



CHELtenham
COLLEGE

FOUNDED IN 1997

HOLROYD HOWE

FEEDING INDEPENDENT MINDS

Food



Nutrition



BREAKFAST

Week One	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Hot Items	Bacon Turkey bacon Vegan bacon Baked beans Hash Browns	Gluten free Pork sausage Chicken sausage Veggie sausage Plum tomatoes Mushrooms	Bacon Turkey bacon Vegan bacon Baked beans Mushrooms	Gluten free Pork sausage Chicken sausage Veggie sausage Baked beans Potato waffles	Bacon Turkey bacon Vegan bacon Plum tomatoes Mushrooms	Gluten free Pork sausage Chicken sausage Veggie sausage Mushrooms Baked beans	Toasted English muffin Pork sausage patty Grilled English back bacon Grilled chicken sausage Vegan sausage patty Hashbrowns Baked beans Panfried mushrooms Grilled tomato
Eggs	Poached eggs Boiled eggs	Rolled omelette plain Rolled omelette with cheese Boiled eggs	Fried eggs Boiled eggs	Scrambled eggs Boiled eggs	Poached eggs Boiled eggs	Fried eggs Boiled eggs	Mini omelette plain Mini omelette with cheese & tomato
Daily Specials	Pain au chocolate	Yoghurt Bar Over night berry oats Mango smoothie jar topped with granola Natural yoghurt and fruit puree and toppings	Crepes and American pancakes Maple syrup Sugar and fresh lemons	Croissants	Toasted crumpets Toasted crumpets with cheese	Cinnamon rolls	Croissants
Daily Breakfast Items	Porridge station with toppings Soya milk porridge Selection of breakfast cereals Yoghurt station with fruit puree and toppings	Porridge station with toppings Soya milk porridge Selection of breakfast cereals Yoghurt station with fruit puree and toppings	Porridge station with toppings Soya milk porridge Selection of breakfast cereals Yoghurt station with fruit puree and toppings	Porridge station with toppings Soya milk porridge Selection of breakfast cereals Yoghurt station with fruit puree and toppings	Porridge station with toppings Soya milk porridge Selection of breakfast cereals Yoghurt station with fruit puree and toppings	Porridge station with toppings Soya milk porridge Selection of breakfast cereals Yoghurt station with fruit puree and toppings	Porridge station with toppings Soya milk porridge Selection of breakfast cereals Smoothie bowls with toppings
Bread	Toasting station with selection of bread	Toasting station with selection of bread	Toasting station with selection of bread	Toasting station with selection of bread	Toasting station with selection of bread	Toasting station with selection of bread	Toasting station with selection of bread
		Plain bagels / multi-grain soft roll		Plain bagels / multi-grain soft roll		Cinnamon bagels / Scotch morning roll	



BREAKFAST

Week Two	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Hot Items	Bacon Turkey bacon Vegan bacon Mushrooms Plum tomatoes	Gluten free Pork sausage Chicken sausage Veggie sausage Mushrooms Baked beans	Bacon Turkey bacon Vegan bacon Baked beans Hash browns	Gluten free Pork sausage Chicken sausage Veggie sausage Plum tomatoes Baked beans	Bacon Turkey bacon Vegan bacon Baked beans Mushrooms	Gluten free Pork sausage Chicken sausage Veggie sausage Baked beans Potato waffles	Toasted English muffin Pork sausage patty Grilled English back bacon Grilled chicken sausage Vegan sausage patty Hash browns Baked beans Panfried mushrooms Grilled tomato
Eggs	Rolled omelette plain Rolled omelette with cheese Boiled eggs	Poached eggs Boiled eggs	Fried eggs Boiled eggs	Breakfast frittata Boiled eggs	Poached eggs Boiled eggs	Fried eggs Boiled eggs	Scrambled eggs Boiled eggs
Daily Specials	Mini chocolate and blueberry muffins	Toasted crumpets Toasted crumpets with cheese	Pain au chocolat	Apple lattice	Yoghurt Bar Overnight berry oats Blueberry smoothie jar topped with granola Natural yoghurt and fruit puree and toppings	Croissants	Chocolate twist
Daily Breakfast Items	Porridge station with toppings Soya milk porridge Selection of breakfast cereals Yoghurt station with fruit puree and toppings	Porridge station with toppings Soya milk porridge Selection of breakfast cereals Yoghurt station with fruit puree and toppings	Porridge station with toppings Soya milk porridge Selection of breakfast cereals Yoghurt station with fruit puree and toppings	Porridge station with toppings Soya milk porridge Selection of breakfast cereals Yoghurt station with fruit puree and toppings	Porridge station with toppings Soya milk porridge Selection of breakfast cereals Yoghurt station with fruit puree and toppings	Porridge station with toppings Soya milk porridge Selection of breakfast cereals Yoghurt station with fruit puree and toppings	Porridge station with toppings Soya milk porridge Selection of breakfast cereals Smoothie bowls with toppings
Bread	Toasting station with selection of bread	Toasting station with selection of bread	Toasting station with selection of bread	Toasting station with selection of bread	Toasting station with selection of bread	Toasting station with selection of bread	Toasting station with selection of bread
	Bloomer bread / Scotch morning roll		Petit Pain / multi-grain soft roll		Cinnamon bagel / Scotch morning roll		



