

	<u>Tuesday 6<sup>th</sup> April</u>	<u>Wednesday 7<sup>th</sup> April</u>	<u>Thursday 8<sup>th</sup> April</u>	<u>Friday 9<sup>th</sup> April</u>	<u>Saturday 10<sup>th</sup> April</u>	<u>Sunday 11<sup>th</sup> April</u>
<b><u>Soup</u></b> <b><u>Lunchtimes</u></b> <b><u>only</u></b>	Curried lentil <i>VV</i>	Miso and shredded vegetable <i>VV SO</i>	Broccoli and chilli <i>VV SD</i>	Roasted carrot and maple <i>VV SD</i>	X	X
<b><u>Boxed</u></b> <b><u>salad 1</u></b>	Poached salmon, noodle and black bean dressing <i>F SO GE</i>	Quinoa, sultana, pea, and dukkah, lemon and harissa dressing <i>VV N S SD</i>	Tuna, roasted peppers, celery and pasta, ranch dressing <i>F C G E M SD</i>	Bacon Caesar salad <i>SD SO G D E M</i>	Chicken, pesto and pasta <i>G D</i>	Watermelon, cucumber, broccoli and rice, mint and olive dressing <i>VV</i>
<b><u>Dessert 1</u></b>	Lemon meringue pie, whipped cream <i>V D G E</i>	Triple chocolate brownie, chocolate cream <i>V D G E SO</i>	Apple strudel <i>V D G</i>	Strawberry cheesecake <i>V D G</i>	Lemon tart <i>V D G E</i>	Chocolate custard pot with chocolate crumb <i>V D G SO</i>
<b><u>Dessert 2</u></b>	Roasted demerara pineapple <i>VV</i>	Fruit salad <i>VV</i>	Poached ginger pears <i>VV</i>	Fruit salad <i>VV</i>	Melon, strawberries and grapes <i>VV</i>	Fruit salad <i>VV</i>
<b><u>Hot sweet</u></b>	Steamed lemon curd sponge, lemon custard <i>V E G D</i>	Apple and berry crumble, custard <i>V G D</i>	Black forest sponge, chocolate custard <i>V E G D SO</i>	Christmas pudding, brandy sauce <i>V G D SD</i>	Treacle tart, custard <i>V G D E SO</i>	Steamed chocolate and orange sponge, chocolate custard <i>V E G D SO</i>

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Servery Lunch	<u>Tuesday 6<sup>th</sup> April</u>	<u>Wednesday 7<sup>th</sup> April</u>	<u>Thursday 8<sup>th</sup> April</u>	<u>Friday 9<sup>th</sup> April</u>
<u>Main 1</u>	Ginger and miso stir-fry, tempeh, broccoli, baby sweetcorn, rice noodles <i>VV SO</i>	Potato and sweet potato roulade, roasted carrot hummus, wilted spinach, toasted almonds <i>VV N SD</i>	Vegan dog Soft lettuce, sriracha, veganaise, miso dressing <i>VV G SO MC</i>	Lentil, basil and cauliflower fritters, caponata <i>VV SD C</i>
<u>Main 2</u>	Harissa roasted halloumi fajitas, roasted peppers, red onions, coriander <i>VGD</i>	Homemade ploughman's sausage roll <i>GDSDE</i>	Griddled lemon and coriander chicken fillet, Masala onion rings, mango chutney, mint yogurt <i>DGM</i>	Lamb, mint and feta burger, sesame bun, hummus <i>GDS</i>
<u>Main 3</u>	Chargrilled gyros marinated chicken, tzatziki, baba ganoush <i>D</i>	Jerk fish and prawn wrap, shredded lettuce, sweet chilli sauce <i>FPG</i>	Smokey pork and black bean tacos, pineapple and avocado salsa	Beer battered fish, seaweed tartar sauce <i>FGMESD</i>
<u>Sides</u>	Spiced rice <i>VV</i>  Skin-on fries <i>VD</i>  Sugar snap peas <i>VV</i>  BBQ beans <i>VV</i>	Lattice fries <i>VVG</i>  Vegetable rice <i>VV</i>  Cauliflower, parsley oil <i>VV</i>  Sweetcorn <i>VV</i>	Spiral fries <i>VVG</i>  Broccoli <i>VV</i>  Fine beans <i>VV</i>	Chips <i>VVG</i>  Sticky rice <i>VV</i>  Creamed peas <i>VV</i>  Carrots, cabbage and kohlrabi <i>VV</i>

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<b>Main 1</b>	Roasted garlic and pinto bean koftas, griddled flatbread, mint dressing, pickled chillis <i>VVGSDM</i>	Chickpea and spinach massaman curry, poppadum <i>VVG</i>	Green vegetable risotto, basil and olive relish <i>VV</i>	Sweet and sour tempeh, peppers, bean shoots, bamboo shoots and water chestnuts <i>VVSO SD</i>	Moving mountains burger, vegan cheddar, aioli, smoked ketchup, lettuce <i>VVGMSD SO</i>	Butterbean and aubergine gnocchi, roasted tomato sauce <i>VVG</i>
<b>Main 2</b>	Moussaka <i>DESD</i>	Three cheese Mac & Cheese <i>V D G M</i>	Beef Bolognese, parmesan and mozzarella pizza <i>D G</i>	Wild mushroom ravioli, spinach and hazelnut pesto, truffle pecorino <i>V D G N E</i>	Sweet potato cake, fried egg, harissa dressing <i>VE</i>	Smoked haddock and leek pie, cheddar cheese crust <i>F D G</i>
<b>Main 3</b>	Pork schnitzel, sauerkraut <i>GE SD</i>	Tandoori chicken, coconut and lime slaw <i>DC</i>	Turkey jambalaya	Sticky hoisin and sherry pork belly, wilted pak choi <i>G SO SD</i>	PFC Peterhouse fried chicken House slaw <i>D G M E SD</i>	Roast lamb, mint sauce <i>SD</i>
<b>Sides</b>	Couscous <i>VVG</i>  Croquettes <i>VVG</i>  Sautéed cabbage, black pepper <i>VV</i>  Green beans <i>VV</i>	Garlic fried potatoes <i>VVGSD</i>  Sticky rice <i>VV</i>  Roasted broccoli, chilli <i>VV</i>  Mange tout <i>VV</i>	Parmentier potatoes <i>VVGSD</i>  Slow-roasted aubergine with lemon <i>VV</i>  Glazed carrots <i>VV</i>	Steamed rice <i>VV</i>  Sautéed new potatoes <i>VV</i>  Sugar snap peas <i>VV</i>  Baby sweet corn <i>VV</i>	Chips <i>VVG</i>  Spiced peas <i>VV</i>  BBQ beans <i>VV</i>	Roast potatoes <i>VVSD</i>  Parsley quinoa <i>VV</i>  Fine beans and broccoli <i>VV</i>  Cauliflower cheese <i>V D G M</i>  Yorkshire pudding <i>V G D E</i> <i>Included with your main</i>

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	<u>Monday 12<sup>th</sup> April</u>	<u>Tuesday 13<sup>th</sup> April</u>	<u>Wednesday 14<sup>th</sup> April</u>	<u>Thursday 15<sup>th</sup> April</u>	<u>Friday 16<sup>th</sup> April</u>	<u>Saturday 17<sup>th</sup> April</u>	<u>Sunday 18<sup>th</sup> April</u>
<u>Soup Lunchtimes only</u>	Cauliflower and cheddar <i>V D SD</i>	Lentil and rosemary <i>VV</i>	Leek and potato <i>V D SD</i>	Mediterranean vegetable soup <i>VV</i>	Squash, quinoa and sundried tomato <i>VV SD</i>	X	X
<u>Boxed salad 1</u>	Poached chicken, grape, tarragon mayonnaise <i>EM</i>	Smoked salmon and avocado, orange dressing <i>FM</i>	Slow-roasted aubergine and pistachio rice, mint dressing <i>VV SD NM</i>	Chicken Caesar <i>EMGD SO SD</i>	Potato, beetroot, horseradish and dill, crème fraiche <i>VDEM</i>	Tomato, basil, mozzarella and pine nut basil pesto pasta <i>V D G</i>	Greek salad <i>V D</i>
<u>Dessert 1</u>	Chocolate and salted caramel tart <i>VVG SO</i>	Dutch apple cake <i>V D G E</i>	Chocolate and cherry roulade <i>V D G E SO</i>	Raspberry trifle <i>V D G E</i>	Chocolate and cola cake <i>V D G E</i>	Tiramisu <i>V D G E</i>	Mixed berry meringue roulade <i>V D E</i>
<u>Dessert 2</u>	Fruit salad <i>VV</i>	Mango, passion fruit and pineapple <i>VV</i>	Fruit salad <i>VV</i>	Watermelon and lime <i>VV</i>	Fruit salad <i>VV</i>	Orange, grapes and blueberries <i>VV</i>	Fruit salad <i>VV</i>
<u>Hot sweet</u>	Gingerbread, custard <i>V D G E SD</i>	Steamed chocolate chip sponge, white chocolate custard <i>V D G E SO</i>	Raspberry Bakewell, custard <i>V D G E N</i>	Chocolate fudge brownie <i>V D G E SO</i>	Queen of puddings, pouring cream <i>V D G E SO</i>	Steamed syrup sponge, custard <i>V E G D</i>	Banana tart tatin, caramel cream <i>V G D</i>

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<u>Main 1</u>	Puy lentil and rosemary ragu, vegan parmesan, gluten free penne <i>VVN</i>	Buffalo cauliflower, ranch dressing tomato, red onion and coriander salad <i>VVGSDM</i>	Thyme and fennel seed socca pancakes, sautéed garlic mushrooms, sriracha mayo <i>VVSDM</i>	Caprese grilled panini, radicchio, sundried tomato paste <i>VVGSD</i>	Chickpea, spinach and smoked paprika braise, aioli <i>VVSDM</i>
<u>Main 2</u>	Beef sloppy Joe's, salt and vinegar crisps <i>GSDM</i>	Tonkatsu pork steak, green bean and seaweed salad <i>GEMSO C</i>	Beef cannelloni <i>GDMCE</i>	Battered halloumi, za'atar yogurt <i>V DGS</i>	Smokey, rosemary and sea salt roasted pork belly strips, roasted apple compote
<u>Main 3</u>	Prawn paella <i>P</i>	Creamy masala chicken, poppadum, mango chutney <i>DGSD</i>	Spiced turkey chilli, tortilla chips, guacamole, salsa, sour cream <i>D</i>	Moroccan pulled lamb griddled pitta, pomegranate, pea hummus <i>G</i>	Tempura battered fish of the day, tartar sauce <i>FGE M SD</i>
<u>Sides</u>	Potato wedges <i>VV</i>  Creamed spinach <i>VD</i>  Roasted carrots with maple <i>VV</i>	Sticky rice <i>VV</i>  Croquette potatoes <i>VVG</i>  Broccoli with sesame <i>VVS</i>  Leeks <i>VV</i>	Minted new potatoes <i>VV</i>  Rice <i>VV</i>  Ratatouille <i>VV</i>  Green beans <i>VV</i>	Parmentier potatoes <i>VVGSD</i>  Sundried tomato quinoa <i>VVSD</i>  Roasted lime cauliflower <i>VV</i>  Carrots and broccoli <i>VV</i>	Chips <i>VVG</i>  Spiced rice <i>VV</i>  Mushy peas <i>VV</i>  Roasted lemon courgettes <i>VV</i>

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<b>Main 1</b>	Aubergine parmigiana <i>VV</i>	Tofu nasi goreng <i>VV N S O S</i>	Sticky BBQ pulled jackfruit burger, salad, pickles <i>VV G S D S</i>	Three lentil, caramelised onion and hazelnut sausage roll, beer mustard <i>VV G M N S D</i>	Mixed bean cottage pie, sweet potato topping, red wine gravy <i>VV S D</i>	Aubergine, mushroom and spring onion bao bun, wasabi and miso mayo <i>VV G M S D S O</i>	Tomato and rosemary tart tatin, basil dressing, roasted chickpeas <i>VV G S D</i>
<b>Main 2</b>	Vegetable Kiev, beetroot and mint salad <i>V D G S D</i>	Triple Mac & Cheese <i>V D G M</i>	Pork schnitzel, sauerkraut, lemon wedges <i>G E S D</i>	Lemon and garlic stuffed breast of turkey, cranberry and orange sauce	Leek, tarragon, artichoke and mascarpone pizza <i>V G D</i>	Chicken sashlik, peppers, onions, coriander <i>C S D</i>	Baked smoked salmon, parmesan, egg and spinach pancakes <i>F D G E S D</i>
<b>Main 3</b>	Chicken and sweetcorn pie, gravy <i>D G E S D</i>	Jerk battered fish, black bean stew <i>G F</i>	Chicken arrabbiata <i>S D</i>	Hot-smoked salmon, white wine, cream and dill linguine <i>F D G S D</i>	Beef lasagne, garlic bread <i>G D M</i>	Hoi-sin pork belly bao bun, kimchi, wasabi dressing <i>D G S D M S O</i>	Roast shoulder of lamb, lamb gravy, mint sauce
<b>Sides</b>	Mashed potatoes <i>VV S D</i>  French fries <i>VV G</i>  Roasted courgettes <i>VV</i>  Sautéed cabbage <i>VV</i>	Sauté potatoes <i>VV G S D</i>  Carrots and sweetcorn <i>VV</i>  Sugar snap peas <i>VV</i>	Rosemary and garlic wedges <i>VV</i>  Pasta with parsley and chives <i>VV G</i>  Roasted aubergines and onions <i>VV</i>  Peas <i>VV</i>	Smoked paprika potatoes <i>VV G S D</i>  Baby sweetcorn <i>VV</i>  Roasted squash <i>VV</i>	Croquette potatoes <i>VV G</i>  Spinach <i>VV</i>  Sugar snap peas and mange tout <i>VV</i>	Smoked rosemary salt dusted fries <i>VV G</i>  Sticky rice <i>VV</i>  Fine beans <i>VV</i>  Spiced roast cauliflower <i>VV</i>	Roast potatoes <i>VV S D</i>  Selection of steamed seasonal vegetables <i>VV</i>  Roasted parsnips and carrots <i>VV</i>  Yorkshire pudding <i>V G D E</i> <i>Included with your main</i>

