

Wolfson Hall Breakfast & Brunch Menu

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY Brunch	SUNDAY Brunch
Selection of cereals with ice cold milk	Selection of cereals with ice cold milk	Selection of cereals with ice cold milk	Selection of cereals with ice cold milk	Selection of cereals with ice cold milk	Tomato soup	<u>MIXED GRILL</u>
•	•	•	•	•	•	Minted lamb kebabs
Unsmoked middle bacon	Smoked streaky bacon	Unsmoked back bacon	Smoked streaky bacon	Rindless back bacon	Blueberry / chocolate muffins	Charred minute steak
Cumberland sausage	Venison sausage	Steak lorne sausage	Lincolnshire sausage	Sausage patties	Assorted viennoiseries	Southern fried chicken strips
Quorn patties V	Braii sausage V	Traditional vegetable sausage V	Cauliflower & cheddar sausage V	Red onion and rosemary sausage V	Ham & cheese / chicken & leek baskets	Pork & chorizo sausage
Baked beans	Baked beans	Baked beans	Baked beans	Baked beans	Goat cheese & honey / Monterey jack & smoked paprika twist	Balsamic & garlic mushroom skewers (V)
Grilled plum tomato	Roasted vine tomato	Fried green tomatoes	Baked cherry tomatoes	Grilled beef tomato	Assorted filled baguettes	Grilled halloumi (V)
Hash brown	Potato scone	Sauté potatoes	Rosti potatoes	Potato farl	•	Crispy potato skins
Fried eggs	Scrambled eggs	Boiled eggs	Fried eggs	Scrambled eggs	Assorted salads & cold cuts	•
Sauté mushrooms	Smoked kippers	Black pudding	French bread	Raspberry porridge	•	Assorted salads & cold cuts
•	•	•	•	•	Hot & cold beverages	•
Selection of cold meats & cheese	Selection of cold meats , cheese & pastries	Selection of cold meats , cheese & pastries	Selection of cold meats , cheese & pastries	Selection of cold meats , cheese & pastries	•	Hot & cold beverages
Assorted breads & preserves	Assorted breads & preserves	Assorted breads & preserves	Assorted breads & preserves	Assorted breads & preserves	•	•
•	•	•	•	•	•	•
Hot & cold beverages	Hot & cold beverages	Hot & cold beverages	Hot & cold beverages	Hot & cold beverages	Hot & cold beverages	Hot & cold beverages

- If you have any allergen requirements, please see a cook supervisor who will be happy to assist you.
- Vegan and gluten free options will be available on request.

Wolfson Hall Grab 'n' Go Breakfast Menu

Daily

Individual: croissants, pain au chocolate, maple & pecan plait

Stoats porridge oat bars & quick pots

Bircher muesli

Greek yoghurt with mixed berries and seeds

Savoury fruit parfait

Assorted fruit tubs

Selection of yoghurts

Smoothies: Pink supernova / green goodness / purple power

A mixture of fruit drinks

Take away tea & coffee

- If you have any allergen requirements, please see a cook supervisor who will be happy to assist you.
- Vegan and gluten free options will be available on request.