BREAKFAST

Week Three	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Hot Items	Gluten free Pork sausage Chicken sausage Veggie sausage Baked beans Potato waffles	Bacon Turkey bacon Vegan bacon Plum tomatoes Mushrooms	Gluten free Pork sausage Chicken sausage Veggie sausage Mushrooms Baked beans	Bacon Turkey bacon Vegan bacon Baked beans Hash browns	Gluten free Pork sausage Chicken sausage Veggie sausage Mushrooms Plum tomatoes	Bacon Turkey bacon Vegan bacon Baked beans Mushrooms	Toasted English muffin Pork sausage patty Grilled English back bacon Grilled chicken sausage Vegan sausage patty Hash browns Baked beans Panfried mushrooms Grilled tomato
Eggs	Poached eggs Boiled eggs	Fried eggs Boiled eggs	Rolled omelette plain Rolled omelette with cheese Boiled eggs	Poached eggs Boiled eggs	Fried eggs Boiled eggs	Breakfast frittata Boiled eggs	Scrambled eggs Boiled eggs
Daily Specials	Croissants	Toasted crumpets Toasted crumpets with cheese	Chocolate twist	Yoghurt Bar Overnight berry oats Blueberry smoothie jar topped with granola Natural yoghurt and fruit puree and toppings	Belgium waffles Chocolate sauce Fruit compote	Crepes and American pancakes Chocolate orange hummus Maple syrup Sugar and fresh lemons	Pain au chocolat
Daily Breakfast Items	Porridge station with toppings Soya milk porridge Selection of breakfast cereals Yoghurt station with fruit puree and toppings	Porridge station with toppings Soya milk porridge Selection of breakfast cereals Yoghurt station with fruit puree and toppings	Porridge station with toppings Soya milk porridge Selection of breakfast cereals Yoghurt station with fruit puree and toppings	Porridge station with toppings Soya milk porridge Selection of breakfast cereals Yoghurt station with fruit puree and toppings	Porridge station with toppings Soya milk porridge Selection of breakfast cereals Yoghurt station with fruit puree and toppings	Porridge station with toppings Soya milk porridge Selection of breakfast cereals Yoghurt station with fruit puree and toppings	Porridge station with toppings Soya milk porridge Selection of breakfast cereals Smoothie bowls with toppings
Bread	Toasting station with selection of bread	Toasting station with selection of bread	Toasting station with selection of bread	Toasting station with selection of bread	Toasting station with selection of bread	Toasting station with selection of bread	Toasting station with selection of bread
		Cinnamon bagels / Scotch morning roll		Petit Pain / multi-grain soft roll		Bloomer bread / Scotch morning roll	