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	<u>Monday 19<sup>th</sup> April</u>	<u>Tuesday 20<sup>th</sup> April</u>	<u>Wednesday 21<sup>st</sup> April</u>	<u>Thursday 22<sup>nd</sup> April</u>	<u>Friday 23<sup>rd</sup> April</u>	<u>Saturday 24<sup>th</sup> April</u>	<u>Sunday 25<sup>th</sup> April</u>
<b><u>Soup</u></b> <b><u>Lunchtimes</u></b> <b><u>only</u></b>	Minestrone <i>VV G</i>	Sweetcorn and pepper chowder <i>VV SD</i>	Pea, fine bean, olive and lemon <i>VV SD</i>	Creamed spinach <i>V D SD</i>	Roasted cauliflower <i>VV SD</i>	X	X
<b><u>Boxed salad 1</u></b>	Watermelon, cucumber, broccoli and rice, mint and olive dressing <i>VV</i>	Stuffed vine leaves, hummus, tomato and onion, lemon dressing <i>VV SD</i>	Quinoa, sultana, pea, and dukkah, lemon and harissa dressing <i>VV N S SD</i>	Roasted aubergine, noodle tamari seeds and wasabi dressing <i>V G E M S O S</i>	Cheese and onion tart <i>V G E D</i>	Falafel and hummus <i>VV</i>	Watermelon, cucumber, broccoli and rice, mint and olive dressing <i>VV</i>
<b><u>Boxed salad 2</u></b>	Prawn cocktail <i>P E M SD</i>	Chicken Coronation <i>E M C SD</i>	Poached salmon, noodle and black bean dressing <i>F S O G E</i>	Shredded turkey, rice, jerk dressing <i>SD</i>	Tuna, roasted peppers, celery and pasta, ranch dressing <i>F C G E M SD</i>	Bacon Caesar salad <i>SD S O G D E M</i>	Chicken, pesto and pasta <i>G D</i>
<b><u>Boxed salad 3</u></b>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>
<b><u>Dessert 1</u></b>	Chocolate bread and butter pudding <i>V D G E S O</i>	Caramel éclair <i>V D G E S O</i>	White chocolate and raspberry tart <i>V D G</i>	Key lime pie <i>V D G E</i>	Lemon posset <i>V D</i>	Strawberry cheesecake <i>V D G</i>	Mixed berry pavlova <i>V D E</i>
<b><u>Dessert 2</u></b>	Fruit salad <i>VV</i>	Strawberries, grapes and lime <i>VV</i>	Poached pineapple <i>VV</i>	Fruit salad <i>VV</i>	Mixed melon <i>VV</i>	Fruit salad <i>VV</i>	Poached pears <i>VV</i>
<b><u>Hot sweet</u></b>	Steamed syrup sponge, custard <i>V D G E</i>	Peach cobbler, custard <i>V D G</i>	Toffee apple crumble, custard <i>V D G</i>	Parkin, ginger sauce <i>V D G E SD</i>	Baked apples, custard <i>V D SD</i>	Warm chocolate brownie, whipped cream <i>V D G E S O</i>	Rhubarb crumble, custard <i>V G D</i>

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<u>Main 1</u>	Lentil shepherd's pie, mushroom gravy <i>VV, SD</i>	Falafels, beetroot hummus, pickled red cabbage, red chard Griddled pitta <i>VV G SD</i>	Five bean quesadilla, guacamole, green pepper salsa, spinach <i>VV G SD</i>	Shredded jackfruit shawarma, beetroot tahini, tzatziki, Socca pancake <i>VV M S</i>	Vegan cauli-scampi, vegan lime tartare sauce <i>VV G SD M</i>
<u>Main 2</u>	Halloumi, sweet potato and chilli burger, mint relish, brioche bun <i>V D G E M</i>	Turkey banh mi, carrot and cucumber salad, baby gem <i>G SO</i>	Pork, mustard and rosemary patty baked with garlic and parsley cream cheese, onion chutney <i>D M SD</i>	Talleggio, tomato and spinach pasta bake <i>V D G</i>	Sticky BBQ chicken, griddled pineapple, jerk rice <i>G SO SD</i>
<u>Main 3</u>	Beef lasagne <i>G D M</i>	Slow-roasted harissa lamb, stewed chickpeas, yogurt <i>D</i>	Potato pancake, hot- smoked salmon, spinach, and horseradish crème fraiche <i>F D E M SD</i>	Cheese burger, smoked streaky bacon, red onion, lettuce, Peterhouse burger sauce <i>G S D M D E S</i>	Beer battered fish, lime tartar sauce <i>F G E M SD</i>
<u>Sides</u>	French fries <i>VV G</i>  Buttered new potatoes <i>V D</i>  Creamed swede <i>VV</i>  Steamed greens <i>VV</i>	Lattice fries <i>VV G</i>  Couscous <i>VV G</i>  Minted peas <i>VV</i>  Broccoli with toasted sesame <i>VV S</i>	Spiced rice <i>VV</i>  Potato wedges <i>VV</i>  Carrots and greens <i>VV</i>  Garlic roast cauliflower <i>VV</i>	Skin-on fries <i>VV G</i>  Roasted vegetables <i>VV</i>  Sweetcorn <i>VV</i>	Chips <i>VV G</i>  Bashed peas <i>VV</i>  Steamed vegetables <i>VV</i>

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<b>Main 1</b>	Vegetable samosas, lentil dhal, mango chutney <i>VV G SD C</i>	Vegetable schnitzel, roquette and sundried tomato salad <i>VV G SD</i>	Borlotti bean, chestnut and squash Wellington, vegetable gravy <i>VV G</i>	Moussaka <i>VV G SD SO</i>	Chickpea and olive fritters, shredded carrot salad, green salsa <i>VV SD</i>	Lentil and rosemary meatballs, marinara sauce <i>VV</i>	Roast Mediterranean vegetable, cashew cheese and sweet potato bake <i>VV N</i>
<b>Main 2</b>	Toad in the hole, onion gravy <i>G D E SD</i>	Potato and garlic latkes, roasted apple, wilted spinach, sour cream and chive dip <i>V D SD</i>	Maple and wholegrain mustard basted turkey, turkey and tarragon gravy <i>M SD</i>	Lamb, feta and tomato meatballs, spiced carrot salad, tomato sauce <i>G D</i>	Seitan doner, mint yogurt dressing, chilli sauce, griddled pitta, salad <i>V D G</i>	Mushroom, Parma ham, mascarpone and basil pizza <i>D G SD</i>	Roast beef, horseradish sauce, gravy <i>SD M E</i>
<b>Main 3</b>	Baked chicken breast, leek, tarragon, cream white wine sauce <i>D SD</i>	Chicken fajitas, smokey salsa, guacamole, shred lettuce, cheddar cheese <i>D G</i>	Cottage pie <i>SD</i>	Baked Pollock, cheddar cheese and parsley crust, white wine sauce <i>F D G SD</i>	Pan-fried pork steak, cider sauce <i>D SD</i>	Turkey parmigiana, marinara sauce <i>D G E</i>	Mushroom stuffed chicken breast, marsala sauce <i>D SD</i>
<b>Sides</b>	Sauté potatoes with roasted onions <i>VV G SD</i>  Braised rice <i>VV</i>  Sweetcorn with peppers <i>VV</i>  Celeriac chips <i>VV C</i>	Parmentier potatoes <i>VV G SD</i>  Fine beans with lemon and olive dressing <i>VV</i>  Mashed root vegetables <i>VV</i>	Rice <i>VV</i>  Roast potatoes <i>VV SD</i>  Creamed spinach <i>V D</i>  Courgette chips <i>VV</i>	Couscous <i>VV G</i>  Sauté potatoes with red onion and oregano <i>VV G SD</i>  Roasted aubergines with oregano <i>VV</i>  Leek gratin <i>V D G M</i>	Croquette potatoes <i>VV G</i>  Rice <i>VV</i>  Broccoli with garlic <i>VV</i>  Seasonal greens <i>VV</i>	Linguine <i>VV G</i>  French fries <i>VV G</i>  Fine beans with olives, tomatoes and basil <i>VV</i>  Roasted peppers, aubergines and courgettes <i>VV</i>	Roast potatoes <i>VV SD</i>  Dauphinoise potatoes <i>V D M SD</i>  Leeks and carrots <i>VV</i>  Broccoli and cauliflower <i>VV</i>  Yorkshire pudding <i>V G D E</i> <i>Included with your main</i>

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	<u>Monday 26<sup>th</sup> April</u>	<u>Tuesday 27<sup>th</sup> April</u>	<u>Wednesday 28<sup>th</sup> April</u>	<u>Thursday 29<sup>th</sup> April</u>	<u>Friday 30<sup>th</sup> April</u>	<u>Saturday 1<sup>st</sup> May</u>	<u>Sunday 2<sup>nd</sup> May</u>
<b>Soup</b> <u>Lunchtimes only</u>	Broccoli soup <i>V D SD</i>	Cream of mushroom <i>V D SD</i>	Artichoke and white bean <i>VV</i>	Courgette, paprika and balsamic <i>VV SD</i>	Roasted carrot <i>VV SD</i>	X	X
<b>Boxed salad 1</b>	Tuscan bean <i>VV SD</i>	Brie and tomato tart <i>V G D E</i>	Slow-roasted aubergine and pistachio rice, mint dressing <i>VV SD N M</i>	Griddled halloumi, green beans, chickpeas and tomato salsa <i>V D SD</i>	Potato, beetroot, horseradish and dill, crème fraiche <i>V D E M</i>	Tomato, basil, mozzarella and pine nut basil pesto pasta <i>V D G</i>	Greek salad <i>V D</i>
<b>Boxed salad 2</b>	Poached chicken, grape, tarragon mayonnaise <i>E M</i>	Smoked salmon and avocado, orange dressing <i>F M</i>	Shredded ham and roasted red pepper pesto pasta <i>SD G D</i>	Chicken Caesar <i>E M G D SO SD</i>	Tuna tex-mex with pitta <i>F G C SD</i>	Pulled pork, noodle and cashew, hoisin dressing <i>SO N E G S</i>	Griddled chicken and spiced rice
<b>Boxed salad 3</b>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>
<b>Dessert 1</b>	Banana and walnut cake, cinnamon glaze <i>V D G E N</i>	Strawberry and vanilla tart, vanilla cream <i>V D G E</i>	Chocolate and salted caramel mousse <i>V D E SO</i>	Banoffee pie <i>V D G</i>	Chocolate fudge gateau, whipped cream <i>V D G E SO</i>	Hummingbird cake <i>V D G E N</i>	Chocolate roulade <i>V D G E SO</i>
<b>Dessert 2</b>	Fruit salad <i>VV</i>	Banana, strawberries and blueberries <i>VV</i>	Mango, watermelon and mint <i>VV</i>	Fruit salad <i>VV</i>	Oranges, plums and passion fruit <i>VV</i>	Fruit salad <i>VV</i>	Strawberries, black pepper and balsamic <i>VV</i>
<b>Hot sweet</b>	Queen of puddings, pouring cream <i>V D G SO E</i>	Steamed jam sponge, custard <i>V D G E</i>	Treacle tart, custard <i>V D G E SO</i>	Steamed chocolate sponge, chocolate custard <i>V D G E SO</i>	Bread and butter pudding, pouring cream <i>V D G E SO</i>	Hot chocolate fudge gateau, toffee custard <i>V D G</i>	Apple crumble, custard <i>V G D</i>

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Servery Lunch	<u>Monday 26<sup>th</sup> April</u>	<u>Tuesday 27<sup>th</sup> April</u>	<u>Wednesday 28<sup>th</sup> April</u>	<u>Thursday 29<sup>th</sup> April</u>	<u>Friday 30<sup>th</sup> April</u>
<u>Main 1</u>	Smoked tofu chilli taco, papaya salsa, jalapenos <i>VV SO SD</i>	Miso roasted aubergine, white bean cream, pomegranate, coriander <i>VV SO</i>	BBQ marinated tempeh, roasted peppers, tomato salsa <i>VV SO</i>	Black bean ragu, nacho cheese sauce, tortilla crust <i>VV SO SD</i>	Mushroom and spinach lasagne <i>VV G SO</i>
<u>Main 2</u>	Braised oregano beef brisket and Greek salad baguette, tzatziki <i>D G SD</i>	Broccoli, mushroom, three cheese and leek pasta bake <i>V G D M</i>	Steak, mushroom and ale pie <i>D G E</i>	Chicken korma, poppadum, mango chutney <i>G</i>	Slow-baked halloumi, ratatouille, olives <i>V D</i>
<u>Main 3</u>	Spaghetti carbonara, crispy pancetta <i>G D SD</i>	Coq au vin <i>SD</i>	Turkey, mozzarella and olive roll, tomato and basil sauce <i>D</i>	Slow-cooked pulled beef baguette, roasted tomato and onion salad, sundried tomato and basil dressing <i>G S D M</i>	Breaded fish, tartar sauce <i>F G E S D M</i>
<u>Sides</u>	French fries <i>VV G</i>  Sautéed cabbage with garlic <i>VV</i>  Peas with mint <i>VV</i>	Spiced rice <i>VV</i>  Minted new potatoes <i>VV</i>  Creamed spinach <i>V D</i>  Carrots <i>VV</i>	Garlic and lemon parmentier potatoes <i>VV G SD</i>  Dauphinoise potatoes <i>V D M SD</i>  Sweetcorn <i>VV</i>  Roasted cauliflower <i>VV</i>	Lattice fries <i>VV G</i>  Basmati rice <i>VV</i>  Broccoli <i>VV</i>  Roasted carrots <i>VV</i>	Chips <i>VV G</i>  Cheese and spring onion stuffed jacket potatoes <i>V D</i>  Minted peas and beans <i>VV</i>  Baked beans <i>VV</i>

