



## DINNER

## WEEK 1

### MONDAY

#### Mains

Chicken and chorizo gumbo  
 Creole jerk salmon  
 Caribbean style fruity  
 curry (v)  
 Plant based jambalaya (vg)  
 Linguine with soya mince  
 bolognaise (vg)

#### Sides

White and brown rice  
 Steamed broccoli  
 Cajun corn on the cob

#### Dessert

Banoffee pie

### TUESDAY

#### Chef's special

An opportunity for your hall  
 chef's team to demonstrate  
 their culinary skills.  
 Creating a special menu  
 unique to your hall.

#### Mains

Penne with arrabiata  
 sauce (vg)

### WEDNESDAY

#### Mains

Creamy pesto chicken  
 Smoked paprika pork  
 steaks  
 Italian roasted vegetable  
 gnocchi (v)  
 Smoked tofu and sundried  
 tomato risotto (vg)  
 Farfalle with tomato and  
 basil sauce (vg)

#### Sides

Lyonnais potatoes  
 Garlic bread  
 Ratatouille  
 Baton carrots

#### Dessert

Basque cheesecake

### THURSDAY

#### Mains

Chicken tagine  
 Lamb shish kebabs served  
 with a flatbread  
 Vegetable and bean  
 tagine (v)  
 Assorted falafels with flat  
 bread (vg)  
 Fusilli with alfredo sauce (v)

#### Sides

Herby diced potatoes  
 Couscous  
 Harissa roasted carrots  
 Green beans

#### Dessert

Malva cake

### FRIDAY

#### Mains

Fish goujon sub with aioli  
 and watercress  
 BBQ pulled pork sub  
 Quorn marinara meatball  
 sub (v)  
 Quorn fillet sub with  
 plant-based garlic mayo  
 and watercress (vg)  
 Spaghetti with tomato and  
 chilli sauce (vg)

#### Sides

Waffle fries  
 Mushy peas  
 Baked beans

#### Dessert

Churros with Biscoff sauce

### SATURDAY

#### Mains

Hot and spicy chicken tinga  
 Turkey  
 Chilli taco  
 Mixed bean taco (v)  
 Butternut squash and feta  
 filo pastry parcel (vg)

#### Sides

Chipotle spiced rice  
 Guacamole, salsa and sour  
 cream  
 Garlic and herb roasted  
 courgette  
 Mexican sweetcorn

#### Dessert

Home-baked cookies

### SUNDAY

#### Mains

Roast beef and Yorkshire  
 pudding  
 Garlic and herb turkey steak  
 Vegetable and Cheddar  
 hotpot (v)  
 Plant based 'steak style'  
 pie (vg)

#### Sides

Roast potatoes  
 Cauliflower  
 Sliced carrots  
 Gravy

#### Dessert

Apple and blackberry pie  
 with custard

### DAILY

Baked potato with baked beans, tuna or grated cheese

Self-service salad bar

Daily choice of either tuna, hard-boiled egg or cheese (please request from counter staff)

A selection of fruit yoghurt pots

A selection of whole fruits



## DINNER

## WEEK 2

### MONDAY

#### Mains

Chicken, mushroom, and spinach lasagne  
 Honey and garlic pork steak  
 Quorn buffalo wings (v)  
 Roasted vegetables with kiwi salsa (vg)  
 Linguine with red pesto (vg)

#### Sides

Paprika dusted potato wedges  
 Sautéed green cabbage with garlic  
 Steamed broccoli

#### Dessert

Honeycomb slice

### TUESDAY

#### Chef's special

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#### Mains

Penne with creamy tomato and chicken sauce

### WEDNESDAY

#### Mains

Individual steak pie  
 Chicken and mushroom pie  
 Vegetable cottage pie (v)  
 Samosa pie (vg)  
 Spaghetti with marinara sauce (vg)

#### Sides

Mashed potato  
 Peas  
 Baton carrots  
 Gravy

#### Dessert

Eton mess

### THURSDAY

#### Mains

Assorted chicken drumsticks  
 Seafood enchiladas  
 Roasted wild mushroom risotto (v)  
 Squash and bean enchiladas (vg)  
 Fusilli with soya mince bolognaise (vg)

