

# Menu

## WEEK 2



### Daily Staples

Freshly Made Soups, a Selection of Salads, Home Cooked Meats from the Salad Bar, Artisan Bread & Freshly Made Cold Desserts from the Dessert Table

## MAIN DISHES

### Monday

Smoked Cheddar & Ham Hock Macaroni Cheese with Homemade Garlic Bread

### Tuesday

BBQ Pulled Pork in a Toasted Bun with Hand Cut Baked Wedges, Buttered Corn & Apple Sauce

### Wednesday

Slow Roast Beef Brisket with Roast Potatoes, Seasonal Vegetables, Gravy & Homemade Horseradish Sauce

### Thursday

Chicken Fajitas: with Fire Roasted Peppers & Onions, Tomato Salsa, Guacamole & Sour Cream & Chive with a Warm Tortilla Wrap.

### Friday

Breaded Fish with Chips, Garden Peas & Tartar Sauce.

## DESSERTS

**Monday** Jam Sponge with Toasted Coconut

**Tuesday** Salted Caramel Banoffee Pie

**Wednesday** Giant Scone Cake

**Thursday** Eton Mess

**Friday** Rhubarb & White Chocolate Blondies

## VEGETARIAN

### Monday

Smoked Cheddar & Sundried Tomato Macaroni Cheese with Homemade Garlic Bread

### Tuesday

BBQ Pulled Jackfruit in a Toasted Bun with Hand Cut Baked Wedges, Buttered Corn & Apple Sauce

### Wednesday

Honey Roasted Parsnip Crumble with Roast Potatoes, Seasonal Vegetables, Gravy & Horseradish Sauce

### Thursday

Chargrilled Halloumi Fajitas: with Fire Roasted Peppers & Onions, Tomato Salsa, Guacamole & Sour Cream & Chive with a Warm Tortilla Wrap.

### Friday

Feta Cheese, Garden Pea & Mint Quiche with Chips & Spring Salad.

## LIGHT BITES

### Monday

Roasted Tomato & Basil Soup with Pesto Croutons/ Mexican Refried Bean & Machengo Cheese Quesadillas

### Tuesday

Cauliflower & Cheddar Soup with Rustic Breads/ Chickpea Bhagi with Shredded Tomato & Red Onion Salad

### Wednesday

Mushroom & Thyme Soup with Chive Crème Fraiche/Heritage Tomato & Mozzarella Tartlet with Basil Pesto

### Thursday

Garden Pea & Mint Soup with Shredded Ham Hock/BBQ Maple Beans on Chargrilled Bread with a Poached Egg

**Friday** Market Vegetable Broth with Rustic Breads/Salt Beef & Watercress Ciabatta with Homemade Horseradish Sauce.