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Servery Dinner	<u>Monday 26<sup>th</sup> April</u>	<u>Tuesday 27<sup>th</sup> April</u>	<u>Wednesday 28<sup>th</sup> April</u>	<u>Thursday 29<sup>th</sup> April</u>	<u>Friday 30<sup>th</sup> April</u>	<u>Saturday 1<sup>st</sup> May</u>	<u>Sunday 2<sup>nd</sup> May</u>
<b>Main 1</b>	Chickpea, cauliflower and spinach korma, poppadum <i>VVG</i>	Sweet potato, olive, tomato and butterbean bake, hazelnut and polenta crust <i>VVN</i>	Mushroom, apricot and mixed bean tagine, minted tahini dressing <i>VVSD</i>	Squash, lentil and vegan mozzarella strudel, vegetable gravy <i>VVG</i>	Tofu and baby corn Thai green curry <i>VVSO</i>	Lentil chilli, guacamole, tortillas, nacho cheese sauce, tomato salsa <i>VV</i>	Rice, almond and kidney bean stuffed tomato, red pepper sauce <i>VVN</i>
<b>Main 2</b>	Three cheese, red onion jam and parsley quiche, raw cabbage salad <i>VGDESD</i>	Seven-hour roast shoulder of Tuscan marinated pork, glazed apple	Salmon en crouete, dill sauce <i>FDGE</i>	Venison and red onion sausage toad in the hole, onion gravy <i>GDESD</i>	Beef lasagne garlic bread <i>GDM</i>	Goats cheese, caramelised red onion, pine nut and roquette pizza <i>VDS</i>	Tuna, spinach, leek and cheese pasta bake <i>FGDM</i>
<b>Main 3</b>	Beef and red wine bourguignon <i>GSD</i>	Turkey, white wine and cream sauce, gnocchi, fresh spinach <i>GSDSD</i>	Roast cider brined chicken, PH marinade <i>SD</i>	Slow-cooked glazed pork belly, rice noodles, steamed vegetables, coconut sauce <i>SO</i>	Chicken and mushroom risotto <i>DSD</i>	Lamb shawarma, flatbread, yogurt dressing, pickles, tomatoes, chilli sauce <i>GSDSD</i>	Roast chicken, stuffing, chicken gravy <i>G</i>
<b>Sides</b>	Sauté potatoes <i>VVGSD</i>  Wild rice <i>VV</i>  Spiced roasted cauliflower <i>VV</i>  Selection of steamed vegetables <i>VV</i>	Creamed potatoes with chives <i>VDS</i>  Vegetable couscous <i>VVG</i>  Fine beans <i>VV</i>  Broccoli <i>VV</i>	Croquette potatoes <i>VVG</i>  Couscous <i>VVG</i>  Balsamic kale <i>VVSD</i>  Courgette chips with smoked paprika <i>VV</i>	Mashed potatoes <i>VVSD</i>  Roasted spiced celeriac <i>VVC</i>  Cauliflower cheese <i>VDMG</i>	Coconut rice <i>VV</i>  Lattice fries <i>VVG</i>  Carrots with chives <i>VV</i>  Sugar snap peas <i>VV</i>	Cumin rice <i>VV</i>  Skin-on fries <i>VVG</i>  Broccoli with garlic <i>VV</i>  Roasted mixed herb and lemon aubergines <i>VV</i>	Roast potatoes <i>VVSD</i>  Peas, beans, cabbage <i>VV</i>  Creamed spinach <i>VD</i>  Yorkshire pudding <i>VGDE</i> <i>Included with your main</i>

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	<u>Monday 3<sup>rd</sup> May</u>	<u>Tuesday 4<sup>th</sup> May</u>	<u>Wednesday 5<sup>th</sup> May</u>	<u>Thursday 6<sup>th</sup> May</u>	<u>Friday 7<sup>th</sup> May</u>	<u>Saturday 8<sup>th</sup> May</u>	<u>Sunday 9<sup>th</sup> May</u>
<b><u>Soup</u></b> <b><u>Lunchtimes</u></b> <b><u>only</u></b>	Creamed spinach <i>V D SD</i>	Curried lentil <i>VV</i>	Miso and shredded vegetable <i>VV SO</i>	Broccoli and chilli <i>VV SD</i>	Roasted carrot and maple <i>VV SD</i>	X	X
<b><u>Boxed</u></b> <b><u>salad 1</u></b>	Beetroot, goats cheese and walnut, balsamic dressing <i>V SD N M</i>	Watermelon, cucumber, broccoli and rice, mint and olive dressing <i>VV</i>	Stuffed vine leaves, hummus, tomato and onion, lemon dressing <i>VV SD</i>	Quinoa, sultana, pea, and dukkah, lemon and harissa dressing <i>VV N S SD</i>	Roasted aubergine, noodle tamari seeds and wasabi dressing <i>V G E M S O S</i>	Cheese and onion tart <i>V G E D</i>	Falafel and hummus <i>VV</i>
<b><u>Boxed</u></b> <b><u>salad 2</u></b>	Prawn cocktail <i>P E M SD</i>	Chicken Coronation <i>E M C SD</i>	Poached salmon, noodle and black bean dressing <i>F S O G E</i>	Shredded turkey, rice, jerk dressing <i>SD</i>	Tuna, roasted peppers, celery and pasta, ranch dressing <i>F C G E M SD</i>	Bacon Caesar salad <i>SD S O G D E M</i>	Chicken, pesto and pasta <i>G D</i>
<b><u>Boxed</u></b> <b><u>salad 3</u></b>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>
<b><u>Dessert 1</u></b>	Eclairs <i>V D G E S O</i>	Lemon meringue pie, whipped cream <i>V D G E</i>	Triple chocolate brownie, chocolate cream <i>V D G E S O</i>	Apple strudel <i>V D G</i>	Strawberry cheesecake <i>V D G</i>	Lemon tart <i>V D G E</i>	Chocolate custard pot with chocolate crumb <i>V D G S O</i>
<b><u>Dessert 2</u></b>	Fruit salad <i>VV</i>	Roasted demerara pineapple <i>VV</i>	Fruit salad <i>VV</i>	Poached ginger pears <i>VV</i>	Fruit salad <i>VV</i>	Melon, strawberries and grapes <i>VV</i>	Fruit salad <i>VV</i>
<b><u>Hot sweet</u></b>	Sticky toffee pudding, custard <i>V D G E SD</i>	Steamed lemon curd sponge, lemon custard <i>V E G D</i>	Apple and berry crumble, custard <i>V G D</i>	Black forest sponge, chocolate custard <i>V E G D S O</i>	Christmas pudding, brandy sauce <i>V G D SD</i>	Treacle tart, custard <i>V G D E S O</i>	Steamed chocolate and orange sponge, chocolate custard <i>V E G D S O</i>

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Servery Lunch	<u>Monday 3<sup>rd</sup> May</u>	<u>Tuesday 4<sup>th</sup> May</u>	<u>Wednesday 5<sup>th</sup> May</u>	<u>Thursday 6<sup>th</sup> May</u>	<u>Friday 7<sup>th</sup> May</u>
<u>Main 1</u>	Three lentil dhal, curry leaf and coconut relish, mango salad <i>VVC</i>	Ginger and miso stir-fry, tempeh, broccoli, baby sweetcorn, rice noodles <i>VVSO</i>	Potato and sweet potato roulade, roasted carrot hummus, wilted spinach, toasted almonds <i>VVNSD</i>	Vegan dog Soft lettuce, sriracha, veganaise, miso dressing <i>VVGSO MC</i>	Lentil, basil and cauliflower fritters, caponata <i>VVSDC</i>
<u>Main 2</u>	Lamb samosas, mango yogurt dressing, red onion and chilli salad <i>GSDMSOD</i>	Harissa roasted halloumi fajitas, roasted peppers, red onions, coriander <i>VGD</i>	Homemade ploughman's sausage roll <i>GDSDE</i>	Griddled lemon and coriander chicken fillet, Masala onion rings, mango chutney, mint yogurt <i>DGM</i>	Lamb, mint and feta burger, sesame bun, hummus <i>GDS</i>
<u>Main 3</u>	Scampi, lemon and wasabi mayo <i>PGE MSD</i>	Chargrilled gyros marinated chicken, tzatziki, baba ganoush <i>D</i>	Jerk fish and prawn wrap, shredded lettuce, sweet chilli sauce <i>FPG</i>	Smokey pork and black bean tacos, pineapple and avocado salsa	Beer battered fish, seaweed tartar sauce <i>FGME SD</i>
<u>Sides</u>	Chips <i>VVG</i>  Basmati rice <i>VV</i>  Crushed peas with mint <i>VV</i>  Broccoli <i>VV</i>	Spiced rice <i>VV</i>  Skin-on fries <i>VD</i>  Sugar snap peas <i>VV</i>  BBQ beans <i>VV</i>	Lattice fries <i>VVG</i>  Vegetable rice <i>VV</i>  Cauliflower, parsley oil <i>VV</i>  Sweetcorn <i>VV</i>	Spiral fries <i>VVG</i>  Broccoli <i>VV</i>  Fine beans <i>VV</i>	Chips <i>VVG</i>  Sticky rice <i>VV</i>  Creamed peas <i>VV</i>  Carrots, cabbage and kohlrabi <i>VV</i>

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<b>Main 1</b>	Courgette fritters, aioli, rocket <i>VV M SD</i>	Roasted garlic and pinto bean koftas, griddled flatbread, mint dressing, pickled chillis <i>VV G SD M</i>	Chickpea and spinach massaman curry, poppadum <i>VV G</i>	Green vegetable risotto, basil and olive relish <i>VV</i>	Sweet and sour tempeh, peppers, bean shoots, bamboo shoots and water chestnuts <i>VV SO SD</i>	Moving mountains burger, vegan cheddar, aioli, smoked ketchup, lettuce <i>VV G M SD SO</i>	Butterbean and aubergine gnocchi, roasted tomato sauce <i>VV G</i>
<b>Main 2</b>	Mushroom carbonara <i>V D G</i>	Moussaka <i>D E SD</i>	Three cheese Mac & Cheese <i>V D G M</i>	Beef Bolognese, parmesan and mozzarella pizza <i>D G</i>	Wild mushroom ravioli, spinach and hazelnut pesto, truffle pecorino <i>V D G N E</i>	Sweet potato cake, fried egg, harissa dressing <i>V E</i>	Smoked haddock and leek pie, cheddar cheese crust <i>F D G</i>
<b>Main 3</b>	Guinness braised beef <i>G S D C</i>	Pork schnitzel, sauerkraut <i>G E SD</i>	Tandoori chicken, coconut and lime slaw <i>D C</i>	Turkey jambalaya	Sticky hoisin and sherry pork belly, wilted pak choi <i>G S O SD</i>	PFC Peterhouse fried chicken House slaw <i>D G M E SD</i>	Roast lamb, mint sauce <i>SD</i>
<b>Sides</b>	Chive mashed potatoes <i>VV SD</i>  Rosemary sauté potatoes <i>VV G SD</i>  Roasted aubergines, peppers and courgettes <i>VV</i>  Carrots with parsley <i>VV</i>	Couscous <i>VV G</i>  Croquettes <i>VV G</i>  Sautéed cabbage, black pepper <i>VV</i>  Green beans <i>VV</i>	Garlic fried potatoes <i>VV G SD</i>  Sticky rice <i>VV</i>  Roasted broccoli, chilli <i>VV</i>  Mange tout <i>VV</i>	Parmentier potatoes <i>VV G SD</i>  Slow-roasted aubergine with lemon <i>VV</i>  Glazed carrots <i>VV</i>	Steamed rice <i>VV</i>  Sautéed new potatoes <i>VV</i>  Sugar snap peas <i>VV</i>  Baby sweet corn <i>VV</i>	Chips <i>VV G</i>  Spiced peas <i>VV</i>  BBQ beans <i>VV</i>	Roast potatoes <i>VV SD</i>  Parsley quinoa <i>VV</i>  Fine beans and broccoli <i>VV</i>  Cauliflower cheese <i>V D G M</i>  Yorkshire pudding <i>V G D E</i> <i>Included with your main</i>