Wolfson Hall Dinner Menu

Week 1

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Baked Olives V	Roasted red pepper soup V	"A taste of China"	Curried parsnip soup V	Cheese & chilli poppers V	Chicken & spinach lasagne	Slow roasted shoulder of lamb
•	•	Mini vegetable spring rolls V	•	•	Baked cod steak with garlic, lemon & thyme	Honey glazed gammon
Moroccan lamb	Pulled pork sliders	•	Pan fried sea bass with chorizo	Chilli & mint lamb steak	Halloumi moussaka V	Mushroom, chestnut & cranberry tart V
Nasi Goreng	Venison & marmalade burger	Char sui pork	Chicken & pesto linguini	Odeiga spiced pork fillet	•	•
Chestnut mushroom & Jerusalem artichoke risotto V	Bangkok bad-boy burger V	Crispy salt & pepper chicken	3 bean cassoulet V	Pumpkin ravioli V	Chunky chips Hasselback potato Grilled Mediterranean vegetables	Garlic roasted new potatoes Charred cauliflower Roasted baby leeks
•	•	Tofu & green bean curry V	•	•	•	•
Lemon cous cous Saffron potatoes Steamed broccoli Spiced carrots	French fries Sweetcorn Confit tomato Spicy burger relish	•	Rosti potatoes Sauté peas & leeks Grilled aubergine	Sweet potato fries Baked fennel Roasted vine tomatoes	•	•
•	•	Egg fried rice Steamed noodles Stir fried vegetables Prawn crackers	•	•	Garlic ciabatta	Red wine jus
Herb flatbread	Assorted salads & cold cuts	•	Sun dried tomato rye	Assorted salads & cold cuts	•	•
•	•	Assorted salads & cold cuts	•	•	Assorted salads & cold cuts	Assorted salads & cold cuts
Assorted salads & cold cuts	•	•	Assorted salads & cold cuts	Pecan pie	•	•
•	Sticky toffee pudding	•	•	Yoghurt / Fresh fruit	Chocolate gateau	Lemon & lime cheesecake
Raspberry meringue	Yoghurt / Fresh fruit	Egg custard tart	Rice pudding & jam sauce		Yoghurt / Fresh fruit	Yoghurt / Fresh fruit
Yoghurt / Fresh fruit		Yoghurt / Fresh fruit	Yoghurt / Fresh fruit			

- If you have any allergen requirements, please see a cook supervisor who will be happy to assist you.
- Vegan and gluten free options will be available on request.

Wolfson Hall Dinner Menu

Week 2

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Baked Olives V	Roasted red pepper soup V	"A taste of China"	Curried parsnip soup V	Cheese & chilli poppers V	Chicken & spinach lasagne	Slow roasted shoulder of lamb
•	•	Mini vegetable spring rolls V	•	•	Baked cod steak with garlic, lemon & thyme	Honey glazed gammon
Moroccan lamb	Pulled pork sliders	•	Pan fried sea bass with chorizo	Chilli & mint lamb steak	Halloumi moussaka V	Mushroom, chestnut & cranberry tart V
Nasi Goreng	Venison & marmalade burger	Char sui pork	Chicken & pesto linguini	Odeiga spiced pork fillet	•	•
Chestnut mushroom & Jerusalem artichoke risotto V	Bangkok bad-boy burger V	Crispy salt & pepper chicken	3 bean cassoulet V	Pumpkin ravioli V	Chunky chips Hasselback potato Grilled Mediterranean vegetables	Garlic roasted new potatoes Charred cauliflower Roasted baby leeks
•	•	Tofu & green bean curry V	•	•	•	•
Lemon cous cous Saffron potatoes Steamed broccoli Spiced carrots	French fries Sweetcorn Confit tomato Spicy burger relish	•	Rosti potatoes Sauté peas & leeks Grilled aubergine	Sweet potato fries Baked fennel Roasted vine tomatoes	•	•
•	•	Egg fried rice Steamed noodles Stir fried vegetables Prawn crackers	•	•	Garlic ciabatta	Red wine jus
Herb flatbread	Assorted salads & cold cuts	•	Sun dried tomato rye	Assorted salads & cold cuts	•	•
•	•	Assorted salads & cold cuts	•	•	Assorted salads & cold cuts	Assorted salads & cold cuts
Assorted salads & cold cuts	•	•	Assorted salads & cold cuts	Pecan pie	•	•
•	Sticky toffee pudding	•	•	Yoghurt / Fresh fruit	Chocolate gateau	Lemon & lime cheesecake
Raspberry meringue	Yoghurt / Fresh fruit	Egg custard tart	Rice pudding & jam sauce	•	Yoghurt / Fresh fruit	Yoghurt / Fresh fruit
Yoghurt / Fresh fruit	•	Yoghurt / Fresh fruit	Yoghurt / Fresh fruit	•	•	•

- If you have any allergen requirements, please see a cook supervisor who will be happy to assist you.
- Vegan and gluten free options will be available on request.

