LUNCH MENU

WEEK 3



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Elote Corn Soup Served with Freshly baked bread and toppings	Broccoli chilli Soup Served with Freshly baked bread and toppings	Soup of the Day Served with Freshly baked bread and toppings	Mushroom and Tarragon Soup Served with Freshly baked bread and toppings	Tomato Soup Served with Freshly baked bread and toppings	Continental breakfast	
Street Food Chorizo loaded sweet potato fries Sweetcorn Salsa	Street Food Vegan Bean and Rice Bowl, Guac, Jalapeno, Shredded Lettuce	Street Food Bean burger with loaded fries (vegan)	Street Food Falafel, beetroot hummus, flatbread, couscous (vegan)	Street Food Tandoori chicken leg Coconut rice with red beans and mango		Cooked breakfast
	(vegan) Pan fried seabass,			slaw		Sausage Bacon
Cumin, white wine roast chicken	chimichurri	Roast Chicken	Chicken skewers, Flatbread (halal)	Freshly Battered Haddock	Boiled egg	Vegan Sausage Hash Brown
Mexican Black Bean and Butternut Squash (vegan)	Butternut squash, sage, brown butter gnocchi with feta (∨)	Vegetable lasagne	Chickpea and spinach with honeyed sweet potato (∨)	Tomato keftedes (∨)	Beans Toast Jam Butter Honey Croissant Pain au chocolate Yoghurt Cereal	Grilled Tomatoes Mushrooms Eggs Beans Toast
Tortilla wraps	Gnocchi	Garlic and Rosemary Roast Potatoes	Fries	Triple cooked chips		
Sweet potato Fries	Lemon and Thyme New Potato	Fries	Olive, Raisin and Caper Giant Couscous	Coconut rice with red beans and mango		
Sweetcorn salsa	Peas, mangetout with dill and lemon	Cumin roast carrots	Corn and Peach Salsa	Chip Shop Style Minted Mushy Peas		
Mixed peppers	Courgette with caraway seed	Roasted Aubergine and Red Peppers	Tzatziki, Hummus, Cucumber Salad	Garden Peas		
White Chocolate and Cranberry Muffins	Coffee cake	Coconut traybake	Eton Mess	Butterscotch pudding		

FOR ALLERGEN INFORMATION PLEASE SPEAK TO A MEMBER OF THE TEAM.