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	<u>Monday 10<sup>th</sup> May</u>	<u>Tuesday 11<sup>th</sup> May</u>	<u>Wednesday 12<sup>th</sup> May</u>	<u>Thursday 13<sup>th</sup> May</u>	<u>Friday 14<sup>th</sup> May</u>	<u>Saturday 15<sup>th</sup> May</u>	<u>Sunday 16<sup>th</sup> May</u>
<u>Soup Lunchtimes only</u>	Cauliflower and cheddar <i>V D SD</i>	Lentil and rosemary <i>VV</i>	Leek and potato <i>V D SD</i>	Mediterranean vegetable soup <i>VV</i>	Squash, quinoa and sundried tomato <i>VV SD</i>	X	X
<u>Boxed salad 1</u>	Tuscan bean <i>VV SD</i>	Brie and tomato tart <i>V G D E</i>	Slow-roasted aubergine and pistachio rice, mint dressing <i>VV SD N M</i>	Griddled halloumi, green beans, chickpeas and tomato salsa <i>V D SD</i>	Potato, beetroot, horseradish and dill, crème fraiche <i>V D E M</i>	Tomato, basil, mozzarella and pine nut basil pesto pasta <i>V D G</i>	Greek salad <i>V D</i>
<u>Boxed salad 2</u>	Poached chicken, grape, tarragon mayonnaise <i>E M</i>	Smoked salmon and avocado, orange dressing <i>F M</i>	Shredded ham and roasted red pepper pesto pasta <i>SD G D</i>	Chicken Caesar <i>E M G D SO SD</i>	Tuna tex-mex with pitta <i>F G C SD</i>	Pulled pork, noodle and cashew, hoisin dressing <i>SO N E G S</i>	Griddled chicken and spiced rice
<u>Boxed salad 3</u>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>
<u>Dessert 1</u>	Chocolate and salted caramel tart <i>VV G SO</i>	Dutch apple cake <i>V D G E</i>	Chocolate and cherry roulade <i>V D G E SO</i>	Raspberry trifle <i>V D G E</i>	Chocolate and cola cake <i>V D G E</i>	Tiramisu <i>V D G E</i>	Mixed berry meringue roulade <i>V D E</i>
<u>Dessert 2</u>	Fruit salad <i>VV</i>	Mango, passion fruit and pineapple <i>VV</i>	Fruit salad <i>VV</i>	Watermelon and lime <i>VV</i>	Fruit salad <i>VV</i>	Orange, grapes and blueberries <i>VV</i>	Fruit salad <i>VV</i>
<u>Hot sweet</u>	Gingerbread, custard <i>V D G E SD</i>	Steamed chocolate chip sponge, white chocolate custard <i>V D G E SO</i>	Raspberry Bakewell, custard <i>V D G E N</i>	Chocolate fudge brownie <i>V D G E SO</i>	Queen of puddings, pouring cream <i>V D G E SO</i>	Steamed syrup sponge, custard <i>V E G D</i>	Banana tart tatin, caramel cream <i>V G D</i>

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Servery Lunch	<u>Monday 10<sup>th</sup> May</u>	<u>Tuesday 11<sup>th</sup> May</u>	<u>Wednesday 12<sup>th</sup> May</u>	<u>Thursday 13<sup>th</sup> May</u>	<u>Friday 14<sup>th</sup> May</u>
<u>Main 1</u>	Puy lentil and rosemary ragu, vegan parmesan, gluten free penne <i>VVN</i>	Buffalo cauliflower, ranch dressing tomato, red onion and coriander salad <i>VVGSDM</i>	Thyme and fennel seed socca pancakes, sautéed garlic mushrooms, sriracha mayo <i>VVSDM</i>	Caprese grilled panini, radicchio, sundried tomato paste <i>VVGSD</i>	Chickpea, spinach and smoked paprika braise, aioli <i>VVSDM</i>
<u>Main 2</u>	Beef sloppy Joe's, salt and vinegar crisps <i>GSDM</i>	Tonkatsu pork steak, green bean and seaweed salad <i>GEMSOC</i>	Beef cannelloni <i>GDMCE</i>	Battered halloumi, za'atar yogurt <i>V DGS</i>	Smokey, rosemary and sea salt roasted pork belly strips, roasted apple compote
<u>Main 3</u>	Prawn paella <i>P</i>	Creamy masala chicken, poppadum, mango chutney <i>DGSD</i>	Spiced turkey chilli, tortilla chips, guacamole, salsa, sour cream <i>D</i>	Moroccan pulled lamb griddled pitta, pomegranate, pea hummus <i>G</i>	Tempura battered fish of the day, tartar sauce <i>F G E M SD</i>
<u>Sides</u>	Potato wedges <i>VV</i>  Creamed spinach <i>VD</i>  Roasted carrots with maple <i>VV</i>	Sticky rice <i>VV</i>  Croquette potatoes <i>VVG</i>  Broccoli with sesame <i>VVS</i>  Leeks <i>VV</i>	Minted new potatoes <i>VV</i>  Rice <i>VV</i>  Ratatouille <i>VV</i>  Green beans <i>VV</i>	Parmentier potatoes <i>VVGSD</i>  Sundried tomato quinoa <i>VVSD</i>  Roasted lime cauliflower <i>VV</i>  Carrots and broccoli <i>VV</i>	Chips <i>VVG</i>  Spiced rice <i>VV</i>  Mushy peas <i>VV</i>  Roasted lemon courgettes <i>VV</i>

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Servery Dinner	<u>Monday 10<sup>th</sup> May</u>	<u>Tuesday 11<sup>th</sup> May</u>	<u>Wednesday 12<sup>th</sup> May</u>	<u>Thursday 13<sup>th</sup> May</u>	<u>Friday 14<sup>th</sup> May</u>	<u>Saturday 15<sup>th</sup> May</u>	<u>Sunday 16<sup>th</sup> May</u>
<b>Main 1</b>	Aubergine parmigiana <i>VV</i>	Tofu nasi goreng <i>VV N S O S</i>	Sticky BBQ pulled jackfruit burger, salad, pickles <i>VV G S D S</i>	Three lentil, caramelised onion and hazelnut sausage roll, beer mustard <i>VV G M N S D</i>	Mixed bean cottage pie, sweet potato topping, red wine gravy <i>VV S D</i>	Aubergine, mushroom and spring onion bao bun, wasabi and miso mayo <i>VV G M S D S O</i>	Tomato and rosemary tart tatin, basil dressing, roasted chickpeas <i>VV G S D</i>
<b>Main 2</b>	Vegetable Kiev, beetroot and mint salad <i>V D G S D</i>	Triple Mac & Cheese <i>V D G M</i>	Pork schnitzel, sauerkraut, lemon wedges <i>G E S D</i>	Lemon and garlic stuffed breast of turkey, cranberry and orange sauce	Leek, tarragon, artichoke and mascarpone pizza <i>V G D</i>	Chicken sashlik, peppers, onions, coriander <i>C S D</i>	Baked smoked salmon, parmesan, egg and spinach pancakes <i>F D G E S D</i>
<b>Main 3</b>	Chicken and sweetcorn pie, gravy <i>D G E S D</i>	Jerk battered fish, black bean stew <i>G F</i>	Chicken arrabiata <i>S D</i>	Hot-smoked salmon, white wine, cream and dill linguine <i>F D G S D</i>	Beef lasagne, garlic bread <i>G D M</i>	Hoi-sin pork belly bao bun, kimchi, wasabi dressing <i>D G S D M S O</i>	Roast shoulder of lamb, lamb gravy, mint sauce
<b>Sides</b>	Mashed potatoes <i>VV S D</i>  French fries <i>VV G</i>  Roasted courgettes <i>VV</i>  Sautéed cabbage <i>VV</i>	Sauté potatoes <i>VV G S D</i>  Carrots and sweetcorn <i>VV</i>  Sugar snap peas <i>VV</i>	Rosemary and garlic wedges <i>VV</i>  Pasta with parsley and chives <i>VV G</i>  Roasted aubergines and onions <i>VV</i>  Peas <i>VV</i>	Smoked paprika potatoes <i>VV G S D</i>  Baby sweetcorn <i>VV</i>  Roasted squash <i>VV</i>	Croquette potatoes <i>VV G</i>  Spinach <i>VV</i>  Sugar snap peas and mange tout <i>VV</i>	Smoked rosemary salt dusted fries <i>VV G</i>  Sticky rice <i>VV</i>  Fine beans <i>VV</i>  Spiced roast cauliflower <i>VV</i>	Roast potatoes <i>VV S D</i>  Selection of steamed seasonal vegetables <i>VV</i>  Roasted parsnips and carrots <i>VV</i>  Yorkshire pudding <i>V G D E</i> <i>Included with your main</i>

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	<u>Monday 17<sup>th</sup> May</u>	<u>Tuesday 18<sup>th</sup> May</u>	<u>Wednesday 19<sup>th</sup> May</u>	<u>Thursday 20<sup>th</sup> May</u>	<u>Friday 21<sup>st</sup> May</u>	<u>Saturday 22<sup>nd</sup> May</u>	<u>Sunday 23<sup>rd</sup> May</u>
<u>Soup</u> <u>Lunchtimes</u> <u>only</u>	Minestrone <i>VV G</i>	Sweetcorn and pepper chowder <i>VV SD</i>	Pea, fine bean, olive and lemon <i>VV SD</i>	Creamed spinach <i>V D SD</i>	Roasted cauliflower <i>VV SD</i>	X	X
<u>Boxed salad 1</u>	Watermelon, cucumber, broccoli and rice, mint and olive dressing <i>VV</i>	Stuffed vine leaves, hummus, tomato and onion, lemon dressing <i>VV SD</i>	Quinoa, sultana, pea, and dukkah, lemon and harissa dressing <i>VV N S SD</i>	Roasted aubergine, noodle tamari seeds and wasabi dressing <i>V G E M S O S</i>	Cheese and onion tart <i>V G E D</i>	Falafel and hummus <i>VV</i>	Watermelon, cucumber, broccoli and rice, mint and olive dressing <i>VV</i>
<u>Boxed salad 2</u>	Prawn cocktail <i>P E M SD</i>	Chicken Coronation <i>E M C SD</i>	Poached salmon, noodle and black bean dressing <i>F S O G E</i>	Shredded turkey, rice, jerk dressing <i>SD</i>	Tuna, roasted peppers, celery and pasta, ranch dressing <i>F C G E M SD</i>	Bacon Caesar salad <i>SD S O G D E M</i>	Chicken, pesto and pasta <i>G D</i>
<u>Boxed salad 3</u>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>
<u>Dessert 1</u>	Chocolate bread and butter pudding <i>V D G E S O</i>	Caramel éclair <i>V D G E S O</i>	White chocolate and raspberry tart <i>V D G</i>	Key lime pie <i>V D G E</i>	Lemon posset <i>V D</i>	Strawberry cheesecake <i>V D G</i>	Mixed berry pavlova <i>V D E</i>
<u>Dessert 2</u>	Fruit salad <i>VV</i>	Strawberries, grapes and lime <i>VV</i>	Poached pineapple <i>VV</i>	Fruit salad <i>VV</i>	Mixed melon <i>VV</i>	Fruit salad <i>VV</i>	Poached pears <i>VV</i>
<u>Hot sweet</u>	Steamed syrup sponge, custard <i>V D G E</i>	Peach cobbler, custard <i>V D G</i>	Toffee apple crumble, custard <i>V D G</i>	Parkin, ginger sauce <i>V D G E SD</i>	Baked apples, custard <i>V D SD</i>	Warm chocolate brownie, whipped cream <i>V D G E S O</i>	Rhubarb crumble, custard <i>V G D</i>

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<b>Servery Lunch</b>	<b><u>Monday 17<sup>th</sup> May</u></b>	<b><u>Tuesday 18<sup>th</sup> May</u></b>	<b><u>Wednesday 19<sup>th</sup> May</u></b>	<b><u>Thursday 20<sup>th</sup> May</u></b>	<b><u>Friday 21<sup>st</sup> May</u></b>
<b><u>Main 1</u></b>	Lentil shepherd's pie, mushroom gravy <i>VV, SD</i>	Falafels, beetroot hummus, pickled red cabbage, red chard Griddled pitta <i>VV G SD</i>	Five bean quesadilla, guacamole, green pepper salsa, spinach <i>VV G SD</i>	Shredded jackfruit shawarma, beetroot tahini, tzatziki, Socca pancake <i>VV M S</i>	Vegan cauli-scampi, vegan lime tartare sauce <i>VV G SD M</i>
<b><u>Main 2</u></b>	Halloumi, sweet potato and chilli burger, mint relish, brioche bun <i>V D G E M</i>	Turkey banh mi, carrot and cucumber salad, baby gem <i>G SO</i>	Pork, mustard and rosemary patty baked with garlic and parsley cream cheese, onion chutney <i>D M SD</i>	Talleggio, tomato and spinach pasta bake <i>V D G</i>	Sticky BBQ chicken, griddled pineapple, jerk rice <i>G SO SD</i>
<b><u>Main 3</u></b>	Beef lasagne <i>G D M</i>	Slow-roasted harissa lamb, stewed chickpeas, yogurt <i>D</i>	Potato pancake, hot- smoked salmon, spinach, and horseradish crème fraiche <i>F D E M SD</i>	Cheese burger, smoked streaky bacon, red onion, lettuce, Peterhouse burger sauce <i>G S D M D E S</i>	Beer battered fish, lime tartar sauce <i>F G E M SD</i>
<b><u>Sides</u></b>	French fries <i>VV G</i>  Buttered new potatoes <i>V D</i>  Creamed swede <i>VV</i>  Steamed greens <i>VV</i>	Lattice fries <i>VV G</i>  Couscous <i>VV G</i>  Minted peas <i>VV</i>  Broccoli with toasted sesame <i>VV S</i>	Spiced rice <i>VV</i>  Potato wedges <i>VV</i>  Carrots and greens <i>VV</i>  Garlic roast cauliflower <i>VV</i>	Skin-on fries <i>VV G</i>  Roasted vegetables <i>VV</i>  Sweetcorn <i>VV</i>	Chips <i>VV G</i>  Bashed peas <i>VV</i>  Steamed vegetables <i>VV</i>