LUNCH

Week One	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Soup	Miso vegetable broth	Pea & mint	Curried lentil	Winter vegetable	Tomato & basil	Mushroom & tarragon	
Main Meals	<p>Portuguese grilled Piri Piri chicken breast</p> <p>(Charred chicken in a chilli-based marinade.)</p>	<p>Classic British Shepherd's Pie</p> <p>(Minced lamb in rich gravy with carrots & peas, topped with fluffy mashed potatoes.)</p>	<p>Spanish style chicken, red pepper and butterbean stew</p> <p>(Hearty stew with paprika and garlic flavours.)</p>	<p>Hungarian beef Goulash and sour cream</p> <p>(Tender pieces of beef, with root vegetable and red peppers, in a rich broth heavily seasoned with smokey paprika, finished with a glob of sour cream.)</p>	<p>Breaded fish with homemade tartare sauce</p> <p>(A mild, flaky white fish coated in a golden, crispy breadcrumb crust. Oven-baked for a healthier twist, this sustainably sourced pollock is a tasty and nutritious option, perfect for a balanced lunch.)</p>	<p>Meatballs in tomato sauce with wholemeal penne pasta</p> <p>(Meatballs in rich tomato sauce, served with penne pasta.)</p>	Brunch
	<p>Indonesian fried rice with mackerel</p> <p>(Strongly spiced fried rice, with an earthy, smoky flavour and rich flakes of smoked mackerel.)</p>	<p>Pork Noodles in black bean sauce</p> <p>(Pork strips in a sauce consisting of fermented black beans, garlic, ginger, soy sauce and Chinese vinegar, served with noodles.)</p>	<p>Rigatoni sausage bake</p> <p>(A rich and satisfying oven-baked pasta dish featuring tender rigatoni, sausage, and tomato sauce, all topped with a generous layer of melted mozzarella and parmesan cheese.)</p>	<p>Tandoori roasted chicken with mint yoghurt</p> <p>(Spicy, marinated roast chicken served with a cool mint yoghurt dip.)</p>	<p>Fajita chicken pasta bake</p> <p>(Aromatic flavours of a classic Mexican fajita, combine with chicken and pasta.)</p>	<p>Tuna melt panini</p> <p>(Panini, filled with tuna mayonnaise and melted cheddar cheese.)</p>	
	<p>Mexican black bean and mushroom chilli</p> <p>(Roasted mushrooms and black turtle beans in a Mexican style spicy tomato sauce.)</p>	<p>Root vegetable Shepherd's Pie</p> <p>(Roasted root vegetables and adzuki beans in a rich gravy, topped with creamy garlic mashed potatoes.)</p>	<p>Tortilla de patatas</p> <p>(A traditional Spanish tapa, made with potatoes, onions and eggs.)</p>	<p>Butterbean, olive and aubergine cassoulet</p> <p>(Hearty one-pot stew with aubergines soaking up the flavours of oregano and cinnamon.)</p>	<p>Falafel and spinach quarter pounder burger</p> <p>(Mild spiced middle eastern style burger, with crisp iceberg lettuce and minted mayonnaise served in a vegan brioche bun.)</p>	<p>Plant based meatballs in tomato sauce and wholemeal penne pasta</p> <p>(Plant-based vegan meatballs, in a rich tomato sauce, served with pasta.)</p>	
Sides	<p>Coriander rice</p> <p>Peas and sweetcom</p> <p>Green beans</p>	<p>Rustic potatoes with chive butter</p> <p>Savoy cabbage</p> <p>Seamed carrots</p> <p>Peas</p>	<p>Yellow vegetable rice</p> <p>Steamed kale</p> <p>Garlic and thyme panfried mushrooms</p> <p>Sweetcom</p>	<p>Wild rice</p> <p>Roasted cauliflower</p> <p>Steamed kale</p> <p>Carrots</p>	<p>Traditional chips</p> <p>Mushy peas</p> <p>Baked beans</p>	<p>Rosemary focaccia bread</p> <p>Mixed cabbage, sun-dried tomato, Italian herb and olive slaw</p>	
Desserts	<p>Beetroot brownie and cream</p> <p>Fruit yoghurt</p> <p>Fresh fruit</p>	<p>Rice Pudding and strawberry compote</p> <p>Millionaire Pots</p> <p>Fresh fruit</p> <p>Fruit yoghurt</p>	<p>Chocolate traybake with crushed Malteser topping</p> <p>Berry jelly</p> <p>Fruit yogurt</p>	<p>Caramel apple crumble and custard</p> <p>College Mess</p> <p>Fruit yoghurt</p> <p>Fresh fruit</p>	<p>Banoffee Cheesecake Pot</p> <p>Chocolate cornflake cake</p> <p>Fruit yoghurt</p> <p>Fresh fruit</p>	<p>Brookie</p> <p>Fruit Smoothie</p> <p>Fresh fruit</p>	