Wolfson Hall Dinner Menu

Week 3

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Bruschetta V	Minted pea soup V	"A taste of India"	Leek & potato soup V	Stilton & tomato puffs V	Chicken with smoked cheese & Parma ham	Slow cooked short rib of beef
•	•	Onion bhaji V	•	•	Confit duck leg, harissa beans	Roast turkey, pigs in blankets
BBQ Pork meatballs	Butterfly chicken in honey, lemon & mustard	•	Poached sea trout salad with avocado	Pressed pork belly & apple chutney	Stuffed butternut squash V	Vegetable nut roast V
Turkey fricassee	Prawn & mussel stew	Lamb Rogan josh	Chicken arribiata	Smoky beef brisket	•	•
Broccoli & goats cheese pappardelle V	Falafel burrito V	Chicken tikka masala	Blue cheese & walnut soufflé V	Quorn & red pepper casserole V	Cajun potato wedges Baked potato Medley of vegetables	Fondant potato Creamed potato Sauté green beans Buttered carrots
•	•	Aloo gobi V	•	•	•	•
Penne pasta Aromatic rice Steamed mixed greens	Lyonaise potato Pan fried courgette Candied beetroot	Pilau rice Bombay vegetables Sag Aloo Poppadum's Naan bread Sambals	Spaghetti Parisienne potatoes Mixed country vegetables	Garlic & rosemary roast potatoes Caramelised red cabbage Honey glazed parsnips	•	•
•	•	•	•	•	BBQ Sauce	Mustard gravy
Garlic fougasse	Tomato & rosemary flatbread	•	Quinoa ciabatta	•	Assorted salads & cold cuts	•
•	•	Assorted salads & cold cuts	•	Assorted salads & cold cuts	•	Assorted salads & cold cuts
Assorted salads & cold cuts	Assorted salads & cold cuts	•	Assorted salads & cold cuts	•	Tiramisu	Spotted dick and custard
•	•	Chocolate mousse	•	Orange iced smoothie	Yoghurt / Fresh fruit	Yoghurt / Fresh fruit
Spiced apple cake	Strawberry gateau	Yoghurt / Fresh fruit	Treacle sponge cake	Yoghurt / Fresh fruit		
Yoghurt / Fresh fruit	Yoghurt / Fresh fruit		Yoghurt / Fresh fruit			

- If you have any allergen requirements, please see a cook supervisor who will be happy to assist you.
- Vegan and gluten free options will be available on request.