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Servery Dinner	<u>Monday 17<sup>th</sup> May</u>	<u>Tuesday 18<sup>th</sup> May</u>	<u>Wednesday 19<sup>th</sup> May</u>	<u>Thursday 20<sup>th</sup> May</u>	<u>Friday 21<sup>st</sup> May</u>	<u>Saturday 22<sup>nd</sup> May</u>	<u>Sunday 23<sup>rd</sup> May</u>
<b>Main 1</b>	Vegetable samosas, lentil dhal, mango chutney <i>VV G SD C</i>	Vegetable schnitzel, roquette and sundried tomato salad <i>VV G SD</i>	Borlotti bean, chestnut and squash Wellington, vegetable gravy <i>VV G</i>	Moussaka <i>VV G SD SO</i>	Chickpea and olive fritters, shredded carrot salad, green salsa <i>VV SD</i>	Lentil and rosemary meatballs, marinara sauce <i>VV</i>	Roast Mediterranean vegetable, cashew cheese and sweet potato bake <i>VV N</i>
<b>Main 2</b>	Toad in the hole, onion gravy <i>G D E SD</i>	Potato and garlic latkes, roasted apple, wilted spinach, sour cream and chive dip <i>V D SD</i>	Maple and wholegrain mustard basted turkey, turkey and tarragon gravy <i>M SD</i>	Lamb, feta and tomato meatballs, spiced carrot salad, tomato sauce <i>G D</i>	Seitan doner, mint yogurt dressing, chilli sauce, griddled pitta, salad <i>V D G</i>	Mushroom, Parma ham, mascarpone and basil pizza <i>D G SD</i>	Roast beef, horseradish sauce, gravy <i>SD M E</i>
<b>Main 3</b>	Baked chicken breast, leek, tarragon, cream white wine sauce <i>D SD</i>	Chicken fajitas, smokey salsa, guacamole, shred lettuce, cheddar cheese <i>D G</i>	Cottage pie <i>SD</i>	Baked Pollock, cheddar cheese and parsley crust, white wine sauce <i>F D G SD</i>	Pan-fried pork steak, cider sauce <i>D SD</i>	Turkey parmigiana, marinara sauce <i>D G E</i>	Mushroom stuffed chicken breast, marsala sauce <i>D SD</i>
<b>Sides</b>	Sauté potatoes with roasted onions <i>VV G SD</i>  Braised rice <i>VV</i>  Sweetcorn with peppers <i>VV</i>  Celeriac chips <i>VV C</i>	Parmentier potatoes <i>VV G SD</i>  Fine beans with lemon and olive dressing <i>VV</i>  Mashed root vegetables <i>VV</i>	Rice <i>VV</i>  Roast potatoes <i>VV SD</i>  Creamed spinach <i>V D</i>  Courgette chips <i>VV</i>	Couscous <i>VV G</i>  Sauté potatoes with red onion and oregano <i>VV G SD</i>  Roasted aubergines with oregano <i>VV</i>  Leek gratin <i>V D G M</i>	Croquette potatoes <i>VV G</i>  Rice <i>VV</i>  Broccoli with garlic <i>VV</i>  Seasonal greens <i>VV</i>	Linguine <i>VV G</i>  French fries <i>VV G</i>  Fine beans with olives, tomatoes and basil <i>VV</i>  Roasted peppers, aubergines and courgettes <i>VV</i>	Roast potatoes <i>VV SD</i>  Dauphinoise potatoes <i>V D M SD</i>  Leeks and carrots <i>VV</i>  Broccoli and cauliflower <i>VV</i>  Yorkshire pudding <i>V G D E</i> <i>Included with your main</i>

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	<u>Monday 24<sup>th</sup> May</u>	<u>Tuesday 25<sup>th</sup> May</u>	<u>Wednesday 26<sup>th</sup> May</u>	<u>Thursday 27<sup>th</sup> May</u>	<u>Friday 28<sup>th</sup> May</u>	<u>Saturday 29<sup>th</sup> May</u>	<u>Sunday 30<sup>th</sup> May</u>
<b>Soup</b> <b>Lunchtimes only</b>	Broccoli soup <i>V D SD</i>	Cream of mushroom <i>V D SD</i>	Artichoke and white bean <i>VV</i>	Courgette, paprika and balsamic <i>VV SD</i>	Roasted carrot <i>VV SD</i>	X	X
<b>Boxed salad 1</b>	Tuscan bean <i>VV SD</i>	Brie and tomato tart <i>V G D E</i>	Slow-roasted aubergine and pistachio rice, mint dressing <i>VV SD N M</i>	Griddled halloumi, green beans, chickpeas and tomato salsa <i>V D SD</i>	Potato, beetroot, horseradish and dill, crème fraiche <i>V D E M</i>	Tomato, basil, mozzarella and pine nut basil pesto pasta <i>V D G</i>	Greek salad <i>V D</i>
<b>Boxed salad 2</b>	Poached chicken, grape, tarragon mayonnaise <i>E M</i>	Smoked salmon and avocado, orange dressing <i>F M</i>	Shredded ham and roasted red pepper pesto pasta <i>SD G D</i>	Chicken Caesar <i>E M G D SO SD</i>	Tuna tex-mex with pitta <i>F G C SD</i>	Pulled pork, noodle and cashew, hoisin dressing <i>SO N E G S</i>	Griddled chicken and spiced rice
<b>Boxed salad 3</b>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>
<b>Dessert 1</b>	Banana and walnut cake, cinnamon glaze <i>V D G E N</i>	Strawberry and vanilla tart, vanilla cream <i>V D G E</i>	Chocolate and salted caramel mousse <i>V D E SO</i>	Banoffee pie <i>V D G</i>	Chocolate fudge gateau, whipped cream <i>V D G E SO</i>	Hummingbird cake <i>V D G E N</i>	Chocolate roulade <i>V D G E SO</i>
<b>Dessert 2</b>	Fruit salad <i>VV</i>	Banana, strawberries and blueberries <i>VV</i>	Mango, watermelon and mint <i>VV</i>	Fruit salad <i>VV</i>	Oranges, plums and passion fruit <i>VV</i>	Fruit salad <i>VV</i>	Strawberries, black pepper and balsamic <i>VV</i>
<b>Hot sweet</b>	Queen of puddings, pouring cream <i>V D G SO E</i>	Steamed jam sponge, custard <i>V D G E</i>	Treacle tart, custard <i>V D G E SO</i>	Steamed chocolate sponge, chocolate custard <i>V D G E SO</i>	Bread and butter pudding, pouring cream <i>V D G E SO</i>	Hot chocolate fudge gateau, toffee custard <i>V D G</i>	Apple crumble, custard <i>V G D</i>

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<u>Main 1</u>	Smoked tofu chilli taco, papaya salsa, jalapenos <i>VV SO SD</i>	Miso roasted aubergine, white bean cream, pomegranate, coriander <i>VV SO</i>	BBQ marinated tempeh, roasted peppers, tomato salsa <i>VV SO</i>	Black bean ragu, nacho cheese sauce, tortilla crust <i>VV SO SD</i>	Mushroom and spinach lasagne <i>VV G SO</i>
<u>Main 2</u>	Braised oregano beef brisket and Greek salad baguette, tzatziki <i>D G SD</i>	Broccoli, mushroom, three cheese and leek pasta bake <i>V G D M</i>	Steak, mushroom and ale pie <i>D G E</i>	Chicken korma, poppadum, mango chutney <i>G</i>	Slow-baked halloumi, ratatouille, olives <i>V D</i>
<u>Main 3</u>	Spaghetti carbonara, crispy pancetta <i>G D SD</i>	Coq au vin <i>SD</i>	Turkey, mozzarella and olive roll, tomato and basil sauce <i>D</i>	Slow-cooked pulled beef baguette, roasted tomato and onion salad, sundried tomato and basil dressing <i>G S D M</i>	Breaded fish, tartar sauce <i>F G E S D M</i>
<u>Sides</u>	French fries <i>VV G</i>  Sautéed cabbage with garlic <i>VV</i>  Peas with mint <i>VV</i>	Spiced rice <i>VV</i>  Minted new potatoes <i>VV</i>  Creamed spinach <i>V D</i>  Carrots <i>VV</i>	Garlic and lemon parmentier potatoes <i>VV G SD</i>  Dauphinoise potatoes <i>V D M SD</i>  Sweetcorn <i>VV</i>  Roasted cauliflower <i>VV</i>	Lattice fries <i>VV G</i>  Basmati rice <i>VV</i>  Broccoli <i>VV</i>  Roasted carrots <i>VV</i>	Chips <i>VV G</i>  Cheese and spring onion stuffed jacket potatoes <i>V D</i>  Minted peas and beans <i>VV</i>  Baked beans <i>VV</i>

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<b>Main 1</b>	Chickpea, cauliflower and spinach korma, poppadum <i>VVG</i>	Sweet potato, olive, tomato and butterbean bake, hazelnut and polenta crust <i>VVN</i>	Mushroom, apricot and mixed bean tagine, minted tahini dressing <i>VVS SD</i>	Squash, lentil and vegan mozzarella strudel, vegetable gravy <i>VVG</i>	Tofu and baby corn Thai green curry <i>VV SO</i>	Lentil chilli, guacamole, tortillas, nacho cheese sauce, tomato salsa <i>VV</i>	Rice, almond and kidney bean stuffed tomato, red pepper sauce <i>VVN</i>
<b>Main 2</b>	Three cheese, red onion jam and parsley quiche, raw cabbage salad <i>VGDESD</i>	Seven-hour roast shoulder of Tuscan marinated pork, glazed apple	Salmon en crouete, dill sauce <i>FDGE</i>	Venison and red onion sausage toad in the hole, onion gravy <i>GDESD</i>	Beef lasagne garlic bread <i>GDM</i>	Goats cheese, caramelised red onion, pine nut and roquette pizza <i>VDS</i>	Tuna, spinach, leek and cheese pasta bake <i>FGDM</i>
<b>Main 3</b>	Beef and red wine bourguignon <i>GSD</i>	Turkey, white wine and cream sauce, gnocchi, fresh spinach <i>G DSD</i>	Roast cider brined chicken, PH marinade <i>SD</i>	Slow-cooked glazed pork belly, rice noodles, steamed vegetables, coconut sauce <i>SO</i>	Chicken and mushroom risotto <i>DSD</i>	Lamb shawarma, flatbread, yogurt dressing, pickles, tomatoes, chilli sauce <i>G DSD</i>	Roast chicken, stuffing, chicken gravy <i>G</i>
<b>Sides</b>	Sauté potatoes <i>VVGSD</i>  Wild rice <i>VV</i>  Spiced roasted cauliflower <i>VV</i>  Selection of steamed vegetables <i>VV</i>	Creamed potatoes with chives <i>V DSD</i>  Vegetable couscous <i>VVG</i>  Fine beans <i>VV</i>  Broccoli <i>VV</i>	Croquette potatoes <i>VVG</i>  Couscous <i>VVG</i>  Balsamic kale <i>VVSD</i>  Courgette chips with smoked paprika <i>VV</i>	Mashed potatoes <i>VVSD</i>  Roasted spiced celeriac <i>VVC</i>  Cauliflower cheese <i>VDMG</i>	Coconut rice <i>VV</i>  Lattice fries <i>VVG</i>  Carrots with chives <i>VV</i>  Sugar snap peas <i>VV</i>	Cumin rice <i>VV</i>  Skin-on fries <i>VVG</i>  Broccoli with garlic <i>VV</i>  Roasted mixed herb and lemon aubergines <i>VV</i>	Roast potatoes <i>VVSD</i>  Peas, beans, cabbage <i>VV</i>  Creamed spinach <i>V D</i>  Yorkshire pudding <i>VGDE</i> <i>Included with your main</i>

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	<u>Monday 31<sup>st</sup> May</u>	<u>Tuesday 1<sup>st</sup> June</u>	<u>Wednesday 2<sup>nd</sup> June</u>	<u>Thursday 3<sup>rd</sup> June</u>	<u>Friday 4<sup>th</sup> June</u>	<u>Saturday 5<sup>th</sup> June</u>	<u>Sunday 6<sup>th</sup> June</u>
<b><u>Soup</u></b> <b><u>Lunchtimes</u></b> <b><u>only</u></b>	Creamed spinach <i>V D SD</i>	Curried lentil <i>VV</i>	Miso and shredded vegetable <i>VV SO</i>	Broccoli and chilli <i>VV SD</i>	Roasted carrot and maple <i>VV SD</i>	X	X
<b><u>Boxed salad 1</u></b>	Beetroot, goats cheese and walnut, balsamic dressing <i>V SD N M</i>	Watermelon, cucumber, broccoli and rice, mint and olive dressing <i>VV</i>	Stuffed vine leaves, hummus, tomato and onion, lemon dressing <i>VV SD</i>	Quinoa, sultana, pea, and dukkah, lemon and harissa dressing <i>VV N S SD</i>	Roasted aubergine, noodle tamari seeds and wasabi dressing <i>V G E M S O S</i>	Cheese and onion tart <i>V G E D</i>	Falafel and hummus <i>VV</i>
<b><u>Boxed salad 2</u></b>	Prawn cocktail <i>P E M SD</i>	Chicken Coronation <i>E M C SD</i>	Poached salmon, noodle and black bean dressing <i>F S O G E</i>	Shredded turkey, rice, jerk dressing <i>SD</i>	Tuna, roasted peppers, celery and pasta, ranch dressing <i>F C G E M SD</i>	Bacon Caesar salad <i>SD S O G D E M</i>	Chicken, pesto and pasta <i>G D</i>
<b><u>Boxed salad 3</u></b>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>
<b><u>Dessert 1</u></b>	Eclairs <i>V D G E S O</i>	Lemon meringue pie, whipped cream <i>V D G E</i>	Triple chocolate brownie, chocolate cream <i>V D G E S O</i>	Apple strudel <i>V D G</i>	Strawberry cheesecake <i>V D G</i>	Lemon tart <i>V D G E</i>	Chocolate custard pot with chocolate crumb <i>V D G S O</i>
<b><u>Dessert 2</u></b>	Fruit salad <i>VV</i>	Roasted demerara pineapple <i>VV</i>	Fruit salad <i>VV</i>	Poached ginger pears <i>VV</i>	Fruit salad <i>VV</i>	Melon, strawberries and grapes <i>VV</i>	Fruit salad <i>VV</i>
<b><u>Hot sweet</u></b>	Sticky toffee pudding, custard <i>V D G E SD</i>	Steamed lemon curd sponge, lemon custard <i>V E G D</i>	Apple and berry crumble, custard <i>V G D</i>	Black forest sponge, chocolate custard <i>V E G D S O</i>	Christmas pudding, brandy sauce <i>V G D SD</i>	Treacle tart, custard <i>V G D E S O</i>	Steamed chocolate and orange sponge, chocolate custard <i>V E G D S O</i>

