

Spring 2012 Week 1

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Chicken Paella	Ultimate Beef Burger	Breast of Turkey Pot-Roasted in Sweet Paprika Served with Cranberry Sauce and Gravy	Beef and Mushroom Pie with a Suet Crust	Crisp Fiery Battered Fillet of Fish Homemade Tartare Sauce
Tortellini Tomato and Crème Fraiche	Leek and Cheese Patties	Goats Cheese and Caramelised Onion Open Tart	Tuscan Bean and Butternut Risotto	Vegetarian Mixed Grill
Rice	Potato Wedges	Crispy Roast Potatoes	Mashed Potatoes	Chunky Chips
Oat Crusted Bloomer	Sesame Seed Loaf	Floured Plait	Crown Loaf	Poppy Bread
Broccoli Florets Carrot Rondelles Or a Mixed Side Salad	Cauliflower Garden Peas Or a Mixed Side Salad	Puree of Swede Savoy Cabbage Or a Mixed Side Salad	Carrot Batons Broccoli Florets Or a Mixed Side Salad	Minted Garden Peas Sauté of Leeks Or a Mixed Side Salad
Toffee Apple Twice Baked Crumble With Bay Custard Or a piece of Fresh Fruit	Lemon Drizzle Cake Or a piece of Fresh Fruit	Sticky Toffee Pudding With Vanilla Custard Or a piece of Fresh Fruit	Ginger Cake With Vanilla Custard Or a piece of Fresh Fruit	Apple Fruesili Tart With Bay Custard or Crème Fraiche Or a piece of Fresh Fruit

Fillet of white fish – To ensure we maintain both a seasonal and sustainable source of fish we rotate the species of white fish for this recipe. Should you have any questions on this subject please do not hesitate in speaking to the catering team who will be more than happy to assist.

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MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Salmon Fishcakes	Beef Lasagne	Twice Cooked Belly of Pork with Spiced Apple and Roasted Gravy	Mexican Chilli Beef with Tortillas	Cajun Battered Fillet of Fish With Sweet Chilli Sauce
Macaroni 'Double Cheese' With Leeks	Mixed Bean and Aubergine Tagine with Mint Yoghurt	Cheese, Leek and Potato Pie	Spicy Quesadilla	Mediterranean Roasted Vegetable Tart
Potato Wedges	Spiced Cous Cous	Creamed Potato with Grain Mustard	Rice	Chunky Chips
Garlic and Herb Bread	Floured Loaf	Seeded Loaf	Wholemeal Loaf	Classic Bloomer
Carrots Rondelles Broccoli Florets Or a Mixed Side Salad	Minted Peas Puree of Swede Or a Mixed Side Salad	Fresh Cabbage Broccoli Florets Or a Mixed Side Salad	Cauliflower Florets Carrots Batons Or a Mixed Side Salad	Sauté of Leeks Garden or Mushy Peas Or a Mixed Side Salad
Caramelised Dutch Apple Pudding With Bay Custard Or a piece of Fresh Fruit	Marble Sponge With Vanilla Custard Or a piece of Fresh Fruit	Apple and Blackberry Pie With Bay Custard Or a piece of Fresh Fruit	Jam Roly Poly With Vanilla Custard Or a piece of Fresh Fruit	Sparkling Tropical Fruit jelly Or a piece of Fresh Fruit

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MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Chicken and Bean Enchilada	Sausage Plait	Roast Topside of Beef Served with Roasted Gravy	Chicken Tikka Masala	Crispy Battered Fillet of Fish Home Made Tartare Sauce
Potato Chickpea and Feta Cake With Salsa	Vegetarian Cottage Pie	Penne Pasta and Seasonal Vegetable Bake	Goan Vegetable Curry with Coconut and Lime	Roasted Vegetable Calzone
Cous Cous	Mashed Potato	Crispy Roast Potatoes	Rice	Chunky Chips
Garlic and Herb Bread	Focaccia	Crown Loaf	Sesame Seed Twist	Floured Loaf
Minted Peas Healthy Salad for Falafel Or a Mixed Side Salad	Broccoli Florets Baked Courgettes Or a Mixed Side Salad	Savoy Cabbage Diced Swede Or a Mixed Side Salad	Carrots Rondelles Cauliflower Or a Mixed Side Salad	Garden or Mushy Peas Sauté of Leeks Or a Mixed Side Salad
Apple and Blackberry Twice Baked Crumble With Vanilla Custard Or a piece of Fresh Fruit	Roasted Plum Clafoutis Or a piece of Fresh Fruit	Rich Chocolate Sponge With Vanilla Custard Or a piece of Fresh Fruit	Toffee Apple Strudel with Bay Custard Or a piece of Fresh Fruit	Seasonal Fruit Salad with Mint Or a piece of Fresh Fruit

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