LUNCH

Week Two	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Soup	Tuscan bean & vegetable	Tomato & pepper	Minestrone	White bean, spinach & kale	Chilli & butternut squash	French onion	
Main Meals	<p>Katsu curry</p> <p>(Crunchy crumbed fried chicken, with a Japanese style sweet curry sauce.)</p>	<p>Cumberland sausage ring and onion gravy</p> <p>(Chunky coarse cut pork sausage seasoned with black pepper & herbs, coiled into a traditional ring.)</p> <p>Chicken sausage</p>	<p>Lancashire Hotpot</p> <p>(Slow cooked tender chunks of lamb, in a rich gravy with carrots and onions, topped with thyme glazed slices of potato.)</p>	<p>Lasagne al fomo (Beef lasagne)</p> <p>(Italian dish made of stacked layers of lasagna alternating with beef ragù, Béchamel sauce, cheese, and seasoning.)</p>	<p>Crunchy baked breaded fish with homemade tartare sauce</p> <p>((A mild, flaky white fish coated in a golden, crispy breadcrumb crust. Oven-baked for a healthier twist, this sustainably sourced pollock is a tasty and nutritious option, perfect for a balanced lunch.)</p>	<p>Wholemeal pasta bolognaise</p> <p>(Ground beef slow cooked in onions, tomatoes and garlic, giving a rich sauce served with pasta, and parmesan cheese.)</p>	Brunch
	<p>Fusilli in creamy tomato and spinach sauce</p> <p>(Pasta, coated in a mascarpone tomato and spinach sauce.)</p>	<p>Fragrant lemongrass and coconut chicken stir fry with rice</p> <p>(Thai-inspired chicken and oriental vegetable stir-fry.)</p>	<p>Mac & Cheese</p> <p>(Macaroni pasta, in a creamy rich cheddar cheese sauce, topped with parmesan, and crispy fried onions.)</p>	<p>Kale and butternut squash creamy risotto</p> <p>(A vegetarian risotto made with roasted butternut squash and fresh kale, gently cooked with arborio rice in a savoury vegetable stock, finished with a splash of cream and a sprinkle of Parmesan for a rich, velvety finish. Packed with flavour and seasonal goodness.)</p>	<p>Chip shop battered sausage</p> <p>(Pork sausage, covered in crisp 'Cheltenham College' own recipe batter.)</p>	<p>Fish Pie</p> <p>(Pollock, smoked haddock and prawns in a cream and dill sauce, topped with buttery mashed potatoes.)</p>	
	<p>Plant based chicken Katsu curry</p> <p>(Crunchy crumbed fried plant-based chicken, with a Japanese style sweet curry sauce.)</p>	<p>Glamorgan Sausage</p> <p>(A traditional Welsh vegetarian sausage made with leeks, mature cheese, and breadcrumbs, lightly seasoned and pan-fried until golden. Crispy on the outside and soft on the inside.)</p>	<p>Aubergine, tomato and falafel skewer with lemon tahini sauce</p> <p>(Layers of aubergine, tomato, and mildly spiced falafel, skewered together, drizzled in a fresh lemon and nutty flavoured tahini dressing.)</p>	<p>Roasted vegetable and butternut squash lasagna</p> <p>(Roasted peppers, mushrooms and courgettes with lentils in a tomato sauce, layered between sheets of butternut squash, topped with a rich plant-based cream cheese sauce.)</p>	<p>Penne pasta in tomato and mascarpone sauce topped with parmesan</p> <p>(Penne tossed in a rich tomato and mascarpone sauce, finished with a sprinkle of parmesan for added flavour.)</p>	<p>Quorn bolognaise with penne pasta</p> <p>(Vegetarian mince in a rich bolognaise sauce with mushrooms, served with pasta.)</p>	
Sides and	<p>Sticky rice</p> <p>Stir-fry oriental style vegetables</p>	<p>Creamy mashed potato</p> <p>Broccoli</p> <p>Carrots and peas</p>	<p>Steamed new potatoes coated in thyme infused oil</p> <p>Ginger roasted courgettes</p> <p>Steamed carrots</p>	<p>Garlic ciabatta bread</p> <p>Peas and sweetcorn</p> <p>Broccoli</p>	<p>Traditional chips</p> <p>Mushy peas</p> <p>Baked beans</p> <p>Curry sauce</p>	<p>Garlic ciabatta bread</p> <p>Medley of Mediterranean roasted vegetables</p>	
Desserts	<p>College Cake</p> <p>Banoffee yoghurt</p>	<p>Chocolate Crunch with strawberry custard</p> <p>Mango Fool</p> <p>Sticky Ginger Cake</p>	<p>Frosted Carrot Cake</p> <p>Fruit yoghurt</p>	<p>Traditional flapjack</p> <p>Blackberry Oreo Tart</p>	<p>Custard cream blondie</p> <p>Berry layered yoghurt</p>	<p>Chocolate orange cake with chocolate sauce</p> <p>Fruit Smoothie</p> <p>Raspberry yoghurt</p>	