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Servery Lunch	<u>Monday 31<sup>st</sup> May</u>	<u>Tuesday 1<sup>st</sup> June</u>	<u>Wednesday 2<sup>nd</sup> June</u>	<u>Thursday 3<sup>rd</sup> June</u>	<u>Friday 4<sup>th</sup> June</u>
<u>Main 1</u>	Three lentil dhal, curry leaf and coconut relish, mango salad <i>VVC</i>	Ginger and miso stir-fry, tempeh, broccoli, baby sweetcorn, rice noodles <i>VVSO</i>	Potato and sweet potato roulade, roasted carrot hummus, wilted spinach, toasted almonds <i>VVNSD</i>	Vegan dog Soft lettuce, sriracha, veganaise, miso dressing <i>VVGSO MC</i>	Lentil, basil and cauliflower fritters, caponata <i>VVSDC</i>
<u>Main 2</u>	Lamb samosas, mango yogurt dressing, red onion and chilli salad <i>GSDMSOD</i>	Harissa roasted halloumi fajitas, roasted peppers, red onions, coriander <i>VGD</i>	Homemade ploughman's sausage roll <i>GDSDE</i>	Griddled lemon and coriander chicken fillet, Masala onion rings, mango chutney, mint yogurt <i>DGM</i>	Lamb, mint and feta burger, sesame bun, hummus <i>GDS</i>
<u>Main 3</u>	Scampi, lemon and wasabi mayo <i>PGE MSD</i>	Chargrilled gyros marinated chicken, tzatziki, baba ganoush <i>D</i>	Jerk fish and prawn wrap, shredded lettuce, sweet chilli sauce <i>FPG</i>	Smokey pork and black bean tacos, pineapple and avocado salsa	Beer battered fish, seaweed tartar sauce <i>FGME SD</i>
<u>Sides</u>	Chips <i>VVG</i>  Basmati rice <i>VV</i>  Crushed peas with mint <i>VV</i>  Broccoli <i>VV</i>	Spiced rice <i>VV</i>  Skin-on fries <i>VD</i>  Sugar snap peas <i>VV</i>  BBQ beans <i>VV</i>	Lattice fries <i>VVG</i>  Vegetable rice <i>VV</i>  Cauliflower, parsley oil <i>VV</i>  Sweetcorn <i>VV</i>	Spiral fries <i>VVG</i>  Broccoli <i>VV</i>  Fine beans <i>VV</i>	Chips <i>VVG</i>  Sticky rice <i>VV</i>  Creamed peas <i>VV</i>  Carrots, cabbage and kohlrabi <i>VV</i>

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Servery Dinner	<u>Monday 31<sup>st</sup> May</u>	<u>Tuesday 1<sup>st</sup> June</u>	<u>Wednesday 2<sup>nd</sup> June</u>	<u>Thursday 3<sup>rd</sup> June</u>	<u>Friday 4<sup>th</sup> June</u>	<u>Saturday 5<sup>th</sup> June</u>	<u>Sunday 6<sup>th</sup> June</u>
<b>Main 1</b>	Courgette fritters, aioli, rocket <i>VV M SD</i>	Roasted garlic and pinto bean koftas, griddled flatbread, mint dressing, pickled chillis <i>VV G SD M</i>	Chickpea and spinach massaman curry, poppadum <i>VV G</i>	Green vegetable risotto, basil and olive relish <i>VV</i>	Sweet and sour tempeh, peppers, bean shoots, bamboo shoots and water chestnuts <i>VV SO SD</i>	Moving mountains burger, vegan cheddar, aioli, smoked ketchup, lettuce <i>VV G M SD SO</i>	Butterbean and aubergine gnocchi, roasted tomato sauce <i>VV G</i>
<b>Main 2</b>	Mushroom carbonara <i>V D G</i>	Moussaka <i>D E SD</i>	Three cheese Mac & Cheese <i>V D G M</i>	Beef Bolognese, parmesan and mozzarella pizza <i>D G</i>	Wild mushroom ravioli, spinach and hazelnut pesto, truffle pecorino <i>V D G N E</i>	Sweet potato cake, fried egg, harissa dressing <i>V E</i>	Smoked haddock and leek pie, cheddar cheese crust <i>F D G</i>
<b>Main 3</b>	Guinness braised beef <i>G S D C</i>	Pork schnitzel, sauerkraut <i>G E SD</i>	Tandoori chicken, coconut and lime slaw <i>D C</i>	Turkey jambalaya	Sticky hoisin and sherry pork belly, wilted pak choi <i>G S O SD</i>	PFC Peterhouse fried chicken House slaw <i>D G M E SD</i>	Roast lamb, mint sauce <i>SD</i>
<b>Sides</b>	Chive mashed potatoes <i>VV SD</i> Rosemary sauté potatoes <i>VV G SD</i> Roasted aubergines, peppers and courgettes <i>VV</i> Carrots with parsley <i>VV</i>	Couscous <i>VV G</i> Croquettes <i>VV G</i> Sautéed cabbage, black pepper <i>VV</i> Green beans <i>VV</i>	Garlic fried potatoes <i>VV G SD</i> Sticky rice <i>VV</i> Roasted broccoli, chilli <i>VV</i> Mange tout <i>VV</i>	Parmentier potatoes <i>VV G SD</i> Slow-roasted aubergine with lemon <i>VV</i> Glazed carrots <i>VV</i>	Steamed rice <i>VV</i> Sautéed new potatoes <i>VV</i> Sugar snap peas <i>VV</i> Baby sweet corn <i>VV</i>	Chips <i>VV G</i> Spiced peas <i>VV</i> BBQ beans <i>VV</i>	Roast potatoes <i>VV SD</i> Parsley quinoa <i>VV</i> Fine beans and broccoli <i>VV</i> Cauliflower cheese <i>V D G M</i> Yorkshire pudding <i>V G D E</i> <i>Included with your main</i>

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	<u>Monday 7<sup>th</sup> June</u>	<u>Tuesday 8<sup>th</sup> June</u>	<u>Wednesday 9<sup>th</sup> June</u>	<u>Thursday 10<sup>th</sup> June</u>	<u>Friday 11<sup>th</sup> June</u>	<u>Saturday 12<sup>th</sup> June</u>	<u>Sunday 13<sup>th</sup> June</u>
<u>Soup Lunchtimes only</u>	Cauliflower and cheddar <i>V D SD</i>	Lentil and rosemary <i>VV</i>	Leek and potato <i>V D SD</i>	Mediterranean vegetable soup <i>VV</i>	Squash, quinoa and sundried tomato <i>VV SD</i>	X	X
<u>Boxed salad 1</u>	Tuscan bean <i>VV SD</i>	Brie and tomato tart <i>V G D E</i>	Slow-roasted aubergine and pistachio rice, mint dressing <i>VV SD N M</i>	Griddled halloumi, green beans, chickpeas and tomato salsa <i>V D SD</i>	Potato, beetroot, horseradish and dill, crème fraiche <i>V D E M</i>	Tomato, basil, mozzarella and pine nut basil pesto pasta <i>V D G</i>	Greek salad <i>V D</i>
<u>Boxed salad 2</u>	Poached chicken, grape, tarragon mayonnaise <i>E M</i>	Smoked salmon and avocado, orange dressing <i>F M</i>	Shredded ham and roasted red pepper pesto pasta <i>S D G D</i>	Chicken Caesar <i>E M G D S O SD</i>	Tuna tex-mex with pitta <i>F G C SD</i>	Pulled pork, noodle and cashew, hoisin dressing <i>S O N E G S</i>	Griddled chicken and spiced rice
<u>Boxed salad 3</u>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>
<u>Dessert 1</u>	Chocolate and salted caramel tart <i>VV G S O</i>	Dutch apple cake <i>V D G E</i>	Chocolate and cherry roulade <i>V D G E S O</i>	Raspberry trifle <i>V D G E</i>	Chocolate and cola cake <i>V D G E</i>	Tiramisu <i>V D G E</i>	Mixed berry meringue roulade <i>V D E</i>
<u>Dessert 2</u>	Fruit salad <i>VV</i>	Mango, passion fruit and pineapple <i>VV</i>	Fruit salad <i>VV</i>	Watermelon and lime <i>VV</i>	Fruit salad <i>VV</i>	Orange, grapes and blueberries <i>VV</i>	Fruit salad <i>VV</i>
<u>Hot sweet</u>	Gingerbread, custard <i>V D G E S D</i>	Steamed chocolate chip sponge, white chocolate custard <i>V D G E S O</i>	Raspberry Bakewell, custard <i>V D G E N</i>	Chocolate fudge brownie <i>V D G E S O</i>	Queen of puddings, pouring cream <i>V D G E S O</i>	Steamed syrup sponge, custard <i>V E G D</i>	Banana tart tatin, caramel cream <i>V G D</i>

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Servery Lunch	<u>Monday 7<sup>th</sup> June</u>	<u>Tuesday 8<sup>th</sup> June</u>	<u>Wednesday 9<sup>th</sup> June</u>	<u>Thursday 10<sup>th</sup> June</u>	<u>Friday 11<sup>th</sup> June</u>
<u>Main 1</u>	Puy lentil and rosemary ragu, vegan parmesan, gluten free penne <i>VVN</i>	Buffalo cauliflower, ranch dressing tomato, red onion and coriander salad <i>VVGSDM</i>	Thyme and fennel seed socca pancakes, sautéed garlic mushrooms, sriracha mayo <i>VVSDM</i>	Caprese grilled panini, radicchio, sundried tomato paste <i>VVGSD</i>	Chickpea, spinach and smoked paprika braise, aioli <i>VVSDM</i>
<u>Main 2</u>	Beef sloppy Joe's, salt and vinegar crisps <i>GSDM</i>	Tonkatsu pork steak, green bean and seaweed salad <i>GEMSOC</i>	Beef cannelloni <i>GDMCE</i>	Battered halloumi, za'atar yogurt <i>V DGS</i>	Smokey, rosemary and sea salt roasted pork belly strips, roasted apple compote
<u>Main 3</u>	Prawn paella <i>P</i>	Creamy masala chicken, poppadum, mango chutney <i>DGSD</i>	Spiced turkey chilli, tortilla chips, guacamole, salsa, sour cream <i>D</i>	Moroccan pulled lamb griddled pitta, pomegranate, pea hummus <i>G</i>	Tempura battered fish of the day, tartar sauce <i>F G E M SD</i>
<u>Sides</u>	Potato wedges <i>VV</i>  Creamed spinach <i>VD</i>  Roasted carrots with maple <i>VV</i>	Sticky rice <i>VV</i>  Croquette potatoes <i>VVG</i>  Broccoli with sesame <i>VVS</i>  Leeks <i>VV</i>	Minted new potatoes <i>VV</i>  Rice <i>VV</i>  Ratatouille <i>VV</i>  Green beans <i>VV</i>	Parmentier potatoes <i>VVGSD</i>  Sundried tomato quinoa <i>VVSD</i>  Roasted lime cauliflower <i>VV</i>  Carrots and broccoli <i>VV</i>	Chips <i>VVG</i>  Spiced rice <i>VV</i>  Mushy peas <i>VV</i>  Roasted lemon courgettes <i>VV</i>

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<b>Main 1</b>	Aubergine parmigiana <i>VV</i>	Tofu nasi goreng <i>VV N S O S</i>	Sticky BBQ pulled jackfruit burger, salad, pickles <i>VV G S D S</i>	Three lentil, caramelised onion and hazelnut sausage roll, beer mustard <i>VV G M N S D</i>	Mixed bean cottage pie, sweet potato topping, red wine gravy <i>VV S D</i>	Aubergine, mushroom and spring onion bao bun, wasabi and miso mayo <i>VV G M S D S O</i>	Tomato and rosemary tart tatin, basil dressing, roasted chickpeas <i>VV G S D</i>
<b>Main 2</b>	Vegetable Kiev, beetroot and mint salad <i>V D G S D</i>	Triple Mac & Cheese <i>V D G M</i>	Pork schnitzel, sauerkraut, lemon wedges <i>G E S D</i>	Lemon and garlic stuffed breast of turkey, cranberry and orange sauce	Leek, tarragon, artichoke and mascarpone pizza <i>V G D</i>	Chicken sashlik, peppers, onions, coriander <i>C S D</i>	Baked smoked salmon, parmesan, egg and spinach pancakes <i>F D G E S D</i>
<b>Main 3</b>	Chicken and sweetcorn pie, gravy <i>D G E S D</i>	Jerk battered fish, black bean stew <i>G F</i>	Chicken arrabiata <i>S D</i>	Hot-smoked salmon, white wine, cream and dill linguine <i>F D G S D</i>	Beef lasagne, garlic bread <i>G D M</i>	Hoi-sin pork belly bao bun, kimchi, wasabi dressing <i>D G S D M S O</i>	Roast shoulder of lamb, lamb gravy, mint sauce
<b>Sides</b>	Mashed potatoes <i>VV S D</i>  French fries <i>VV G</i>  Roasted courgettes <i>VV</i>  Sautéed cabbage <i>VV</i>	Sauté potatoes <i>VV G S D</i>  Carrots and sweetcorn <i>VV</i>  Sugar snap peas <i>VV</i>	Rosemary and garlic wedges <i>VV</i>  Pasta with parsley and chives <i>VV G</i>  Roasted aubergines and onions <i>VV</i>  Peas <i>VV</i>	Smoked paprika potatoes <i>VV G S D</i>  Baby sweetcorn <i>VV</i>  Roasted squash <i>VV</i>	Croquette potatoes <i>VV G</i>  Spinach <i>VV</i>  Sugar snap peas and mange tout <i>VV</i>	Smoked rosemary salt dusted fries <i>VV G</i>  Sticky rice <i>VV</i>  Fine beans <i>VV</i>  Spiced roast cauliflower <i>VV</i>	Roast potatoes <i>VV S D</i>  Selection of steamed seasonal vegetables <i>VV</i>  Roasted parsnips and carrots <i>VV</i>  Yorkshire pudding <i>V G D E</i> <i>Included with your main</i>

