MONDAY 5 JUNE

MAIN Pesto Chicken and Mediterranean Vegetable Penne served with Garlic Slice and Chef's Salad MAIN Mediterranean Vegetable Penne served with Garlic Slice and Chef's Salad (VEGETARIAN)

STREET FOOD OF THE DAY

DESSERT Peach Crumble and Cream

TUESDAY 6 JUNE

MAIN Our Specialty Curries with a choice of Vegetable, Meat and Vegan Dishes served with Traditional Garnishes and Accompaniments

STREET FOOD OF THE DAY

DESSERT Banoffee Pie

WEDNESDAY 7 JUNE

MAIN British Roast Gammon served with Roast Potatoes, Fresh Cabbage and Carrots and Rich Gravy MAIN Main Vegetable Sausage Toad in The Hole served with Roast Potatoes, Fresh Cabbage and Carrots and Rich Gravy (VEGETARIAN) STREET FOOD OF THE DAY

DESSERT Ginger Sponge and Custard

THURSDAY 8 JUNE

MAIN Chef's Summer Salads - see boards for details MAIN Chef's Summer Salads - see boards for details (VEGETARIAN) STREET FOOD OF THE DAY DESSERT Fruit Salad

FRIDAY 9 JUNE

 MAIN Classic Hamburger with Salad and Pickles served with Chips, Baked Beans, Garden Peas or Chef's Slaw and Salad
MAIN Mac n' Cheese served with Chips, Baked Beans, Garden Peas or Chef's Slaw and Salad (VEGETARIAN)
STREET FOOD OF THE DAY
DESSERT Choice of Home Bakes or Dessert Pots

AVAILABLE DAILY FRESH CHEF'S SALAD - WHOLE GRAIN BREAD - GRAB AND GO POT MENU PLUS A PLANT BASED MAIN COURSE EVERY DAY!

THE DELI

FRESH CUT SANDWICHES - ROLLS - WRAPS - PITTAS - BAGUETTES

SEE THE BLACK BOARDS FOR SOUPS, THEME DAYS AND THE CHEF'S SPECIAL

IF YOU HAVE ANY ALLERGEN CONCERNS PLEASE SPEAK TO THE CATERING MANAGER. WHILST WE DO NOT BRING WHOLE NUTS OR INGREDIENTS WITH NUTS INTO OUR KITCHENS, SOME PRODUCTS ARE SUBJECT TO 'MAY CONTAIN' STATUS IN MANUFACTURING





MONDAY 12 JUNE

MAIN Turkey and Fresh Herb Meatball Spaghetti (Chilli, Garlic, Tomatoes and Fresh Basil) served with Garlic Slice, Sweeetcorn and Garden Salad MAIN Vegetable, Bean and Lentil and Spaghetti (Chilli, Garlic, Tomatoes and Fresh Basil)

served with Garlic Slice, Sweeetcorn and Garden Salad (VEGETARIAN)

STREET FOOD OF THE DAY

DESSERT Raspberry Ripple Sponge and Custard

TUESDAY 13 JUNE

MAIN Our Specialty Curries with a choice of Vegetable, Meat and Vegan Dishes served with Traditional Garnishes and Accompaniments

STREET FOOD OF THE DAY

DESSERT Lemon and Lime Cheesecake

WEDNESDAY 14 JUNE

MAIN British Roast Pork with Sage and Onion Stuffing, Roast Potatoes, Seasonal Vegetables and Rich Gravy MAIN Vegetable and Bean One Pot, Garlic and Herb Dumplings, Roast Potatoes and Seasonal Greens (VEGETARIAN)

STREET FOOD OF THE DAY

DESSERT Pineapple Upside Down Sponge and Custard

THURSDAY 15 JUNE

 MAIN Creamy Chicken, Mushroom, Rosemary and Chilli Pepper Risotto, served with Garlic Slice, Chef's Slaw and Salad
MAIN Pesto Penne with Broccoli, Black Olives, Spinach and Feta served with Garlic Slice, Chef's Slaw and Salad (VEGETARIAN)

STREET FOOD OF THE DAY

DESSERT Fruit Salad

FRIDAY 16 JUNE

MAIN Traditional Cod and Chips served with Peas or Beans or Chef's Slaw and Salad MAIN Handmade Margherita Pizza with Fresh Basil served with Chips, Beans or Chef's Slaw and Salad (VEGETARIAN) STREET FOOD OF THE DAY DESSERT Choice of Home Bakes or Dessert Pots

AVAILABLE DAILY FRESH CHEF'S SALAD - WHOLE GRAIN BREAD - GRAB AND GO POT MENU PLUS A PLANT BASED MAIN COURSE EVERY DAY!

