### Monday
- Spinach and potato soup
- Plant based mince with sauteed vegetable & wild rice
- Black bean chili with jacket potato & cheese
- Gammon steak with fried egg
- Lemon and garlic chicken thighs with buckwheat salad

### Tuesday
- French onion soup
- Chargrilled tofu with tabouleh
- Tomato and basil baked risotto
- Pan fried seabream with spinach & capers
- Red onion sausage rolls with spiced ketchup

### Wednesday
- Red pepper and tomato soup
- Butternut squash, red onion olive & tomato gnocchi
- Vegetable lasagne
- Beef meatballs with tomato and basil sauce
- Turkey escalope with olives and basil dressing

### Thursday
- Minestrone soup
- White bean and vegetable gratin
- Lentil and vegetable pie with gravy
- Toad in the hole with mustard gravy
- Grilled chicken breast with baby onions & thyme gravy

### Friday
- Sweet potato and coconut soup
- Spiced plant base rice & kidney bean burrito
- Maccaroni cheese with tomato
- Battered fish with tartar & lemon
- Cajun grilled bacon chop with salsa

### 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.
<table>
<thead>
<tr>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
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<tbody>
<tr>
<td>Mexican rice stuffed pepper with salsa</td>
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<tr>
<td>Spinach and feta potato filo pie</td>
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<td>Turkey stroganoff with rice</td>
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<td>Maple and mustard glazed sausages</td>
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<tr>
<td>Plant based vegetable BBQ taco</td>
<td></td>
<td>Mushroom and pepper soya cream stroganoff</td>
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<tr>
<td>Tomato, onion and basil quiche</td>
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<td>Beetroot and goat cheese turnover</td>
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<td>Butterflied chicken breast with tomato, basil and feta</td>
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<td>Tuna pasta bake</td>
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<td>Bacon chop with brie and hot honey</td>
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<td>Bacon, onion and mushroom gnocchi bake</td>
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<td>Jackfruit kebab with pickled vegetable and pitta bread</td>
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<td>Red onion and cheddar arancini with tomato sauce</td>
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<td>Fish cakes with white wine sauce and spinach</td>
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<td>Pulled pork maccaroni</td>
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</tbody>
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Friday

- Vegetable burger with BBQ sauce and salad
- Lentil sausage roll
- Beef burrito with sour cream
- Cajun Turkey escalope with chimichurri

Saturday

- Bean and vegetable chili with sweet potato
- Red onion, tomato, spinach & cheddar frittata
- BBQ pork ribs with coleslaw
- Breaded chicken with spiced tomato sauce

Sunday

- Stuffed courgette with caponata
- Butternut, spinach and onion Wellington with gravy
- Roast chicken leg with garlic and thyme
- Roast Turkey breast with cranberry sauce and gravy

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