Wolfson Hall Dinner Menu

Week 4

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Crispy breaded mushrooms V	Red lentil & coconut soup V	"A taste of Italy"	Broccoli & stilton soup V	Cream cheese jalapenos V	6oz beef rump steak	Chicken & leek pie
•	•	Trio of Arancini V	•	•	Pork T-Bone steak, apple sauce	Garlic & thyme roast lamb leg, mint sauce
Hoi sin duck wraps with crispy vegetables	Crock pot BBQ ribs	•	Sweet chilli griddled Lamb steak	Filipino chicken adobo	Vegetable Kiev V	Feta stuffed roasted onions V
Creamy avocado & lime seared chicken fillet	Pan fried hake, tomato & caper sauce	Beef ragu	Chipotle & raspberry pork chops	Ham carbonara, garlic focaccia	•	•
Cheesy spinach & pesto flatbread V	Stuffed Portobello mushroom V	Chicken, pancetta, cannelloni beans	Tandoori paneer skewers, mango & avocado salsa V	Refried bean quesadilla V	Pont Neuf Jacket potato	Marquise roast potato
•	•	Margarita calzone V	•	•	Confit mushroom	Dauphinoise potato
Garlic & chilli roasted new potatoes	Seasoned potato wedges	Rigatone / Spaghetti	Saffron rice	Cajun potato wedges	Grilled Tomato	Steamed cauliflower & broccoli
Spiced bulgar wheat	Buttered sweetcorn	Tomato gnocchi	Sauté potatoes	Steamed noodles	Caramelised red onion	Baton carrots
Crispy courgettes	Braised fennel	Chickpea & quinoa salad	Ratatouille vegetables	Pan fried peppers & onion	•	•
Corn on the cob	Chunky slaw	Rocket & parmesan salad	•	Sugar snap peas	Peppercorn sauce	Onion & red wine gravy
•	•	Garlic dough balls	Assorted salads & cold cuts	•	•	•
Assorted salads & cold cuts	Assorted salads & cold cuts	•	•	Assorted salads & cold cuts	Assorted salads & cold cuts	Assorted salads & cold cuts
•	•	Assorted salads & cold cuts	•	•	•	•
Chocolate pave, crushed pistachio, white chocolate sauce	Almond, peanut & caramel cake	•	Banoffee pie	Black cherry & Marshmallow cheesecake	Lemon meringue pie	Minted marble slice
Yoghurt / Fresh fruit	Yoghurt / Fresh fruit	Vanilla panacotta, poached fruit	Yoghurt / Fresh fruit	Yoghurt / Fresh fruit	Yoghurt / Fresh fruit	Yoghurt / Fresh fruit
		Yoghurt / Fresh fruit				

- If you have any allergen requirements, please see a cook supervisor who will be happy to assist you.
- Vegan and gluten free options will be available on request.

Wolfson Hall Gluten Free & Vegan Menu

Week 1

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<u>Breakfast</u>	<u>Breakfast</u>	<u>Breakfast</u>	<u>Breakfast</u>	<u>Breakfast</u>	<u>Brunch</u>	<u>Brunch</u>
Spelt & quinoa croissant (Vg)	Apricot croissant (Vg)	Plain Croissant (Vg)	Spelt & quinoa croissant (Vg)	Apricot croissant (Vg)	Plain Croissant (Vg)	Spelt & quinoa croissant (Vg)
Lincolnshire sausage (GF)	Lincolnshire sausage (GF)	Lincolnshire sausage (GF)	Lincolnshire sausage (GF)	Lincolnshire sausage (GF)	Toast with refried beans & avocado (Vg)	Minted lamb kebabs (GF)
Bacon (GF)	Bacon (GF)	Bacon (GF)	Bacon (GF)	Bacon (GF)	Chicken tikka wrap (GF)	Charred minute steak (GF)
Grilled tomato (Vg) (GF)	Grilled tomato (Vg) (GF)	Grilled tomato (Vg) (GF)	Grilled tomato (Vg) (GF)	Grilled tomato (Vg) (GF)	French fries (Vg) (GF)	Balsamic & garlic mushroom skewers (Vg) (GF)
Baked Beans (Vg) (GF)	Baked Beans (Vg) (GF)	Baked Beans (Vg) (GF)	Baked Beans (Vg) (GF)	Baked Beans (Vg) (GF)	Assorted salads & cold cuts (Vg) (GF)	BBQ Beans (Vg) (GF)
Fresh fruit salad (Vg) (GF)	Fresh fruit salad (Vg) (GF)	Fresh fruit salad (Vg) (GF)	Fresh fruit salad (Vg) (GF)	Fresh fruit salad (Vg) (GF)		
Assorted breads (Vg) (GF)	Assorted breads (Vg) (GF)	Assorted breads (Vg) (GF)	Assorted breads (Vg) (GF)	Assorted breads (Vg) (GF)		
<u>Dinner</u>	<u>Dinner</u>	<u>Dinner</u>	<u>Dinner</u>	<u>Dinner</u>	<u>Dinner</u>	<u>Dinner</u>
Penang curry & boiled rice (Vg)	Mushroom & leek pie, mash & gravy (Vg)	Sweet & sour tofu, sticky rice (Vg)	Tomato & basil pasta (Vg)	Kale Caesar salad (Vg)	Philly "Cheesesteak" (Vg)	Mushroom stroganoff (Vg)
Moroccan lamb, boiled rice (GF)	Premium turkey Burger (GF)	Char sui pork (GF)	pan fried sea bass with chorizo (GF)	Chilli & mint lamb steak (GF)	Halloumi moussaka (GF)	Slow roasted shoulder of lamb (GF)
Apple & plum tart (Vg)	Fresh fruit salad & quince sorbet (Vg)	Strawberry cheesecake (Vg)	Raspberry crumble bowls (Vg)	Banoffee pie (Vg)	Sliced melon with raspberry coulis (Vg)	Treacle & apple tart (Vg)
Marble cake (GF)	Lemon millionaire's shortbread (GF)	Fudge cookies (GF)	Carrot cake (GF)	Cranberry & pecan flapjack (GF)	Caramel heaven (GF)	Chocolate cake (GF)

