

Monday

Black bean, sweet potato, pepper and chili with quinoa



Turkey stroganoff with peppers and onions



Mushroom, pepper and onion stroganoff



Mulligatawny soup



Tuesday

Stuffed jacket potato with spinach, red onion and garlic with toasted oats



Hunters chicken



Portobello stuffed mushroom with quinoa, leek, red onion and brie



Carrot and coriander soup



Wednesday

Chili and garlic tofu with sautéed vegetables and kidney beans



Pan fried seabass with sautéed vegetables and white wine sauce



Tomato, feta, basil quiche with balsamic glaze



Vegetable and lentil soup



Thursday

Stuffed pepper with sautéed vegetables and cous cous



Slow roasted duck leg with orange and thyme gravy



Red onion, squash, rosemary blue cheese risotto



Butternut and thyme soup



Cafeteria Lunch Menus

11th - 17th
March 2024

Friday

Sticky chili tofu and vegetable skewers



Squash, red onion and mascarpone gnocchi bake with toasted seeds



Battered fish with lemon and tartar sauce



Watercress and potato soup



Saturday & Sunday (Brunch)

Sausage



Vegan Sausage



Bacon

Fried Egg



Scrambled egg



Mushrooms

Baked beans

Hash browns

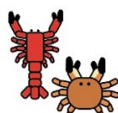
While we take steps to minimise the risk of cross-contamination, all of our products are produced in an environment that contains other allergens.



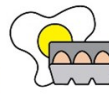
Celery



Cereals
containing Gluten



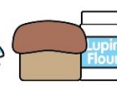
Crustaceans



Egg



Fish



Lupin



Milk



Molluscs



Mustard



Nuts



Peanuts



Sesame seeds



Soya



Sulphur
Dioxide



Monday

Stuffed aubergine with apricot tabouleh



Jacket potato with baked beans and cheese



Bacon chop with caramelized onion and brie



Tuesday

Spinach, pine nut and parsnip pie



Red onion, butternut and spinach turnover



Turkey escalope with feta, basil and olive



Wednesday

Jackfruit kebab with pickled vegetables



Goat's cheese and sundried tomato frittata



Scampi with tartar sauce and lemon



Thursday

Red pepper and mushroom stroganoff with wild rice



Parsnip and apple cakes



Chicken with thyme and garlic

Cafeteria Dinner Menus

11th - 17th
March 2024

Friday

Bubble and squeak patty with chili salsa Verde



Vegetable nachos



Gammon and egg



Saturday

Vegetable burger with BBQ sauce, lettuce, and tomato



Onion and tomato quiche



Chicken burger with gherkins and herb mayo



Sunday

Celeriac and rosemary risotto



Root vegetable coulibiac



Roast salmon with lemon white wine sauce



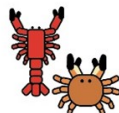
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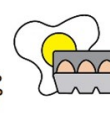
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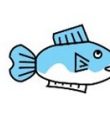
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containing Gluten



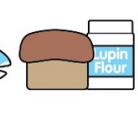
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