

Monday

Spiced butternut squash soup
Baked tomato stuffed with Mediterranean lentils
Roasted vegetable lasagna
Braised chicken thighs with lemon, oregano and garlic
Sausage pasta with kale, red onion, chili and ricotta

Tuesday

Leek and potato soup
Roasted carrot salad with tahini dressing and pomegranates
Mushroom coulibiac with mushroom sauce
Seared sea bass with warm Indian spiced lentil salad
Turkey escalope with red onion chutney and mozzarella

Wednesday

Broccoli and Stilton soup
Courgette and pepper bake with seed crust
Jackfruit chili with rice
Chargrilled breast of chicken with tomato and coriander salsa
Pulled pork macaroni cheese

Thursday

Carrot and coriander soup
Baked aubergine stuffed with apricot and almond pilaf
Tofu with shiitake mushrooms, Pak choi, orange and chili glaze
Warm pasta with salmon, peas, goats cheese and chives
Roast Turkey with cranberry sauce and gravy

Cafeteria Lunch Menus

20th -26th May

Friday

Vegetable soup
Gluten free pasta bake with fennel, tomato and olive
Baked feta on caponata
Catch of the day
Grilled pork steak with apricot, bacon and sage crust

Saturday & Sunday (Brunch)

Sausage
Vegan Sausage
Bacon
Fried Egg
Scrambled egg
Mushrooms
Baked beans
Hash browns

All allergens for all dishes will be displayed in cafeteria.

If you have any further questions, please ask a member of the St Catharine's catering team.



Monday

Vegetable fajita

Arrabbiata sauce with pasta and toppings

Amigo meatballs with pasta and toppings

Zaatar baked chicken with warm orzo salad

Tuesday

Three bean chili with rice

Breaded macaroni cheese cake with tomato compote

Homemade fish finger sandwich with rocket and tartar sauce

Roasted courgette, bacon and chili spaghetti

Wednesday

Vegetable and tofu kebab with sweet chili sauce

Creamy root vegetable and mustard turnover

Chili beef nachos and cheese

Sausages with sour cream, chive mash and onion gravy

Thursday

Bean and Mediterranean vegetable bake

Roasted vegetable, rocket and mozzarella sandwich

Tandoori style salmon with onion and coriander salad

Baked peppers stuffed with Turkey chili and mozzarella

Cafeteria Dinner Menus

20th -26th May

Friday

Chili roasted pumpkin pasty

Brie and red onion filled potato skins

Scampi with lemon and tartar sauce

Slow roast Mediterranean pork loin with vegetables antipasti

Saturday

Roasted vegetable pasta and sauce

Vegetable chili burrito and cheese

Cajun breaded fish fillets with garlic and lemon mayo

Chicken fajitas

Sunday

Baked mushroom and spinach risotto with herb oil

Baked crepes with spinach and ricotta filling

Chicken and mushroom pie

Roast Turkey with gravy and cranberry sauce

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