GF = Gluten Free
Vg = Vegan Friendly

Wolfson Hall Gluten Free & Vegan Menu

Week 2

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<u>Breakfast</u>	<u>Breakfast</u>	<u>Breakfast</u>	<u>Breakfast</u>	<u>Breakfast</u>	<u>Brunch</u>	<u>Brunch</u>
Spelt & quinoa croissant (Vg)	Apricot croissant (Vg)	Plain Croissant (Vg)	Spelt & quinoa croissant (Vg)	Apricot croissant (Vg)	Plain Croissant (Vg)	Spelt & quinoa croissant (Vg)
Lincolnshire sausage (GF)	Lincolnshire sausage (GF)	Lincolnshire sausage (GF)	Lincolnshire sausage (GF)	Lincolnshire sausage (GF)	Scrambled tofu with crispy potatoes (Vg)	Minted lamb kebabs (GF)
Bacon (GF)	Bacon (GF)	Bacon (GF)	Bacon (GF)	Bacon (GF)	Turkey club sandwich (GF)	Charred minute steak (GF)
Grilled tomato (Vg) (GF)	Grilled tomato (Vg) (GF)	Grilled tomato (Vg) (GF)	Grilled tomato (Vg) (GF)	Grilled tomato (Vg) (GF)	Curly fries (Vg) (GF)	Balsamic & garlic mushroom skewers (Vg) (GF)
Baked Beans (Vg) (GF)	Baked Beans (Vg) (GF)	Baked Beans (Vg) (GF)	Baked Beans (Vg) (GF)	Baked Beans (Vg) (GF)	Assorted salads & cold cuts (Vg) (GF)	BBQ Beans (Vg) (GF)
Fresh fruit salad (Vg) (GF)	Fresh fruit salad (Vg) (GF)	Fresh fruit salad (Vg) (GF)	Fresh fruit salad (Vg) (GF)	Fresh fruit salad (Vg) (GF)		
Assorted breads (Vg) (GF)	Assorted breads (Vg) (GF)	Assorted breads (Vg) (GF)	Assorted breads (Vg) (GF)	Assorted breads (Vg) (GF)		
<u>Dinner</u>	<u>Dinner</u>	<u>Dinner</u>	<u>Dinner</u>	<u>Dinner</u>	<u>Dinner</u>	<u>Dinner</u>
Mediterranean baked sweet potato (Vg)	Margarita pizza (Vg)	Penang curry & boiled rice (Vg)	Mushroom fettucine alfredo (Vg)	Quorn & red pepper casserole (Vg)	Stuffed butternut squash (Vg)	Vegetable nut roast (Vg)
BBQ Pork meatballs (GF)	Prawn mussel stew (GF)	Lamb Rogan josh, Pilau rice (GF)	Poached sea trout salad, avocado (GF)	Smoky beef brisket (GF)	Confit duck leg, harissa beans (GF)	Roast turkey, pigs 'n' blankets (GF)
Vegan banana bread (Vg)	Tropical fruit salad & lemon sorbet (Vg)	Vanilla cup cake (Vg)	Pumpkin scones with Maple glaze (Vg)	Coconut & chocolate tart (Vg)	Carrot cake (Vg)	Chocolate brownie (Vg)
Marble cake (GF)	Lemon millionaire's shortbread (GF)	Fudge cookies (GF)	Carrot cake (GF)	Cranberry & pecan flapjack (GF)	Caramel heaven (GF)	Chocolate cake (GF)