LUNCH

Week Three	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Soup	Creamy cauliflower	Leek & potato	Super green	French onion	Roasted tomato & basil	Carrot & coriander	Brunch
Main Meals	<p>Slow cooked beef pie with cheddar mash</p> <p>(Tender pieces of beef cooked slowly in rich gravy with root vegetables, topped in cheddar cheese mashed potato.)</p>	<p>Parmesan chicken, ratatouille traybake</p> <p>(Chicken breasts, roasted with red peppers, onions, courgettes, aubergines & tomatoes, with a crunchy parmesan topping.)</p>	<p>Moroccan lamb and chickpeas</p> <p>(Slow-cooked pieces of lamb, cooked in warming, Moroccan spices.)</p>	<p>Creamy chicken and leek pie</p> <p>(Succulent chunks of chicken in a creamy leek sauce, topped with light flaky pastry.)</p>	<p>Breaded fish with homemade tartare sauce</p> <p>(A mild, flaky white fish coated in a golden, crispy breadcrumb crust. Oven-baked for a healthier twist, this sustainably sourced pollock is a tasty and nutritious option, perfect for a balanced lunch.)</p>	<p>Ham and mushroom penne carbonara style</p> <p>(Penne pasta in a creamy parmesan and black pepper sauce.)</p>	
	<p>Pork chow mein</p> <p>(Strips of pork and noodles with a sweet and savoury umami flavour.)</p>	<p>Leek and smoked haddock pie</p> <p>(Slightly salty smokey pieces of haddock and white fish, in a rich cream sautéed leek sauce, topped with cheddar mashed potato.)</p>	<p>Cajun butterfly chicken with lime creme fraiche</p> <p>(Spicy garlic chicken, complemented by a cool zingy lime creme fraiche.)</p>	<p>Yeung chow fried rice</p> <p>(Chinese style fried rice with pork, ham and prawns.)</p>	<p>Pork and apple burger with caramelised onion chutney and cheese</p> <p>(Juicy pork and apple patty, topped with caramelised onion chutney and cheddar cheese in a brioche bun.)</p>	<p>Gnocchi and chorizo in a creamy tomato sauce</p> <p>(Gnocchi pieces cooked in a rich creamy tomato sauce topped with mozzarella.)</p>	
	<p>Tofu fried rice</p> <p>(Oriental flavoured tofu, stir-fried with rice, mushrooms and peppers.)</p>	<p>Wild mushroom risotto</p> <p>(Short grain rice cooked in a white wine broth, full of meaty mushrooms, finished with thyme and plant-based cream.)</p>	<p>Moroccan Falafel hash and babba ganoush</p> <p>(Khobez bread, covered with a blend of roasted aubergine, lemon, garlic and tahini, topped with baby spinach, pomegranate seeds, pumpkin seeds and moroccan spiced falafel.)</p>	<p>Curried spinach and chickpea filo topped pie</p> <p>(Spinach and chickpeas cooked in a mild curry sauce, topped with delicate layers of crisp filo pastry.)</p>	<p>Baked feta crumble topped pasta</p> <p>(Penne pasta with sweet tomatoes and tangy, salty feta cheese.)</p>	<p>Plant based chorizo pasta</p> <p>(Penne pasta in a rich tomato sauce with plant-based chorizo sausage.)</p>	
Sides and	<p>New potatoes roasted in garlic infused oil and rosemary</p> <p>Tender stem broccoli Steamed carrots Peas</p>	<p>Steamed rice</p> <p>Fine green beans Sweetcorn and peas</p>	<p>Lemon and apricot couscous</p> <p>Roasted peppers and aubergine Pan-fried kale</p>	<p>Mashed potatoes</p> <p>Broccoli Carrots</p>	<p>Traditional chips</p> <p>Garden peas Baked beans</p>	<p>Garlic ciabatta bread</p> <p>Steamed peas Broccoli Sweetcorn</p>	
Desserts	<p>Rocky Road Fruit yoghurt</p>	<p>Jam sponge and custard Mocha traybake Cherry crumble pot</p>	<p>Lemon and poppyseed cake Topped with lemon Buttercream Chocolate trifle</p>	<p>Spiced liced biscuit Red Velvet Cake Fruit yoghurt</p>	<p>Apple and pumpkin seed flapjack Black Forest Pots</p>	<p>Black bean Brownie Fruit Smoothie Fruit yoghurt</p>	