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	<u>Monday 14<sup>th</sup> June</u>	<u>Tuesday 15<sup>th</sup> June</u>	<u>Wednesday 16<sup>th</sup> June</u>	<u>Thursday 17<sup>th</sup> June</u>	<u>Friday 18<sup>th</sup> June</u>	<u>Saturday 19<sup>th</sup> June</u>	<u>Sunday 20<sup>th</sup> June</u>
<b><u>Soup</u></b> <b><u>Lunchtimes</u></b> <b><u>only</u></b>	Minestrone <i>VV G</i>	Sweetcorn and pepper chowder <i>VV SD</i>	Pea, fine bean, olive and lemon <i>VV SD</i>	Creamed spinach <i>V D SD</i>	Roasted cauliflower <i>VV SD</i>	X	X
<b><u>Boxed salad 1</u></b>	Watermelon, cucumber, broccoli and rice, mint and olive dressing <i>VV</i>	Stuffed vine leaves, hummus, tomato and onion, lemon dressing <i>VV SD</i>	Quinoa, sultana, pea, and dukkah, lemon and harissa dressing <i>VV N S SD</i>	Roasted aubergine, noodle tamari seeds and wasabi dressing <i>V G E M S O S</i>	Cheese and onion tart <i>V G E D</i>	Falafel and hummus <i>VV</i>	Watermelon, cucumber, broccoli and rice, mint and olive dressing <i>VV</i>
<b><u>Boxed salad 2</u></b>	Prawn cocktail <i>P E M SD</i>	Chicken Coronation <i>E M C SD</i>	Poached salmon, noodle and black bean dressing <i>F S O G E</i>	Shredded turkey, rice, jerk dressing <i>SD</i>	Tuna, roasted peppers, celery and pasta, ranch dressing <i>F C G E M SD</i>	Bacon Caesar salad <i>SD S O G D E M</i>	Chicken, pesto and pasta <i>G D</i>
<b><u>Boxed salad 3</u></b>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>
<b><u>Dessert 1</u></b>	Chocolate bread and butter pudding <i>V D G E S O</i>	Caramel éclair <i>V D G E S O</i>	White chocolate and raspberry tart <i>V D G</i>	Key lime pie <i>V D G E</i>	Lemon posset <i>V D</i>	Strawberry cheesecake <i>V D G</i>	Mixed berry pavlova <i>V D E</i>
<b><u>Dessert 2</u></b>	Fruit salad <i>VV</i>	Strawberries, grapes and lime <i>VV</i>	Poached pineapple <i>VV</i>	Fruit salad <i>VV</i>	Mixed melon <i>VV</i>	Fruit salad <i>VV</i>	Poached pears <i>VV</i>
<b><u>Hot sweet</u></b>	Steamed syrup sponge, custard <i>V D G E</i>	Peach cobbler, custard <i>V D G</i>	Toffee apple crumble, custard <i>V D G</i>	Parkin, ginger sauce <i>V D G E SD</i>	Baked apples, custard <i>V D SD</i>	Warm chocolate brownie, whipped cream <i>V D G E S O</i>	Rhubarb crumble, custard <i>V G D</i>

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<u>Main 1</u>	Lentil shepherd's pie, mushroom gravy <i>VV, SD</i>	Falafels, beetroot hummus, pickled red cabbage, red chard Griddled pitta <i>VV G SD</i>	Five bean quesadilla, guacamole, green pepper salsa, spinach <i>VV G SD</i>	Shredded jackfruit shawarma, beetroot tahini, tzatziki, Socca pancake <i>VV M S</i>	Vegan cauli-scampi, vegan lime tartare sauce <i>VV G SD M</i>
<u>Main 2</u>	Halloumi, sweet potato and chilli burger, mint relish, brioche bun <i>V D G E M</i>	Turkey banh mi, carrot and cucumber salad, baby gem <i>G S O</i>	Pork, mustard and rosemary patty baked with garlic and parsley cream cheese, onion chutney <i>D M S D</i>	Talleggio, tomato and spinach pasta bake <i>V D G</i>	Sticky BBQ chicken, griddled pineapple, jerk rice <i>G S O S D</i>
<u>Main 3</u>	Beef lasagne <i>G D M</i>	Slow-roasted harissa lamb, stewed chickpeas, yogurt <i>D</i>	Potato pancake, hot- smoked salmon, spinach, and horseradish crème fraiche <i>F D E M S D</i>	Cheese burger, smoked streaky bacon, red onion, lettuce, Peterhouse burger sauce <i>G S D M D E S</i>	Beer battered fish, lime tartar sauce <i>F G E M S D</i>
<u>Sides</u>	French fries <i>VV G</i>  Buttered new potatoes <i>V D</i>  Creamed swede <i>VV</i>  Steamed greens <i>VV</i>	Lattice fries <i>VV G</i>  Couscous <i>VV G</i>  Minted peas <i>VV</i>  Broccoli with toasted sesame <i>VV S</i>	Spiced rice <i>VV</i>  Potato wedges <i>VV</i>  Carrots and greens <i>VV</i>  Garlic roast cauliflower <i>VV</i>	Skin-on fries <i>VV G</i>  Roasted vegetables <i>VV</i>  Sweetcorn <i>VV</i>	Chips <i>VV G</i>  Bashed peas <i>VV</i>  Steamed vegetables <i>VV</i>

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Servery Dinner	<u>Monday 14<sup>th</sup> June</u>	<u>Tuesday 15<sup>th</sup> June</u>	<u>Wednesday 16<sup>th</sup> June</u>	<u>Thursday 17<sup>th</sup> June</u>	<u>Friday 18<sup>th</sup> June</u>	<u>Saturday 19<sup>th</sup> June</u>	<u>Sunday 20<sup>th</sup> June</u>
<b>Main 1</b>	Vegetable samosas, lentil dhal, mango chutney <i>VV G SD C</i>	Vegetable schnitzel, roquette and sundried tomato salad <i>VV G SD</i>	Borlotti bean, chestnut and squash Wellington, vegetable gravy <i>VV G</i>	Moussaka <i>VV G SD SO</i>	Chickpea and olive fritters, shredded carrot salad, green salsa <i>VV SD</i>	Lentil and rosemary meatballs, marinara sauce <i>VV</i>	Roast Mediterranean vegetable, cashew cheese and sweet potato bake <i>VV N</i>
<b>Main 2</b>	Toad in the hole, onion gravy <i>G D E SD</i>	Potato and garlic latkes, roasted apple, wilted spinach, sour cream and chive dip <i>V D SD</i>	Maple and wholegrain mustard basted turkey, turkey and tarragon gravy <i>M SD</i>	Lamb, feta and tomato meatballs, spiced carrot salad, tomato sauce <i>G D</i>	Seitan doner, mint yogurt dressing, chilli sauce, griddled pitta, salad <i>V D G</i>	Mushroom, Parma ham, mascarpone and basil pizza <i>D G SD</i>	Roast beef, horseradish sauce, gravy <i>SD M E</i>
<b>Main 3</b>	Baked chicken breast, leek, tarragon, cream white wine sauce <i>D SD</i>	Chicken fajitas, smokey salsa, guacamole, shred lettuce, cheddar cheese <i>D G</i>	Cottage pie <i>SD</i>	Baked Pollock, cheddar cheese and parsley crust, white wine sauce <i>F D G SD</i>	Pan-fried pork steak, cider sauce <i>D SD</i>	Turkey parmigiana, marinara sauce <i>D G E</i>	Mushroom stuffed chicken breast, marsala sauce <i>D SD</i>
<b>Sides</b>	Sauté potatoes with roasted onions <i>VV G SD</i>  Braised rice <i>VV</i>  Sweetcorn with peppers <i>VV</i>  Celeriac chips <i>VV C</i>	Parmentier potatoes <i>VV G SD</i>  Fine beans with lemon and olive dressing <i>VV</i>  Mashed root vegetables <i>VV</i>	Rice <i>VV</i>  Roast potatoes <i>VV SD</i>  Creamed spinach <i>V D</i>  Courgette chips <i>VV</i>	Couscous <i>VV G</i>  Sauté potatoes with red onion and oregano <i>VV G SD</i>  Roasted aubergines with oregano <i>VV</i>  Leek gratin <i>V D G M</i>	Croquette potatoes <i>VV G</i>  Rice <i>VV</i>  Broccoli with garlic <i>VV</i>  Seasonal greens <i>VV</i>	Linguine <i>VV G</i>  French fries <i>VV G</i>  Fine beans with olives, tomatoes and basil <i>VV</i>  Roasted peppers, aubergines and courgettes <i>VV</i>	Roast potatoes <i>VV SD</i>  Dauphinoise potatoes <i>V D M SD</i>  Leeks and carrots <i>VV</i>  Broccoli and cauliflower <i>VV</i>  Yorkshire pudding <i>V G D E</i> <i>Included with your main</i>

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	<u>Monday 21<sup>st</sup> June</u>	<u>Tuesday 22<sup>nd</sup> June</u>	<u>Wednesday 23<sup>rd</sup> June</u>	<u>Thursday 24<sup>th</sup> June</u>	<u>Friday 25<sup>th</sup> June</u>	<u>Saturday 26<sup>th</sup> June</u>	<u>Sunday 27<sup>th</sup> June</u>
<b>Soup</b> <u>Lunchtimes only</u>	Broccoli soup <i>V D SD</i>	Cream of mushroom <i>V D SD</i>	Artichoke and white bean <i>VV</i>	Courgette, paprika and balsamic <i>VV SD</i>	Roasted carrot <i>VV SD</i>	X	X
<b>Boxed salad 1</b>	Tuscan bean <i>VV SD</i>	Brie and tomato tart <i>V G D E</i>	Slow-roasted aubergine and pistachio rice, mint dressing <i>VV SD N M</i>	Griddled halloumi, green beans, chickpeas and tomato salsa <i>V D SD</i>	Potato, beetroot, horseradish and dill, crème fraiche <i>V D E M</i>	Tomato, basil, mozzarella and pine nut basil pesto pasta <i>V D G</i>	Greek salad <i>V D</i>
<b>Boxed salad 2</b>	Poached chicken, grape, tarragon mayonnaise <i>E M</i>	Smoked salmon and avocado, orange dressing <i>F M</i>	Shredded ham and roasted red pepper pesto pasta <i>SD G D</i>	Chicken Caesar <i>E M G D SO SD</i>	Tuna tex-mex with pitta <i>F G C SD</i>	Pulled pork, noodle and cashew, hoisin dressing <i>SO N E G S</i>	Griddled chicken and spiced rice
<b>Boxed salad 3</b>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>
<b>Dessert 1</b>	Banana and walnut cake, cinnamon glaze <i>V D G E N</i>	Strawberry and vanilla tart, vanilla cream <i>V D G E</i>	Chocolate and salted caramel mousse <i>V D E SO</i>	Banoffee pie <i>V D G</i>	Chocolate fudge gateau, whipped cream <i>V D G E SO</i>	Hummingbird cake <i>V D G E N</i>	Chocolate roulade <i>V D G E SO</i>
<b>Dessert 2</b>	Fruit salad <i>VV</i>	Banana, strawberries and blueberries <i>VV</i>	Mango, watermelon and mint <i>VV</i>	Fruit salad <i>VV</i>	Oranges, plums and passion fruit <i>VV</i>	Fruit salad <i>VV</i>	Strawberries, black pepper and balsamic <i>VV</i>
<b>Hot sweet</b>	Queen of puddings, pouring cream <i>V D G SO E</i>	Steamed jam sponge, custard <i>V D G E</i>	Treacle tart, custard <i>V D G E SO</i>	Steamed chocolate sponge, chocolate custard <i>V D G E SO</i>	Bread and butter pudding, pouring cream <i>V D G E SO</i>	Hot chocolate fudge gateau, toffee custard <i>V D G</i>	Apple crumble, custard <i>V G D</i>