GF = Gluten Free
Vg = Vegan Friendly

Wolfson Hall Gluten Free & Vegan Menu

Week 3

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<u>Breakfast</u>	<u>Breakfast</u>	<u>Breakfast</u>	<u>Breakfast</u>	<u>Breakfast</u>	<u>Brunch</u>	<u>Brunch</u>
Spelt & quinoa croissant (Vg)	Apricot croissant (Vg)	Plain Croissant (Vg)	Spelt & quinoa croissant (Vg)	Apricot croissant (Vg)	Plain Croissant (Vg)	Spelt & quinoa croissant (Vg)
Lincolnshire sausage (GF)	Lincolnshire sausage (GF)	Lincolnshire sausage (GF)	Lincolnshire sausage (GF)	Lincolnshire sausage (GF)	Almond French toast (Vg)	Minted lamb kebabs (GF)
Bacon (GF)	Bacon (GF)	Bacon (GF)	Bacon (GF)	Bacon (GF)	Cheese & ham panini (GF)	Charred minute steak (GF)
Grilled tomato (Vg) (GF)	Grilled tomato (Vg) (GF)	Grilled tomato (Vg) (GF)	Grilled tomato (Vg) (GF)	Grilled tomato (Vg) (GF)	Crispy potato skins (Vg) (GF)	Balsamic & garlic mushroom skewers (Vg) (GF)
Baked Beans (Vg) (GF)	Baked Beans (Vg) (GF)	Baked Beans (Vg) (GF)	Baked Beans (Vg) (GF)	Baked Beans (Vg) (GF)	Assorted salads & cold cuts (Vg) (GF)	BBQ Beans (Vg) (GF)
Fresh fruit salad (Vg) (GF)	Fresh fruit salad (Vg) (GF)	Fresh fruit salad (Vg) (GF)	Fresh fruit salad (Vg) (GF)	Fresh fruit salad (Vg) (GF)	•	•
Assorted breads (Vg) (GF)	Assorted breads (Vg) (GF)	Assorted breads (Vg) (GF)	Assorted breads (Vg) (GF)	Assorted breads (Vg) (GF)		
<u>Dinner</u>	<u>Dinner</u>	<u>Dinner</u>	<u>Dinner</u>	<u>Dinner</u>	<u>Dinner</u>	<u>Dinner</u>
Vegetable coconut curry (Vg)	Stuffed Portobello mushrooms (Vg)	Sweet potato noodle stir fry (Vg)	Creamy avocado pasta (Vg)	Chickpea veg burger (Vg)	Vegan bolognese (Vg)	Ramen bowl (Vg)
Beef striploin rolled in peppercorns (GF)	Paprika smoked Duck breast (GF)	Slow cooked Spanish chicken (GF)	Steamed red mullet, Mango & lime salsa (GF)	Korean beef stir fry (GF)	Baked potato bar with assorted fillings (GF)	Sage roasted pork chop (GF)
Apple & plum tart (Vg)	Fresh fruit salad & quince sorbet (Vg)	Strawberry cheesecake (Vg)	Raspberry crumble bowls (Vg)	Banoffee pie (Vg)	Sliced melon with raspberry coulis (Vg)	Treacle & apple tart (Vg)
Marble cake (GF)	Lemon millionaire's shortbread (GF)	Fudge cookies (GF)	Carrot cake (GF)	Cranberry & pecan flapjack (GF)	Caramel heaven (GF)	Chocolate cake (GF)