SUPPER

Week One	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Mains	<p>Slow cooked steak pie (Tender chunks of beef in a rich gravy, topped with a homemade short crust pastry.) Colcannon mash Steamed carrots Broccoli</p>	<p>The Chicken Caesar burger (Crispy crumb chicken, in a brioche bun with crisp ice-berg lettuce and Caesar dressing) French fries Buttered mini corn cobs BBQ baked beans</p>	<p>Pasta bar Fusilli pasta Tuscan pulled pork ragu (Slow-cooked pulled pork in a rich tomato and herb sauce, inspired by Tuscan flavours.)</p>	<p>Roast lamb carvery (Slow cooked leg of lamb, freshly carved by our team of Chefs.) Rich red wine gravy Garlic and rosemary roasted potatoes Fresh carrots Sauté leeks and kale Minted peas Gravy Mint sauce</p>	<p>Chicken tikka masala (Roasted, marinated chunks of chicken in a creamy spiced sauce.) Steamed rice Sag aloo Naan bread fingers Mini Poppadom's Mango chutney Indian onion chutney Raiti</p>	<p>College traditional post match Tea (Pork sausages, from Dennis' family butchers, crisp thick cut traditional chips served with lashings of baked beans.) A selection of Chefs' specials</p>	<p>Traditional roast pork carvery (Slow roasted leg of pork, freshly carved by our team of Chefs, with all the trimmings.) Sea salted roast potatoes Sage and onion stuffing Apple sauce Fresh carrots Peas Cauliflower Cheese Gravy</p>
	<p>Creamy chicken and leek pie (Succulent pieces of chicken, in a creamy leek and white wine sauce, topped with flaky puff pastry.) Colcannon mash Steamed carrots Broccoli</p>	<p>The spicy chicken fillet burger (Naked Cajun chicken fillet, with crispy ice-burg lettuce and Sriracha mayo) French fries Buttered mini corn cobs BBQ baked beans</p>	<p>Tomato and fresh basil (A light and tasty pasta sauce made with ripe tomatoes and freshly chopped basil.) Tuna, sweetcorn and broccoli pasta bake (A creamy pasta bake with tender tuna, sweetcorn, and broccoli, topped with a golden cheese crust.) Tortellioni formaggio tossed in rosemary oil</p>	<p>Mushroom and leek Wellington, with cream sauce (A golden, flaky puff pastry filled with a savoury blend of sauté mushrooms, caramelised leeks, fresh herbs, and a hint of garlic.) Sea salted roast potatoes Fresh carrots Peas Cauliflower Cheese</p>	<p>Tofu madras (Fairly hot flavoured soy protein, in a dark red thick sauce with a slightly tangy note.) Steamed rice Sag aloo Naan bread fingers Mini poppadoms Mango chutney Indian onion chutney Raiti</p>		<p>Plant-based mushroom steak (Earthy, juicy, mushroom steak, seared & caramelised.) Plant-based cream and peppercorn sauce Garlic and rosemary roasted potatoes Fresh carrots Sauté leeks & kale Minted peas</p>
	<p>Curried lentil and chickpea pie (Chunky roasted vegetables & lentils cooked with mild curry spices, topped with crunchy filo pastry.) Colcannon mash Steamed carrots Broccoli</p>	<p>Spicy bean burger (Breaded spicy bean burger with crispy ice-burg lettuce and garlic mayo) French fries mini corn cobs BBQ baked beans</p>	<p>(Soft pasta parcels filled with creamy cheese, lightly tossed in fragrant rosemary-infused oil.) Tomato and olive oil focaccia Cheese, garlic and mixed herb bread stick Mixed Italian salad (Cos lettuce, Napoli olives, plum tomatoes, balsamic onions.)</p>	<p>Noodle bar (Thick chop suey style noodles, served with a choice of Asian style sauces)</p>	<p>Pasta bar (Penne pasta, served with a choice of two sauces, topped with parmesan cheese and croutons.)</p>		
	<p>Soup bar (A choice of freshly in-house made soups, served with croutons and crusty baked bread)</p>	<p>Jacket potato bar (Crisp, fluffy baked potatoes with a choice of fillings)</p>		<p>Salad Bar Caesar Salad bar</p>			
Desserts	Biscoff rice crispy cake	Ice-cream tubs	Chocolate chip cookies	Apple and cinnamon crumble and custard	Iced blueberry cake		Chef's choice
	Orange jelly with mandarins	Cherry cake	Fruit yoghurt	Lemon cheesecake pots	Raspberry Pavalova pots		Fruit yoghurts



