fries, Minted Peas, Home-made Tartare Sauce		
JACKET POTATO	Freshly Baked Jacket Potatoes & Toppings						
SALAD BAR	A Selection of Fresh Seasonal salads with Olive Oil, Balsamic Vinegar, Sweet Chilli Sauce, Crispy Onions & Seeds						
DESSERT	Oreo Chocolate Brownie	Warm Apricot Jam Sponge Pudding, Custard	Peach & Apple Cobler, Raspberry Ripple Chantilly	Vanilla Cheesecake Pot	Chocolate Puddle Pudding	Cherry Bakewell Traybake	Cookies & Ice-cream
EVERY DAY	SELECTION OF WHOLE OR CUT FRUIT						

SUPPER

WEEK 1

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
MAIN COURSE	Lamb Kofta Skewers	BBQ Pulled Pork Baps	Slow Braised Beef shin Ramen	PIZZA NIGHT Hawaii Pizza		Creamy Chicken & Leek Potato Pie	NOODLE NIGHT
VEGETARIAN MAIN COURSE	Chickpea & Mint Falafel Skewers	BBQ Pulled Jack Fruit Baps	Tender Stem & Chestnut Mushroom Ramen	Spinach & Tomato & Mozzarella Pizza		Creamy Mushroom & Leek Potato Pie	Sweet & Sour Pork & Broccoli Noodles or Sweet & Sour Mushroom & Broccoli Noodles
ON THE SIDE	Jasmine Rice, Cucumber & Yoghurt Salad, Pickled Onions	Sothern Fried Potato Wedges, Coleslaw, Grated Cheese	Rice Noodles, Soy Marinated Boiled Egg, Julianne Vegetables, Pak Choi	Rocket, Tomato & Parmesan Salad with lemon Dressing, Herby Roasted New Potatoes	Potato Toppers, Seasonal Salads	Onion Gravy, Steamed Green Beans & Peas in Herb Butter	With Stir Fried Vegetables & Prawn Crackers
SALAD BAR	A Selection of Fresh Seasonal salads with Olive Oil, Balsamic Vinegar, Sweet Chilli Sauce, Crispy Onions & Seeds						
DESSERT	Mango & lime Fool	Brookie	Pumpkin Custard Pudding	Layered Pannacotta Pot	Dark Chocolate & Sweet Potato Cake	Grape & Pineapple Pots	Ice-cream & Chocolate Crumble
EVERY DAY	SELECTION OF FRESHLY CUT OR WHOLE FRUITS						

SUPPER

WEEK 2

WEEK 2	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
MAIN COURSE	Loaded Cheese Beef Burger, Onion Rings	Honey Roasted Bacon Joint, Roasting Juices	Garlic & Ginger Glazed Sticky Chicken	Chorizo & Chicken Hotpot	Golden & Cheesy Topped “MAC & CHEESE”	Thai Green Beef & Pepper Curry	NOODLE NIGHT Crispy Chicken, Katsu Sauce & Egg Noodles or Crispy Tofu, Katsu sauce & Egg Noodles With Stir Fried Vegetables & Spring Rolls
VEGETARIAN MAIN COURSE	Black Bean Soy Burger, Onion Rings	Honey & Rosemary Baked Sweet Potato	Garlic & Ginger Glazed Sticky Tofu	Smoked Paprika & Cauliflower Hotpot		‘Bang Bang’ Cauliflower, Thai Green Sauce	
ON THE SIDE	Cheese & BBQ Loaded Fries, Burger Sauce, Gherkins	Garlic & Thyme Roast New Potatoes, Roasted Carrots, Green Beans	Basmati Rice & Spring Onion, Carrot, Pepper & Broccoli Stir Fry	Herby Crushed New Potatoes, Buttered Peas & Sweetcorn	Crispy Garlic, Tomato & Mozzarella Salad, Cheesy Bread	Steamed Rice & Rainbow Vegetables	
SALAD BAR	A Selection of Fresh Seasonal salads with Olive Oil, Balsamic Vinegar, Sweet Chilli Sauce, Crispy Onions & Seeds						
DESSERT	Banoffee Pie	Raspberry Blondie	Wholemeal Vanilla & Chocolate Chip Bread & Butter Pudding	Tropical Fruit Salad	Upside Down Pineapple Cake & Vanilla Custard	Natural Yoghurt & Blueberry Crumble	School Cake
EVERY DAY	SELECTION OF FRESHLY CUT OR WHOLE FRUITS						

SUPPER

WEEK 3

WEEK 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
MAIN COURSE	Moroccan Chicken & Vegetable Skewers	Slow Cooked Pork Stroganoff	Mexican Chicken Tacos	Build Your Own Frankfurters Hot Dog	PIZZA NIGHT Pepperoni Pizza	Sheppard's Pie	NOODLE NIGHT Soya Sauce & Honey Beef Egg Noodles or Aubergine, Soya sauce & Honey Egg Noodles With Stir Fried Vegetables & Prawn Crackers
VEGETARIAN MAIN COURSE	Moroccan Style Vegetable Skewers	Mushroom & Tofu Stroganoff	Mexican Sweet Potato Tacos	Build Your Own Quorn Dog	Classic Margherita Pizza	Thatched Vegetable Pie	
ON THE SIDE	Moroccan Vegetable Cous-cous, Mint Yoghurt, Honey Roasted Carrots	Spaghetti, Lightly Roasted Green Beans	Crispy Potato Wedges, Bean Salad, Sweetcorn Salsa, Soured Cream	Fries, Mustard, Ketchup, Jalapeno Peppers, Shredded Lettuce & Tomato	Rocket, Tomato & Parmesan Salad with lemon Dressing, Herby Roasted New Potatoes	Sauté Potatoes, Minted Green Beans & Peas	
SALAD BAR	A Selection of Fresh Seasonal salads with Olive Oil, Balsamic Vinegar, Sweet Chilli Sauce, Crispy Onions & Seeds						
DESSERT	Orange Jelly, Lemon Cream	Fruit Salad	Arroz Con Leche	Grape & Melon Skewers	Apple Crumble Custard Pots	White Chocolate & Blackberry Panna Cotta	Mango & Passionfruit Sorbet
EVERY DAY	SELECTION OF FRESHLY CUT OR WHOLE FRUITS						