















Monday

- Leek and potato soup 
- Paprika and garlic roasted tofu steak with sauteed vegetables 
- Mediterranean vegetables and olive gnocchi 
- Chargrilled Turkey escalope with caramelized onion and brie 
- Turkey bolognaise with spaghetti 






Tuesday

- Wild rice and vegetable broth soup 
- Plant based dirty dog with crispy onions 
- Red onion and Stilton quiche 
- Pork meatballs with tomato, feta and red onion 
- Garlic and herb chicken thighs with couscous 

Wednesday

- Sweet potato and ginger soup 
- Three bean and sweet potato chilli 
- Vegetable and lentil curry 
- Fish curry with naan and sauces 
- Chicken tikka masala with naan and sauces






Thursday

- Carrot and coriander soup 
- Mushroom risotto with pumpkin seeds and salsa verde 
- Caponata pasta with basil oil 
- Beef and mushroom pie with mustard 
- Roast pork with roast red onion gravy 





Cafeteria Lunch Menu

22nd-28th April 2024

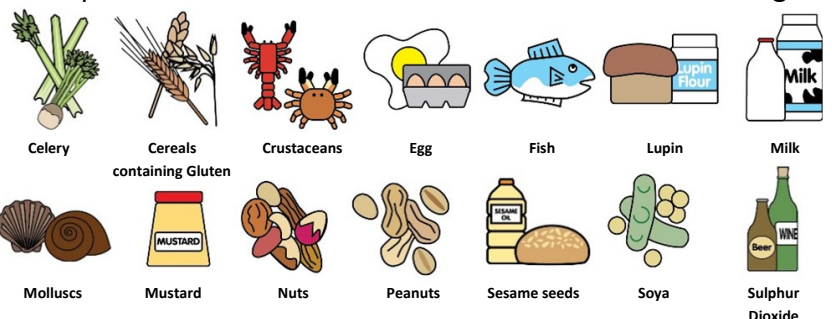
Friday

- Courgette & tomato soup 
- Plant based BBQ pieces, taco with salsa 
- Vegetable burger with cheese & BBQ sauce 
- Battered fish with tartare sauce & lemon 
- Southern Fried chicken with sweetcorn salsa 

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.



Monday

Stuffed courgette with lentils and caponata



Vegetable paella



Breaded chicken with spiced tomato sauce



Pork chop with mustard gravy



Tuesday

Vegetable and bean chilli



Vegetable curry with tofu



Pork tagine with cous cous



Turkey chili



Wednesday

Sundried tomato, rocket and olive pasta



Vegetable lasagne with garlic bread



Beef lasagne with garlic bread



Chicken with tomato and basil sauce



Thursday

Vegetable & jackfruit skewer

Black bean, squash and pepper taco

Piri Piri chicken thighs and spring onion



Turkey fajita with cheese



Cafeteria Dinner Menus 22nd- 28th April 2024

Friday

Stuffed pepper with eat curious pieces and vegetables

Olive, tomato and onion gnocchi



Pork schnitzel with mushroom sauce



Chargrilled Turkey escalope with tomato salsa



Saturday

Plant based burger with smoked ketchup



Bhaji burger with mango chutney



Sweet chilli wings



Dirty Catz dog with mustard, onions and BBQ sauce



Sunday

Onion and shallot tarte Tatin



Tomato and basil risotto



Herb and garlic chicken breast with sauteed onion, garlic and savoy cabbage salad

Pork and leek Wellington with gravy



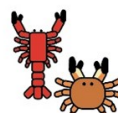
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Celery



Cereals containing Gluten



Crustaceans



Egg



Fish



Lupin



Milk



Molluscs



Mustard



Nuts



Peanuts



Sesame seeds



Soya



Sulphur Dioxide

