

HILARY TERM

Date	Breakfast	Lunch	Dinner
MONDAY 16th	Continental And cooked breakfast available	Jamaican jerk chicken on spiced vegetables (VT) spinach and ricotta cannelloni (VE) Moroccan spice chickpea rissoles Salad bar, seasonal vegetables, steamed rice, sweet potato fries Sticky toffee pudding with custard	Pan fried salmon with a spinach and watercress sauce (VT) pea risotto with cottage cheese (VE) stuffed aubergines with spicy giant cous cous Salad bar, chefs special, seasonal vegetables, chips, new potatoes Rhubarb and pear crumble with custard
TUESDAY 17th	Continental And cooked breakfast available	Pork loin on a butterbean and spring onion cassoulet (VE) roasted yellow peppers with vegan chilli topped with mozzarella (VT) macaroni cheese with cherry tomatoes and scallions Salad bar, seasonal vegetables, creamed potato, chips Steamed marmalade sponge with custard	Bolognaise pizza with parmesan (VE) vegetable, and tofu and potato casserole Tossed salad, seasonal vegetables, curly fries, pasta Fresh fruit and yogurts
WEDNESDAY 18th	Continental And cooked breakfast available	Char-grilled minute steaks with a beef jus (VT) butternut squash and blue cheese wellington (VE) Jackfruit burgers in a seeded bap with tossed salad Salad bar, seasonal vegetables, roast potatoes, chips Lemon drizzle sponge with custard	Smoked chicken pasta with a scallion and herb sauce (VT) smoked Applewood and celery quiche Fully loaded vegan pizza Tossed salad, seasonal vegetables, chips, new potatoes Chocolate fudge brownie with chocolate sauce
THURSDAY 19th	Continental And cooked breakfast available	Lamb tagine served with rice (VT) butterbean, leek and spinach lasagne (VE) roasted cauliflower and butternut curry served with rice Salad bar, seasonal vegetables, jacket wedges, new potatoes Pear and blackberry crumble with custard	Shredded beef stir fry with noodles (VE) Lentil and tofu patties with a watercress sauce Tossed salad, seasonal vegetables, steamed rice chips Chocolate and banana pudding with custard
FRIDAY 20th	Continental And cooked breakfast available	Thai spiced salmon fish cakes (VE) Walnut and quinoa loaf with red current sauce (VT) goats' cheese and spring onion quiche Chefs special, seasonal vegetables, salad bar, chips, pesto pasta Traditional rice pudding with jam	GAUDY
SATURDAY 21st		Gaudy breakfast	TBC
SUNDAY 22nd		TBC	TBC