



Supper menu

Week 1

Monday

Fresh soup

Chargrilled pepper & plum
tomato

Home-made bread
& toppings

Bowl food

Ramen noodle bar

Vegetarian dish of the day

Sweet & sour crispy tofu &
vegetable noodles

Sides

Selection of toppings
to add to your bowl

Dessert

Caramel bananas with vanilla
bean ice cream

Tuesday

Fresh soup

Carrot & cumin

Home-made bread
& toppings

Dish of the day

Chicken Milanese with plum
tomato & roasted pepper
sauce

Vegetarian dish of the day

Creamy mac 'n' cheese
topped with a parmesan
crumb & crispy leeks

Sides

Crispy kale
Courgette fritters
Oven roasted tomatoes

Dessert

Lemon mousse with candied
lemon

Wednesday

Fresh soup

Toscana

Home-made bread
& toppings

Dish of the day

Hand stretched pizza rustica
pepperoni, ham, mushrooms,
rosemary & mozzarella

Vegetarian dish of the day

Hand stretched pizza rustica
primavera, spinach,
artichoke, roasted peppers,
olives & mozzarella

Sides

Garlic butter, dough balls
Rosemary kale & apple slaw

Dessert

Cinnamon churros with
chocolate dipping sauce

Thursday

Fresh soup

Leek & potato

Home-made bread
& toppings

Dish of the day

Beef & chocolate chilli
served with home-made
guacamole, coriander & lime
salsa & soft tortillas

Vegetarian dish of the day

Crispy cajun vegetable
fritters served with sweet
chilli jam

Sides

Fluffy rice
Bean & greens stir fry

Dessert

Lemon tart with raspberries
& clotted cream

Friday

Fresh soup

Vegetable laksa

Home-made bread
& toppings

Bowl food

Korean barbecue ribs

Vegetarian dish of the day

Traditional bibimbap served
with chilli flakes & kimchi
cabbage

Sides

Mixed stir fried vegetables
Special egg fried rice

Dessert

Mango lassi



Supper menu

Week 2

Monday

Fresh soup

Butternut squash, honey and
clove
Home-made bread
& toppings

Dish of the day

Home-made corn tortilla with
pulled beef, sour cream,
Salsa, jalapenos and cheese

Vegetarian dish of the day

Grilled nachos with quorn,
smothered in salsa, spring
onion and cheese

Sides

Herb salad
Glazed corn

Dessert

Dark chocolate and
Raspberry mousse pots

Tuesday

Fresh soup

Chunky vegetable
Home-made bread
& toppings

Dish of the day

Kiev style chicken breasts

Vegetarian dish of the day

Giant vegetable rosti with
poached duck egg

Sides

Parmentier potatoes
Roasted summer beets
Honey glazed parsnips

Dessert

Warm chai spiced
carrot cake

Wednesday

Fresh soup

Sweetcorn chowder
Home-made bread
& toppings

Street food day

Crispy pork with
chilli & lime

Vegetarian dish of the day

Vegetable pad Thai
Steamed bao buns
Thai slaw
Raw salad
Green onions

Dessert

Coconut pancakes with
roasted pineapple & chilli

Thursday

Fresh soup

Lentil and bacon
Home-made bread
& toppings

Dish of the day

Haddock & lemon fishcake
with harissa mayo & rocket

Vegetarian dish of the day

sweet potato and pepper tart
with rocket, balsamic and red
onion salad

Sides

Flash fried greens
Sweetcorn
Chimichurri potatoes

Dessert

Oaty apple crumble

Friday

Fresh soup

Thai spiced noodle
Home-made bread
& toppings

Bowl food

Crispy salt & pepper squid
Confit hoisin duck leg

Vegetarian dish of the day

Thai vegetable green curry

Sticky coconut rice

Sliced chillies

Cucumber shards

Crispy ginger & garlic flakes

Dessert

Mango lassi pots



Supper menu

Week 3

Monday

Fresh soup

Broccoli and stilton
Home-made bread
& toppings

Dish of the day

Butter chicken served with
braised rice & mango chutney

Vegetarian dish of the day

Beetroot, sweet potato,
spinach & parsley roti bowls

Sides

Naan bread
Pilau rice
Aloo gobi

Dessert

Chocolate chip cake

Tuesday

Fresh soup

Thai noodle
Home-made bread
& toppings

Dish of the day

Brisket cottage pie

Vegetarian dish of the day

Leek & mustard
macaroni cheese

Sides

Glazed carrots
Buttered peas

Dessert

Plum & ginger pie

Wednesday

Fresh soup

Mushroom
Home-made bread
& toppings

Street food

Lamb & pea keema rolls

Vegetarian dish of the day

Sticky mango paneer skewers

Sides

Coconut beans
Potato & onion poha
Squashed tomato uttapam

Dessert

Jam sponge & custard

Thursday

Fresh soup

Lentil & dill
Home-made bread
& toppings

Dish of the day

Pork & fennel meatballs in a
cherry tomato & balsamic
ragu served with papardelle

Vegetarian dish of the day

Beef tomato, basil &
mozzarella rustic crostini

Sides

Rocket & red onion salad

Dessert

Warm chocolate brownie

Friday

Fresh soup

Tomato & thyme
Home-made bread
& toppings

Bowl food

Oven roasted salmon,
buttered green beans, new
potatoes & hollandaise

Vegetarian dish of the day

Asparagus, pea
& feta risotto

Dessert

Chocolate tart with
Chantilly cream