SUPPER

Week Two	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	
Mains	<p>Tortilla chips</p> <p>Beef chilli (Ground beef/kidney bean mixture seasoned with chili, cumin, and oregano.)</p> <p>Fajita chicken (Tex-mex dish consisting of grilled chicken, grilled onions and peppers, spiced with chilli, garlic, cumin and paprika.)</p>	<p>Roast chicken breast With Yorkshire pudding and sage and onion stuffing</p> <p>(Tender roast chicken breast served with a classic Yorkshire pudding and a savoury sage & onion stuffing.)</p> <p>Sea salt roasted potatoes Steamed carrots Peas Mashed swede</p>	<p>Chicken Kiev pasta bake</p> <p>(Tender pieces of chicken and pasta in a creamy garlic sauce, topped with crunchy garlic breadcrumbs and grated cheese.)</p>	<p>BBQ pork ribeye steak</p> <p>(Juicy pork ribeye steak, marinated in smokey BBQ spice mix.) Cheddar mash Pan fried mushrooms Onion rings</p>	<p>Korean chilli, sesame and honey chicken</p> <p>(Chicken pieces cooked in a sweet and mildly spicy Korean-style glaze made with gochujang chilli paste, honey, and toasted sesame oil.) Steamed rice Spicy Korean slaw</p>		<p>Maple glazed gammon</p> <p>Maple and wholegrain mustard jus Sea salt and black pepper roasted baby potatoes Fresh carrots Sauté leeks and kale Cauliflower cheese Gravy</p>	
	<p>Mixed bean chilli</p> <p>(A hearty, slow-simmered blend of mixed beans, tomatoes, peppers, and warm spices, creating a rich and comforting plant-based chilli with a subtle kick.)</p>	<p>Lentil loaf with balsamic onion gravy</p> <p>(Combination of beans, lentils, vegetables and oats, with a firm yet tender and "meaty" texture.)</p>	<p>Pizza pasta</p> <p>(Pasta in rich tomato sauce, with pepperoni and ham, topped with mozzarella.)</p> <p>Focaccia bread Peas and sweetcorn</p>	<p>BBQ pork ribeye steak</p> <p>(Juicy pork ribeye steak, marinated in smokey BBQ spice mix.) Cheddar mash Pan fried mushrooms Onion rings</p>	<p>Pork fried rice</p> <p>(A tasty mix of fluffy rice stir-fried with tender pieces of pork, fresh vegetables, and a light soy-based seasoning.)</p> <p>Chinese curry sauce</p>	<p>College traditional post match Tea</p> <p>(Pork sausages, from Dennis' family butchers, crisp thick cut traditional chips served with lashings of baked beans.)</p> <p>A selection of Chef's specials</p>	<p>Portobello mushroom Wellington</p> <p>(Savoury and elegant, this Portobello Wellington makes the perfect roast meat alternative.)</p> <p>Mushroom and sage jus Sea salt and black pepper roasted baby potatoes Fresh carrots Sauté leeks and kale Cauliflower cheese Gravy</p>	
	<p>Smoky sweet potato wedges Guacamole Tomato salsa Sour cream Nacho cheese sauce Jalapeños</p>		<p>Fusilli in creamy tomato and spinach sauce</p> <p>(Pasta, coated in a mascarpone tomato and spinach sauce.)</p> <p>Focaccia bread Peas and sweetcorn</p>	<p>Ciabatta bread filled with grilled vegetable and melted mozzarella</p> <p>(A warm ciabatta roll filled with a colourful mix of grilled vegetables and creamy melted mozzarella. Toasted to perfection.) Piri Piri coleslaw Rustic sea salt and chive potatoes</p>	<p>Spicy Korean tofu</p> <p>(Crispy tofu cubes tossed in a bold Korean-style sauce made with gochujang chilli paste, garlic, soy sauce, and a touch of sesame oil.)</p> <p>Steamed rice Spicy Korean slaw</p>			
	<p>Jacket potato bar (Crisp, fluffy baked potatoes with a choice of fillings.)</p>		<p>Posh beans on toast bar (Choice of different flavoured baked beans served on toasted bloomer bread topped with grated cheese.)</p>	<p>Noodle bar (Thick chop suey style noodles, served With a choice of Asian style sauces.)</p>	<p>Pasta bar (Penne pasta, served with a choice of two Sauces, topped with parmesan cheese and croutons.)</p>			
Desserts	<p>Biscoff rice crispy cake</p>	<p>Ice-cream tubs</p>	<p>Chocolate chip cookies</p>	<p>Apple and cinnamon crumble and custard</p>	<p>Iced blueberry cake</p>			<p>Chef's choice</p>
	<p>Orange jelly with mandarins</p>	<p>Cherry cake</p>	<p>Fruit yoghurt</p>	<p>Lemon cheesecake pots</p>	<p>Raspberry Pavlova pots</p>		<p>Fruit yoghurts</p>	
	<p>Fresh fruit</p>	<p>Fresh fruit</p>	<p>Fresh fruit</p>	<p>Fresh fruit</p>	<p>Fresh fruit</p>		<p>Fresh fruit</p>	