GF = Gluten Free
Vg = Vegan Friendly

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<u>Breakfast</u>	<u>Breakfast</u>	<u>Breakfast</u>	<u>Breakfast</u>	<u>Breakfast</u>	<u>Brunch</u>	<u>Brunch</u>
Spelt & quinoa croissant (Vg)	Apricot croissant (Vg)	Plain Croissant (Vg)	Spelt & quinoa croissant (Vg)	Apricot croissant (Vg)	Plain Croissant (Vg)	Spelt & quinoa croissant (Vg)
Lincolnshire sausage (GF)	Lincolnshire sausage (GF)	Lincolnshire sausage (GF)	Lincolnshire sausage (GF)	Lincolnshire sausage (GF)	Vegetable hash (Vg)	Minted lamb kebabs (GF)
Bacon (GF)	Bacon (GF)	Bacon (GF)	Bacon (GF)	Bacon (GF)	Croque monsieur (GF)	Charred minute steak (GF)
Grilled tomato (Vg) (GF)	Grilled tomato (Vg) (GF)	Grilled tomato (Vg) (GF)	Grilled tomato (Vg) (GF)	Grilled tomato (Vg) (GF)	Sauté potato (Vg) (GF)	Balsamic & garlic mushroom skewers (Vg) (GF)
Baked Beans (Vg) (GF)	Baked Beans (Vg) (GF)	Baked Beans (Vg) (GF)	Baked Beans (Vg) (GF)	Baked Beans (Vg) (GF)	Assorted salads & cold cuts (Vg) (GF)	BBQ Beans (Vg) (GF)
Fresh fruit salad (Vg) (GF)	Fresh fruit salad (Vg) (GF)	Fresh fruit salad (Vg) (GF)	Fresh fruit salad (Vg) (GF)	Fresh fruit salad (Vg) (GF)		
Assorted breads (Vg) (GF)	Assorted breads (Vg) (GF)	Assorted breads (Vg) (GF)	Assorted breads (Vg) (GF)	Assorted breads (Vg) (GF)		
<u>Dinner</u>	<u>Dinner</u>	<u>Dinner</u>	<u>Dinner</u>	<u>Dinner</u>	<u>Dinner</u>	<u>Dinner</u>
Moroccan vegetable skewers & orange cous cous (Vg)	Stuffed & roasted bell peppers (Vg)	Black quinoa, squash & avocado salad (Vg)	Broccoli & pine nut pappardelle (Vg)	Tofu club sandwich (Vg)	Vegan chilli "no" carne (Vg)	Roasted summer vegetables & chickpeas (Vg)
Avocado & lime seared chicken breast (GF)	Pan fried hake, tomato & caper sauce (GF)	Beef ragu (GF)	Chipotle & raspberry pork chop (GF)	Filipino chicken adobo (GF)	6oz Beef rump steak (GF)	Garlic & thyme roasted Lamb leg (GF)
Banana bread (Vg)	Fresh fruit salad & quince sorbet (Vg) (GF)	Vanilla cupcake (Vg)	Pumpkin scone with Maple glaze (Vg)	Coconut & chocolate tart (Vg)	Carrot cake (Vg)	Chocolate brownie (Vg)
Trio berry amore (GF)		Eton mess (GF)	Syrup sponge pudding (GF)	Strawberry & rhubarb cheesecake (GF)	Cherry Bakewell tart (GF)	Chocolate mousse (GF)

GF = Gluten Free
Vg = Vegan Friendly