



Week 2 Lunch Menu: Prep

	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Mushroom	Sweet potato, coconut and chilli	Butternut squash	Roasted vegetable	Chicken noodle
Main	Howell's pork sausages	Chicken quesadillas	Roast west country gammon	Lasagne	Breaded fish with lemon wedge
Vegetarian	Vegan sausages	Vegetable quesadillas	Red onion chutney and spinach wellington	Vegetable Lasagne	Bubble and squeak with a fried egg
Pasta Bar/ Jacket Potato	Pasta with tomato sauce and cheddar cheese	Jacket potato with baked beans and cheddar cheese	Pasta with tomato sauce and cheddar cheese	Jacket potato with baked beans and cheddar cheese	Pasta with tomato sauce and cheddar cheese
Vegetables & Sides	Creamy mash Sliced carrots Green Beans	Herb oven roasted wedges Sweetcorn	Roasted potatoes, Honey roasted carrots Peas	New potatoes Garlic bread Baby corn and peppers	Home cut chips Mushy peas, Peas Tartare sauce
Dessert 1	Chocolate and orange sponge with chocolate sauce	Vanilla cheese cake	Caramelised apple upside down sponge with custard	Fruit lattice tart and cream	Hundreds and thousands sponge
Dessert 2	Selection of fruit yoghurts, Homemade granola Melon slices Fresh fruit salad	Fruit jelly, Orange slices, Fresh fruit salad	Mousse Melon slices Fresh fruit salad	Fruit jelly, Orange slices, Fresh fruit salad	Selection of fruit yoghurts, Homemade granola Melon slices Fresh fruit salad

We are a Coeliac UK accredited venue. If you require a gluten free dish, please speak to a member of staff and we will be more than happy to prepare one for you.



Week 2 Lunch Menu: College

	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Mediterranean Veg	Sweetcorn	Tomato & Bean	Courgette & Lemon	Leek & Potato
Main	Pork & Leek Sausages, Caramelised Onions	Hoisin Chicken Fried Rice	Beef Mince Fajita	Souvlaki Chicken on Lebanese Flatbread	Battered Fish Steamed Hake in Garlic & Herb Butter
Vegan	Vegan Sausages, Caramelised Onions	Singapore Chow Mein	Vegan Mince Fajita	Lebanese Quorn Pieces with Peppers, Mushrooms, Onions & Lemons	Vegan Crispy Fillet
Pasta Bar	Carbonara Pasta Arrabbiata Cheesy Garlic Bread	Roasted Roots Jacket Potatoes, Sweet Potatoes, Beetroots Tomato Sauce & Pasta Rosemary Flatbread	Creamy Bacon & Mushroom Pasta Tex Mex Spicy Cheese Sauce Coriander & Smoked Paprika Bread	Creamy Beef Pasta Tomato Sauce & Pasta Cumin Seed & Garlic Bread	Macaroni Cheese Garlic & Parsley Bread
Vegetables & Sides	Creamy Mashed Potato Carrots & Green Beans	Cumin & Coriander New Potatoes Stir-Fried Vegetables Prawn Crackers	Oven-Baked Seasoned Potato Wedges Baby Corn & Garlic Green Beans	Lemon & Garlic New Potatoes Roasted Aubergine, Courgette & Peas	Home-Cut Chips Peas, Mushy Peas, Curry Sauce, Lemon Wedges, Tartar Sauce
Deli Bar	Sliced Beef & Mustard Open Sandwich Cheese & Pickle Baguette	Meatball Sub Falafel Sub	Sweet Chilli Turkey Wrap Coronation Chickpea Wrap	Bacon & Egg Roll Cheddar, Onion, Mayo Roll	Coronation Chicken Baguette Sliced Egg & Cress Open Sandwich
Pudding	Banana & Caramel Cake with Custard	Pineapple Upside-down Sponge & Custard	Bread & Butter Pudding & Cream	Raspberry Blondie & White Chocolate Sauce	Spiced Orange Cake & Vanilla Custard
Chilled Dessert	Mixed Berry Sundae	Strawberry Jelly	Lemon Cheesecake Pots	Raspberry & White Chocolate Mousse	Eton Mess



MOUNT
KELLY

Week 2 Dinner Menu: Prep

	Monday	Tuesday	Wednesday	Thursday	Friday
Main	Fish finger baps	Turkey meatballs in tomato sauce	Hunters chicken with homemade BBQ sauce	Smoked ham hock pasta carbonara	Mount Kelly pizza night Chef's selection of homemade pizzas
Vegetarian	Roasted vegetable and feta cheese baps	Vegetarian meatballs In tomato sauce	BBQ Quorn fillet with vegan cheese	Mushroom carbonara	
Vegetables & Sides	Garlic new potatoes Baked beans	Broccoli Garlic focaccia	Crispy potatoes Sweetcorn	Herby diced potatoes Green beans	Potato skins Baked beans
Salad bar	Selection of salads	Selection of salads	Selection of salads	Selection of salads	Selection of salads
Dessert	Pears with meringue nests	Marshmallow crispy treats	Artic roll	Homemade choc chip cookies	Jam doughnuts

We are a Coeliac UK accredited venue. If you require a gluten free dish, please speak to a member of staff and we will be more than happy to prepare one for you.



MOUNT
KELLY

Week 2 Dinner Menu: College

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Soup	Leek & Potato	Med Veg	Broccoli	Hot & Sour	Red Pepper & Courgette	Chef's Choice	Parsnip
Main 1	Lancashire Hotpot	Crispy Chicken Burger with Cajun Mayo	Minced Beef & Onion Pie	Noodle Bar Choice of:	Chicken, Pesto, Mozzarella & Tomato Panini		Roast Turkey with Sage & Onion Stuffing
Main 2	Chicken in a Creamy Mushroom Sauce	New York Style Hot Dog with Crispy Onions	Chicken, Pea & Leek Pie	Hoisin or Curry Sauce Chicken, Pork, Vegan Strips,	Barbecued Pulled Pork & Red Cabbage Slaw		Roast Pork with Sage & Onion Stuffing
Vegan	Red Lentil Hotpot	Vegan Chilli Dog with Sweetcorn Relish	Creamy Mushroom & Tarragon Pie	Onions, Peppers, Mushrooms or Sweetcorn	Falafel Bap with Spicy Tomato relish		Vegetable Wellington Vegan Gravy
Vegetables & Sides	Sliced Garlic Potatoes Kale & Peas	Home-Cut Chips Sweet Chilli Corn and Peppers	Mashed Potato Carrots & Peas Gravy	Lemon Fried Rice Stir Fried Greens Prawn Crackers	Seasoned Diced Potatoes Corn on the Cob, Beans		Roast Potatoes Roast Carrots & Parsnips, Mashed Swede, Savoy Cabbage, Gravy
Dessert	Fruitcake & Custard	Hot Apple Pie & Cream	Pineapple Sundae	Lemon Posset	Chocolate Sponge & Chocolate Sauce		Apple & Cinnamon Crumble & Custard

We are a Coeliac UK accredited venue. If you require a gluten free dish, please speak to a member of staff and we will be more than happy to prepare one for you.