SUPPER

Week Three	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Mains	<p>Chicken Katsu curry</p> <p>(Crunchy crumbed fried chicken, with a Japanese style sweet curry Sauce.) Jasmin rice Stir-fry vegetables</p>	<p>Chilli Dog</p> <p>(Beechwood smoked sausage served in a hot dog roll, topped with cheese, refried beans, jalapeños, sriracha mayo and crushed nachos.) Fries Mini buttered corn cobs</p>	<p>Pasta bar</p> <p>Penne pasta</p> <p>Beef bolognese</p> <p>(Ground beef slow cooked in onions, tomatoes and garlic, giving a rich sauce served with pasta, and parmesan cheese.)</p> <p>Tomato and fresh basil</p> <p>(A light and tasty pasta sauce made with ripe tomatoes and freshly chopped basil.)</p>	<p>The Italian sub</p> <p>(Toasted sub roll filled with Italian meats, tomatoes and Mozzarella.)</p> <p>Sweet potato fries Coleslaw</p>	<p>Roast chicken</p> <p>(Juicy, breast of chicken, in a roast chicken and thyme gravy.) Sage stuffing Yorkshire pudding Garlic roasted potatoes Broccoli Steamed carrots Roasted cauliflower</p>	<p>College traditional post match Tea</p> <p>(Pork sausages, from Dennis' family butchers, crisp thick cut traditional chips served with lashings of baked beans.)</p> <p>A selection of Chef's specials</p>	<p>Roast turkey carvery</p> <p>(Roasted succulent turkey breast, freshly carved by our team of Chefs, with all the trimmings.) Thyme roasted potatoes Cranberry and toasted pumpkin seed stuffing Fresh carrots Steamed broccoli Honey roasted parsnips Gravy</p>
	<p>Plant-based chicken Katsu curry</p> <p>(Crunchy crumbed fried plant-Based chicken, with a Japanese Style sweet curry sauce.) Jasmin rice Stir-fry vegetables</p>	<p>BBQ Dog</p> <p>(Beechwood smoked sausage served in a hot dog roll, topped With Monterey Jack cheese, bacon bits, crispy fried onions & BBQ sauce.) Fries Mini buttered corn cobs</p>	<p>Chicken Alfredo</p> <p>(Tender grilled chicken tossed with silky Alfredo cream sauce and parmesan, served over pasta for a rich and comforting classic.)</p>	<p>The Japanese sub</p> <p>)Toasted sub roll with Teriyaki chicken, peppers, red onion.)</p> <p>Sweet potato fries coleslaw</p>	<p>Lentil and seed roast</p> <p>(Flavourful and protein packed, with a crunchy top and a moist centre.) Onion gravy Garlic roasted potatoes Broccoli Steamed carrots roasted cauliflower Peas</p>	<p>Beetroot, lentil and squash roast</p> <p>(A hearty blend of roasted beetroot, spiced squash, and savoury lentils, creating a vibrant, earthy dish with natural warmth and depth.) Thyme roasted potatoes Fresh carrots Steamed broccoli Honey roasted parsnips Gravy</p>	
	<p>Pasta bar</p> <p>(Penne pasta, served with a choice of two sauces, topped with parmesan cheese and croutons.)</p>	<p>Hawaii Dog</p> <p>(Smoked plant-based sausage served in a hot dog roll, topped with red onion, grilled pineapple and Teriyaki sauce.) Fries Mini buttered corn cobs</p>	<p>Tortellioni formaggio tossed in rosemary oil</p> <p>(Soft pasta parcels filled with creamy cheese, lightly tossed in fragrant rosemary-infused oil.)</p> <p>Garlic bread slices</p> <p>Mixed Italian salad (Cos lettuce, Napoli olives, plum tomatoes, balsamic onions.)</p>	<p>The plant panini</p> <p>(Roasted mushroom, rocket, tomato and plant-based smoked Applewood cheese.)</p> <p>Sweet potato fries Coleslaw</p>			
Desserts	<p>Mini doughnuts and chocolate sauce</p>	<p>Chocolate popcorn bars</p>	<p>Blackcurrant and coconut squares</p>	<p>Apple and blackberry pie and custard</p>	<p>Chocolate cake topped with buttercream and honeycomb</p>		<p>Chefs choice</p>
	<p>Lime jelly</p>	<p>Toffee yoghurt</p>	<p>Cookies</p>	<p>Lemon drizzle cake</p>	<p>Banoffee pots</p>		<p>Fruit yoghurts</p>
	<p>Fresh fruit</p>	<p>Fresh fruit</p>	<p>Fresh fruit</p>	<p>Fresh fruit</p>	<p>Berry jelly</p>		<p>Fresh fruit</p>