THE DELI

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FRESH CUT SANDWICHES - ROLLS - WRAPS - PITTAS - BAGUETTES

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MONDAY 19 JUNE

MAIN Sausages and Crushed New Potatoes served with Green Beans and Sage and Onion Gravy MAIN Vegetable Sausages and Crushed New Potatoes served with Green Beans and Sage and Onion Gravy (VEGETARIAN) STREET FOOD OF THE DAY

DESSERT Eton Mess

TUESDAY 20 JUNE

MAIN Our Specialty Curries with a choice of Vegetable, Meat and Vegan Dishes served with Traditional Garnishes and Accompaniments STREET FOOD OF THE DAY DESSERT Vanilla Sponge and Chocolate Sauce

WEDNESDAY 21 JUNE

MAIN Roast Garlic and Herb Chicken with Crispy Roast Potatoes, Seasonal Vegetables and Rich Gravy MAIN Herb Gratin Topped Cauliflower Cheese, Crispy Roast Potatoes, Seasonal Vegetables and Rich Gravy (VEGETARIAN) STREET FOOD OF THE DAY DESSERT Syrup Sponge and Custard

THURSDAY 22 JUNE

MAIN Rich Beef Lasagne, Garlic Slice, Brocolli and Baby Leaf Salad MAIN Vegetable Lasagne, Garlic Slice, Brocolli and Baby Leaf Salad (VEGETARIAN) STREET FOOD OF THE DAY DESSERT Fruit Salad

FRIDAY 23 JUNE

MAIN Smokey BBQ Chicken served with Chips, Baked Beans or Garden Peas or Chef's Salad and Slaw MAIN Spicy Bean Burger In a Bun with Salad and Pickles served with Chips, Baked Beans or Garden Peas or Chef's Salad and Slaw (VEGETARIAN) STREET FOOD OF THE DAY DESSERT Choice of Home Bakes or Dessert Pots

AVAILABLE DAILY FRESH CHEF'S SALAD - WHOLE GRAIN BREAD - GRAB AND GO POT MENU PLUS A PLANT BASED MAIN COURSE EVERY DAY!

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MONDAY 26 JUNE

MAIN Teriyaki Chicken Noodles served with Stir Fry Greens and Prawn Crackers MAIN Teriyaki Vegetable and Mushroom Noodles served with Stir Fry Greens and Beansprouts (VEGETARIAN) STREET FOOD OF THE DAY

DESSERT Coconut Rice Pudding

TUESDAY 27 JUNE

MAIN Our Specialty Curries with a choice of Vegetable, Meat and Vegan Dishes served with Traditional Garnishes and Accompaniments STREET FOOD OF THE DAY

DESSERT Chocolate Orange Mousse

WEDNESDAY 28 JUNE

MAIN Roast Turkey with Sage and Onion Stuffing, Roast Potatoes, Seasonal Greens and Rich Gravy MAIN Vegetable Pie served with Crispy Roast Potatoes, Seasonal Vegetables and Rich Gravy y (VEGETARIAN) STREET FOOD OF THE DAY

DESSERT Banana Cake and Chocolate Sauce

THURSDAY 29 JUNE

MAIN Beef and Onion Pie with Mashed Potatoes and Green Beans MAIN Vegetable Pie with Mashed Potatoes and Green Beans (VEGETARIAN) STREET FOOD OF THE DAY DESSERT Fruit Salad

FRIDAY 30 JUNE

MAIN Texan Style BBQ Pulled Pork in a Bun with Salad and Pickles served with Chips, Beans or Chef's Slaw and Salad
MAIN Vegetable Burger in a Bun with Salad and Pickles served with Chips, Beans or Chef's Slaw and Salad (VEGETARIAN)
STREET FOOD OF THE DAY
DESSERT Choice of Home Bakes or Dessert Pots

AVAILABLE DAILY FRESH CHEF'S SALAD - WHOLE GRAIN BREAD - GRAB AND GO POT MENU PLUS A PLANT BASED MAIN COURSE EVERY DAY!

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MAIN Spaghetti Carbonara (Smoked Bacon, Garlic, Eggs, Cracked Pepper and Cheese) served with Garlic Slice and Chef's Salad MAIN Chestnut Mushroom, Spinach, and Feta Penne In Rich Tomato Sauce served with Garlic Slice and Chef's Salad (VEGETARIAN) STREET FOOD OF THE DAY DESSERT Vanilla Sponge with Butterscotch Sauce

TUESDAY 4 JULY

MAIN Our Specialty Curries with a choice of Vegetable, Meat and Vegan Dishes served with Traditional Garnishes and Accompaniments STREET FOOD OF THE DAY DESSERT Summer Fruits Cheesecake

WEDNESDAY 5 JULY

MAIN Honey and Thyme Roast Gammon served with Crispy Roast Potatoes, Seasonal Vegetables and Rich Gravy MAIN Vegetable Lasagne with Roast Potatoes, Chef's Salad and Slaw (VEGETARIAN) STREET FOOD OF THE DAY DESSERT Ginger Sponge with Custard