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<b>Servery Lunch</b>	<b><u>Monday 21<sup>st</sup> June</u></b>	<b><u>Tuesday 22<sup>nd</sup> June</u></b>	<b><u>Wednesday 23<sup>rd</sup> June</u></b>	<b><u>Thursday 24<sup>th</sup> June</u></b>	<b><u>Friday 25<sup>th</sup> June</u></b>
<b><u>Main 1</u></b>	Smoked tofu chilli taco, papaya salsa, jalapenos <i>VV SO SD</i>	Miso roasted aubergine, white bean cream, pomegranate, coriander <i>VV SO</i>	BBQ marinated tempeh, roasted peppers, tomato salsa <i>VV SO</i>	Black bean ragu, nacho cheese sauce, tortilla crust <i>VV SO SD</i>	Mushroom and spinach lasagne <i>VV G SO</i>
<b><u>Main 2</u></b>	Braised oregano beef brisket and Greek salad baguette, tzatziki <i>D G SD</i>	Broccoli, mushroom, three cheese and leek pasta bake <i>V G D M</i>	Steak, mushroom and ale pie <i>D G E</i>	Chicken korma, poppadum, mango chutney <i>G</i>	Slow-baked halloumi, ratatouille, olives <i>V D</i>
<b><u>Main 3</u></b>	Spaghetti carbonara, crispy pancetta <i>G D SD</i>	Coq au vin <i>SD</i>	Turkey, mozzarella and olive roll, tomato and basil sauce <i>D</i>	Slow-cooked pulled beef baguette, roasted tomato and onion salad, sundried tomato and basil dressing <i>G S D M</i>	Breaded fish, tartar sauce <i>F G E S D M</i>
<b><u>Sides</u></b>	French fries <i>VV G</i>  Sautéed cabbage with garlic <i>VV</i>  Peas with mint <i>VV</i>	Spiced rice <i>VV</i>  Minted new potatoes <i>VV</i>  Creamed spinach <i>V D</i>  Carrots <i>VV</i>	Garlic and lemon parmentier potatoes <i>VV G SD</i>  Dauphinoise potatoes <i>V D M SD</i>  Sweetcorn <i>VV</i>  Roasted cauliflower <i>VV</i>	Lattice fries <i>VV G</i>  Basmati rice <i>VV</i>  Broccoli <i>VV</i>  Roasted carrots <i>VV</i>	Chips <i>VV G</i>  Cheese and spring onion stuffed jacket potatoes <i>V D</i>  Minted peas and beans <i>VV</i>  Baked beans <i>VV</i>

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Servery Dinner	<u>Monday 21<sup>st</sup> June</u>	<u>Tuesday 22<sup>nd</sup> June</u>	<u>Wednesday 23<sup>rd</sup> June</u>	<u>Thursday 24<sup>th</sup> June</u>	<u>Friday 25<sup>th</sup> June</u>	<u>Saturday 26<sup>th</sup> June</u>	<u>Sunday 27<sup>th</sup> June</u>
<b>Main 1</b>	Chickpea, cauliflower and spinach korma, poppadum <i>VVG</i>	Sweet potato, olive, tomato and butterbean bake, hazelnut and polenta crust <i>VVN</i>	Mushroom, apricot and mixed bean tagine, minted tahini dressing <i>VVS SD</i>	Squash, lentil and vegan mozzarella strudel, vegetable gravy <i>VVG</i>	Tofu and baby corn Thai green curry <i>VV SO</i>	Lentil chilli, guacamole, tortillas, nacho cheese sauce, tomato salsa <i>VV</i>	Rice, almond and kidney bean stuffed tomato, red pepper sauce <i>VVN</i>
<b>Main 2</b>	Three cheese, red onion jam and parsley quiche, raw cabbage salad <i>VGDESD</i>	Seven-hour roast shoulder of Tuscan marinated pork, glazed apple	Salmon en crouete, dill sauce <i>FDGE</i>	Venison and red onion sausage toad in the hole, onion gravy <i>GDESD</i>	Beef lasagne garlic bread <i>GDM</i>	Goats cheese, caramelised red onion, pine nut and roquette pizza <i>VDS</i>	Tuna, spinach, leek and cheese pasta bake <i>FGDM</i>
<b>Main 3</b>	Beef and red wine bourguignon <i>GSD</i>	Turkey, white wine and cream sauce, gnocchi, fresh spinach <i>G DSD</i>	Roast cider brined chicken, PH marinade <i>SD</i>	Slow-cooked glazed pork belly, rice noodles, steamed vegetables, coconut sauce <i>SO</i>	Chicken and mushroom risotto <i>DSD</i>	Lamb shawarma, flatbread, yogurt dressing, pickles, tomatoes, chilli sauce <i>G DSD</i>	Roast chicken, stuffing, chicken gravy <i>G</i>
<b>Sides</b>	Sauté potatoes <i>VVGSD</i>  Wild rice <i>VV</i>  Spiced roasted cauliflower <i>VV</i>  Selection of steamed vegetables <i>VV</i>	Creamed potatoes with chives <i>V DSD</i>  Vegetable couscous <i>VVG</i>  Fine beans <i>VV</i>  Broccoli <i>VV</i>	Croquette potatoes <i>VVG</i>  Couscous <i>VVG</i>  Balsamic kale <i>VVSD</i>  Courgette chips with smoked paprika <i>VV</i>	Mashed potatoes <i>VVSD</i>  Roasted spiced celeriac <i>VVC</i>  Cauliflower cheese <i>VDMG</i>	Coconut rice <i>VV</i>  Lattice fries <i>VVG</i>  Carrots with chives <i>VV</i>  Sugar snap peas <i>VV</i>	Cumin rice <i>VV</i>  Skin-on fries <i>VVG</i>  Broccoli with garlic <i>VV</i>  Roasted mixed herb and lemon aubergines <i>VV</i>	Roast potatoes <i>VVSD</i>  Peas, beans, cabbage <i>VV</i>  Creamed spinach <i>V D</i>  Yorkshire pudding <i>VGDE</i> <i>Included with your main</i>

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	<u>Monday 28<sup>th</sup> June</u>	<u>Tuesday 29<sup>th</sup> June</u>	<u>Wednesday 30<sup>th</sup> June</u>	<u>Thursday 1<sup>st</sup> July</u>	<u>Friday 2<sup>nd</sup> July</u>	<u>Saturday 3<sup>rd</sup> July</u>	<u>Sunday 4<sup>th</sup> July</u>
<u>Soup</u> <u>Lunchtimes</u> <u>only</u>	Creamed spinach <i>V D SD</i>	Curried lentil <i>VV</i>	Miso and shredded vegetable <i>VV SO</i>	Broccoli and chilli <i>VV SD</i>	Roasted carrot and maple <i>VV SD</i>	X	X
<u>Boxed</u> <u>salad 1</u>	Beetroot, goats cheese and walnut, balsamic dressing <i>V SD NM</i>	Watermelon, cucumber, broccoli and rice, mint and olive dressing <i>VV</i>	Stuffed vine leaves, hummus, tomato and onion, lemon dressing <i>VV SD</i>	Quinoa, sultana, pea, and dukkah, lemon and harissa dressing <i>VV N S SD</i>	Roasted aubergine, noodle tamari seeds and wasabi dressing <i>V G E M S O S</i>	Cheese and onion tart <i>V G E D</i>	Falafel and hummus <i>VV</i>
<u>Boxed</u> <u>salad 2</u>	Prawn cocktail <i>P E M SD</i>	Chicken Coronation <i>E M C SD</i>	Poached salmon, noodle and black bean dressing <i>F SO G E</i>	Shredded turkey, rice, jerk dressing <i>SD</i>	Tuna, roasted peppers, celery and pasta, ranch dressing <i>F C G E M SD</i>	Bacon Caesar salad <i>SD SO G D E M</i>	Chicken, pesto and pasta <i>G D</i>
<u>Boxed</u> <u>salad 3</u>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>	Mixed side salad <i>VV SD M</i>
<u>Dessert 1</u>	Eclairs <i>V D G E SO</i>	Lemon meringue pie, whipped cream <i>V D G E</i>	Triple chocolate brownie, chocolate cream <i>V D G E SO</i>	Apple strudel <i>V D G</i>	Strawberry cheesecake <i>V D G</i>	Lemon tart <i>V D G E</i>	Chocolate custard pot with chocolate crumb <i>V D G SO</i>
<u>Dessert 2</u>	Fruit salad <i>VV</i>	Roasted demerara pineapple <i>VV</i>	Fruit salad <i>VV</i>	Poached ginger pears <i>VV</i>	Fruit salad <i>VV</i>	Melon, strawberries and grapes <i>VV</i>	Fruit salad <i>VV</i>
<u>Hot sweet</u>	Sticky toffee pudding, custard <i>V D G E SD</i>	Steamed lemon curd sponge, lemon custard <i>V E G D</i>	Apple and berry crumble, custard <i>V G D</i>	Black forest sponge, chocolate custard <i>V E G D SO</i>	Christmas pudding, brandy sauce <i>V G D SD</i>	Treacle tart, custard <i>V G D E SO</i>	Steamed chocolate and orange sponge, chocolate custard <i>V E G D SO</i>

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Servery Lunch	<u>Monday 28<sup>th</sup> June</u>	<u>Tuesday 29<sup>th</sup> June</u>	<u>Wednesday 30<sup>th</sup> June</u>	<u>Thursday 1<sup>st</sup> July</u>	<u>Friday 2<sup>nd</sup> July</u>
<u>Main 1</u>	Three lentil dhal, curry leaf and coconut relish, mango salad <i>VVC</i>	Ginger and miso stir-fry, tempeh, broccoli, baby sweetcorn, rice noodles <i>VVSO</i>	Potato and sweet potato roulade, roasted carrot hummus, wilted spinach, toasted almonds <i>VVNSD</i>	Vegan dog Soft lettuce, sriracha, veganaise, miso dressing <i>VVGSO MC</i>	Lentil, basil and cauliflower fritters, caponata <i>VVSDC</i>
<u>Main 2</u>	Lamb samosas, mango yogurt dressing, red onion and chilli salad <i>GSDMSOD</i>	Harissa roasted halloumi fajitas, roasted peppers, red onions, coriander <i>VGD</i>	Homemade ploughman's sausage roll <i>GDSDE</i>	Griddled lemon and coriander chicken fillet, Masala onion rings, mango chutney, mint yogurt <i>DGM</i>	Lamb, mint and feta burger, sesame bun, hummus <i>GDS</i>
<u>Main 3</u>	Scampi, lemon and wasabi mayo <i>PGE MSD</i>	Chargrilled gyros marinated chicken, tzatziki, baba ganoush <i>D</i>	Jerk fish and prawn wrap, shredded lettuce, sweet chilli sauce <i>FPG</i>	Smokey pork and black bean tacos, pineapple and avocado salsa	Beer battered fish, seaweed tartar sauce <i>FGME SD</i>
<u>Sides</u>	Chips <i>VVG</i>  Basmati rice <i>VV</i>  Crushed peas with mint <i>VV</i>  Broccoli <i>VV</i>	Spiced rice <i>VV</i>  Skin-on fries <i>VD</i>  Sugar snap peas <i>VV</i>  BBQ beans <i>VV</i>	Lattice fries <i>VVG</i>  Vegetable rice <i>VV</i>  Cauliflower, parsley oil <i>VV</i>  Sweetcorn <i>VV</i>	Spiral fries <i>VVG</i>  Broccoli <i>VV</i>  Fine beans <i>VV</i>	Chips <i>VVG</i>  Sticky rice <i>VV</i>  Creamed peas <i>VV</i>  Carrots, cabbage and kohlrabi <i>VV</i>

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Servery Dinner	<u>Monday 28<sup>th</sup> June</u>	<u>Tuesday 29<sup>th</sup> June</u>	<u>Wednesday 30<sup>th</sup> June</u>	<u>Thursday 1<sup>st</sup> July</u>	<u>Friday 2<sup>nd</sup> July</u>	<u>Saturday 3<sup>rd</sup> July</u>	<u>Sunday 4<sup>th</sup> July</u>
<b>Main 1</b>	Courgette fritters, aioli, rocket <i>VV M SD</i>	Roasted garlic and pinto bean koftas, griddled flatbread, mint dressing, pickled chillis <i>VV G SD M</i>	Chickpea and spinach massaman curry, poppadum <i>VV G</i>	Green vegetable risotto, basil and olive relish <i>VV</i>	Sweet and sour tempeh, peppers, bean shoots, bamboo shoots and water chestnuts <i>VV SO SD</i>	Moving mountains burger, vegan cheddar, aioli, smoked ketchup, lettuce <i>VV G M SD SO</i>	Butterbean and aubergine gnocchi, roasted tomato sauce <i>VV G</i>
<b>Main 2</b>	Mushroom carbonara <i>V D G</i>	Moussaka <i>D E SD</i>	Three cheese Mac & Cheese <i>V D G M</i>	Beef Bolognese, parmesan and mozzarella pizza <i>D G</i>	Wild mushroom ravioli, spinach and hazelnut pesto, truffle pecorino <i>V D G N E</i>	Sweet potato cake, fried egg, harissa dressing <i>V E</i>	Smoked haddock and leek pie, cheddar cheese crust <i>F D G</i>
<b>Main 3</b>	Guinness braised beef <i>G S D C</i>	Pork schnitzel, sauerkraut <i>G E SD</i>	Tandoori chicken, coconut and lime slaw <i>D C</i>	Turkey jambalaya	Sticky hoisin and sherry pork belly, wilted pak choi <i>G S O SD</i>	PFC Peterhouse fried chicken House slaw <i>D G M E SD</i>	Roast lamb, mint sauce <i>SD</i>
<b>Sides</b>	Chive mashed potatoes <i>VV SD</i>  Rosemary sauté potatoes <i>VV G SD</i>  Roasted aubergines, peppers and courgettes <i>VV</i>  Carrots with parsley <i>VV</i>	Couscous <i>VV G</i>  Croquettes <i>VV G</i>  Sautéed cabbage, black pepper <i>VV</i>  Green beans <i>VV</i>	Garlic fried potatoes <i>VV G SD</i>  Sticky rice <i>VV</i>  Roasted broccoli, chilli <i>VV</i>  Mange tout <i>VV</i>	Parmentier potatoes <i>VV G SD</i>  Slow-roasted aubergine with lemon <i>VV</i>  Glazed carrots <i>VV</i>	Steamed rice <i>VV</i>  Sautéed new potatoes <i>VV</i>  Sugar snap peas <i>VV</i>  Baby sweet corn <i>VV</i>	Chips <i>VV G</i>  Spiced peas <i>VV</i>  BBQ beans <i>VV</i>	Roast potatoes <i>VV SD</i>  Parsley quinoa <i>VV</i>  Fine beans and broccoli <i>VV</i>  Cauliflower cheese <i>V D G M</i>  Yorkshire pudding <i>V G D E</i> <i>Included with your main</i>

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