#### Sides

Sauté potatoes  
 Roasted cauliflower  
 Green beans

#### Dessert

Assorted doughnuts

### FRIDAY

#### Mains

Salmon, lemon and dill fishcakes  
 Southern fried popcorn chicken with BBQ dip  
 Crispy Quorn dippers with BBQ dip (v)  
 Plant-based parmigiana (vg)  
 Farfalle with creamy mushroom and garlic sauce (v)

#### Sides

French fries  
 Peas and sweetcorn  
 Roasted courgette

#### Dessert

Chocolate orange gateaux

### SATURDAY

#### Mains

BBQ chicken wraps  
 Spicy pork fajita  
 Mock chicken wraps (v)  
 Soya balti burrito (vg)

#### Sides

Curly fries  
 Guacamole, salsa, & sour cream  
 Mini corn on the cob  
 Baked beans

#### Dessert

Ice-cream pots

### SUNDAY

#### Mains

Honey and mustard roast gammon  
 Roast turkey  
 Spinach and feta turnover (v)  
 Lentil and green bean loaf (vg)

#### Sides

Roast potatoes  
 Baby carrots  
 Farmhouse vegetables  
 Gravy

#### Dessert

Homemade chocolate sponge with chocolate sauce

### DAILY

Baked potato with baked beans, tuna or grated cheese

Self-service salad bar

Daily choice of either tuna, hard-boiled egg or cheese (please request from counter staff)

A selection of fruit yoghurt pots

A selection of whole fruits



## DINNER

## WEEK 3

### MONDAY

#### Mains

Katsu chicken  
Sweet and sour pork  
Sweet and sour Quorn (v)  
Szechuan tofu (vg)  
Linguine with Neapolitan sauce (vg)

#### Sides

Brown and white rice  
Prawn crackers  
Edamame with chilli salt  
Stir-fried Sichuan cabbage

#### Dessert

Carrot cake

### TUESDAY

#### Chef's special

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#### Mains

Conchiglie with basil pesto

### WEDNESDAY

#### Mains

Spanish beef stew  
Mediterranean chicken pasta  
Vegetable paella (v)  
Spicy tofu stuffed peppers (vg)  
Fusilli with veggie meatballs in tomato sauce (v)

#### Sides

Patatas bravas  
Sweetcorn  
Roasted paprika peppers

#### Dessert

Iced yum-yum

### THURSDAY

#### Mains

Pork meatballs in stroganoff sauce  
Turkey and lentil ragu  
Porcini ravioli in a creamy garlic sauce (v)  
Spicy squash risotto (vg)  
Spaghetti with roasted red pepper sauce (vg)

#### Sides

Garlic bread  
Potato wedges  
Green beans  
Roasted Mediterranean veg

#### Dessert

Summer pudding with vanilla ice-cream

### FRIDAY

#### Mains

Battered fish of the day  
Southern fried chicken goujons  
Quorn and mushroom dipper combo (v)  
Buttermilk southern fried Quorn (vg)  
Penne with arrabbiata (vg)

#### Sides

Chunky chips  
Garden peas  
Baked beans

#### Dessert

Tripple chocolate gateaux

### SATURDAY

#### Mains

Fillet of fish burger  
Jerk chicken burger  
Mock chicken burger (v)  
Spicy bean burger (vg)

#### Sides

Tater-tots with nacho cheese sauce  
Gherkins, jalapenos and sliced cheese  
Sauté onions  
Sweetcorn

#### Dessert

Assorted muffins

### SUNDAY

#### Mains

Roast pork with apple sauce  
Roast chicken supreme  
Creamy vegetable pie (v)  
Sweet potato cottage pie (vg)

#### Sides

Roast potatoes  
Steamed broccoli  
Sliced carrots  
Gravy

#### Dessert

Homemade apple and pear cake with pouring cream

### DAILY

Baked potato with baked beans, tuna or grated cheese

Self-service salad bar

Daily choice of either tuna, hard-boiled egg or cheese (please request from counter staff)

A selection of fruit yoghurt pots

A selection of whole fruits