THURSDAY 6 JULY

MAIN Mexican Chicken Enchiladas served with Potato Wedges, Sweetcorn and Pink Citrus Slaw MAIN Mexican Vegetable and Bean Enchiladas served with Potato Wedges, Sweetcorn and Pink Citrus Slaw (VEGETARIAN) STREET FOOD OF THE DAY DESSERT Eton Mess or Fresh Fruit Salad

FRIDAY 7 JULY

 MAIN Pork, Sage and Onion Sausage Roll served with Chips, Baked Beans or Garden Peas or Chef's Salad
MAIN Cheddar and Onion Sausage Roll, served with Chips, Baked Beans or Garden Peas or Chef's Salad (VEGETARIAN)
STREET FOOD OF THE DAY
DESSERT Choice of Home Bakes or Dessert Pots

AVAILABLE DAILY FRESH CHEF'S SALAD - WHOLE GRAIN BREAD - GRAB AND GO POT MENU PLUS A PLANT BASED MAIN COURSE EVERY DAY!

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MONDAY 10 JULY

MAIN Spaghetti Bolognese served with Garlic Slice and Chef's Salad MAIN Roasted Pepper, Aubergine and Courgette Spaghetti served with Garlic Slice and Chef's Salad (VEGETARIAN) STREET FOOD OF THE DAY DESSERT Apricot Sponge and Custard

TUESDAY 11 JULY

MAIN Our Specialty Curries with a choice of Vegetable, Meat and Vegan Dishes served with Traditional Garnishes and Accompaniments STREET FOOD OF THE DAY DESSERT Pear and Apple Crumble with Cream

WEDNESDAY 12 JULY

MAIN Roast Turkey and Stuffing served with Garlic and Rosemary Roast Potatoes, Seasonal Vegetables and Rich Gravy MAIN Cheddar and Onion Quiche with Garlic and Rosemary Roast Potatoes, Chef's Salad and Slaw (VEGETARIAN) STREET FOOD OF THE DAY DESSERT Warm Chocolate Brownie

THURSDAY 13 JULY

MAIN British Beef Cottage Pie served with Fresh Carrots and Garden Peas and Rich Gravy MAIN Vegetable Cottage Pie served with Fresh Carrots and Garden Peas and Rich Gravy (VEGETARIAN) STREET FOOD OF THE DAY DESSERT Fresh Fruit Salad

FRIDAY 14 JULY

MAIN Chicken Souvlaki and Warm Pitta served with Tzatziki, Chips, Chef's Salad and Slaw MAIN Vegetable Halloumi Souvlaki and Warm Pitta served with Tzatziki, Chips, Chef's Salad and Slaw (VEGETARIAN) STREET FOOD OF THE DAY DESSERT Choice of Home Bakes or Dessert Pots

AVAILABLE DAILY FRESH CHEF'S SALAD - WHOLE GRAIN BREAD - GRAB AND GO POT MENU PLUS A PLANT BASED MAIN COURSE EVERY DAY!

FRESH CUT SANDW

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MONDAY 17 JULY

MAIN Sausages and Creamy Mashed Potatoes served with Sauteed Greens and Onion Gravy MAIN Vegetarian Sausages and Creamy Mashed Potatoes served with Sauteed Greens and Onion Gravy (VEGETARIAN) STREET FOOD OF THE DAY DESSERT Raspberry Ripple Cake with Cream

TUESDAY 18 JULY

MAIN Our Specialty Curries with a choice of Vegetable, Meat and Vegan Dishes served with Traditional Garnishes and Accompaniments STREET FOOD OF THE DAY

DESSERT Coconut and Mango Fool

WEDNESDAY 19 JULY

MAIN Lemon, Garlic and Thyme Roasted Chicken with Roast Potatoes, Seasonal Vegetables and Rich Gravy MAIN Vegetable and Lentil Pie with Roast Potatoes, Seasonal Greens and Rich Gravy (VEGETARIAN) STREET FOOD OF THE DAY DESSERT Peach and Apple Crumble and Custard

THURSDAY 20 JULY

MAIN Beef Meatballs and Penne in Rich Tomato and Herb Sauce served with Garlic Slice and Chef's Salad MAIN Sweet and Sour Vegetables served with Steamed Rice and Garlic, Ginger and Soy Fried Greens (VEGETARIAN) STREET FOOD OF THE DAY DESSERT Fresh Fruit Salad

FRIDAY 21 JULY

MAIN Traditional Cod and Chips served with Beans or Garden Peas or Chef's Salad MAIN Handmade Margherita Pizza served with Chips, Beans or Garden Peas or Chef's Salad (VEGETARIAN) STREET FOOD OF THE DAY DESSERT Choice of Home Bakes or Dessert Pots

AVAILABLE DAILY FRESH CHEF'S SALAD - WHOLE GRAIN BREAD - GRAB AND GO POT MENU PLUS A PLANT BASED MAIN COURSE EVERY DAY!

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