

## Informal Lunch menu – week of 8<sup>th</sup> of January

2	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Crispy Pork Loin, sage mash	Fish cakes, celeriac rémoulade	Tofu, root vegetables, thyme, gravy	Sausage Roll, beans	Churros, dulce de leche
Tues	Chicken 65, braised rice	Pangasius, Cha ca	Cassoulet	White onion and Stilton Quiche	Fruit Crumble, Custard
Wed	Asado, Chimichurri (slow cooked smoked brisket, herb salsa)	Salmon, Bulgar salad, watercress	Sweet potato curry, quinoa, rice	Mac & Cheese	Banbury Cake, cream
Thurs	Pork and leek sausage, burnt onion gravy, mash	Fish Mappas, spiced potatoes	Plant Chicken enchilada, Jalapeno mayonnaise	Roasted Carrot tart, whipped Feta, black olive	Kiwi Pavlova
Fri	Gunpowder Chicken, red chilli, noodles	Fried Fish, chips, rough cut Tartare sauce	Nasi Goreng, tofu	Eggs Benedict	Treacle Tart, cream, sea salt

## Informal Supper menu – week of 8<sup>th</sup> of January

2	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Roasted Chicken, stuffing, gravy	Smoked Sardine, Aubergine, lemon balm	Makhouta, tabbouleh	Sausage Roll, beans	Assiette of desserts/puddings
Tues	Gloucestershire Hotpot	Baked fish, pea salad	White bean, Chia, in filo, puy lentil sauce	White onion and Stilton Quiche	Assiette of desserts/puddings
Wed	Spaghetti Bolognese	Pan Fried Seabass, Chinese cabbage, soy, garlic	Galette of Tofu, roasted med veg, parsley	Mac & Cheese	Assiette of desserts/puddings
Thurs	Chipotle Chilli Chicken, bean and corn salad	Trout, nut brown butter, capers	Gigantes Plaki, Pitta	Roasted Carrot tart, whipped Feta, black olive	Assiette of desserts/puddings
Fri	Kitchen Special	Kitchen Special	Kitchen Special	Kitchen Special	Assiette of desserts/puddings

## Informal Lunch menu – week of 15<sup>th</sup> January

3	Meat	Fish	Vegan	Kitchen Specials	Dessert
<b>Mon</b>	Escalope of Pork, rissole potatoes, peppercorn sauce	Baked Haddock, pea sauce	White bean, Tempeh Shakshuka, orzo	Roasted Pumpkin, Harissa, chick pea and Feta	Apple pie, custard
<b>Tues</b>	Steak and vegetable pie	White fish, spiced coconut sauce	Spinach, mixed bean cannelloni	Chickpea, courgette pilaf	Tiramisu
<b>Wed</b>	Chicken Enchilada, papas Mexicanas.	Jaro's Fis Paprikas.	Vegetable Wellington, puy lentils	Frittata, mixed leaf	Sticky Toffee Pudding, crème fraiche
<b>Thurs</b>	Lasagne, mixed leaf	Marmite Dieppoise. (Normandy fish stew)	Thai green curry, rice noodles	Bubble and squeak, fried egg	Chocolate Brownie, chocolate sauce
<b>Fri</b>	Baked Chicken, peri peri glaze	Fried Fish, chips, rough cut Tartare sauce	Tofu, quinoa fattoush	Spiced Vedgerree	Banoffee Tart

## Informal Supper menu – week of 15<sup>th</sup> January

3	Meat	Fish	Vegan	Kitchen Specials	Dessert
<b>Mon</b>	Grilled Gammon, pepper and pineapple salsa	Georges rather special fish finger sandwich, Tartare sauce	Quesadilla, bean salsa	Roasted Pumpkin, Harissa, chick pea and Feta	Assiette of desserts/puddings
<b>Tues</b>	Beef Chilli, Taco's, salsa	Catfish, creamed corn, potatoes	Erissery, pumpkin, lentil	Spiced Vedgerree	Assiette of desserts/puddings
<b>Wed</b>	Chicken Chow Fun, Fried rice noodle	Frito Misto, aioli	Quinoa, bean, Moussaka	Chickpea, courgette pilaf	Assiette of desserts/puddings
<b>Thurs</b>	Toad in the hole, parsley mash	Earl Grey Smoked Haddock, Spinach, Mornay sauce	Jambalaya, Okra	Sweet Potato bubble and squeak, fried egg	Assiette of desserts/puddings
<b>Fri</b>	Kitchen Special	Kitchen Special	Kitchen Special	Kitchen Special	Assiette of desserts/puddings

## Informal Lunch menu – week of 22<sup>nd</sup> January

4	Meat	Fish	Vegan	Kitchen Specials	Dessert
<b>Mon</b>	Escalope of Turkey, potato salad, cranberry	Baked cod, gnocchi, sundried tomato	Falafel, Pitta, garlic dressing	Jacket Potatoes, baked beans.	Bread pudding, cream
<b>Tues</b>	lemon chicken, fried rice	Acqua Pazza. Poached fish, vegetables.	Hot and sour Broccoli, Tofu, brown and wild rice	Tortilla Espanola	Banana cake, cinnamon
<b>Wed</b>	Pork Cutlet, Tartiflette	Fish Pie, pea and dill mash	Tavche Gravche (Bean and Vegetable stew)	Charred Halloumi Croll, tomato relish	Apple and Blackberry Pie, custard
<b>Thurs</b>	Mr. Joy's Thalassery Chicken biryani	Steamed haddock, potatoes, olives	Tofu, black bean, noodles	Puttensca baked Gnocchi	Papanasi, blueberry, sour cream
<b>Fri</b>	Cumberland Sausage, Mash	Fried Fish, chips, rough cut Tartare sauce	Fasolia, bulgur wheat, parsley	Eggplant Parmigiana	Celebrate Friday, with a Doughnut

## Informal Supper menu – week of 22<sup>nd</sup> January

4	Meat	Fish	Vegan	Kitchen Specials	Dessert
<b>Mon</b>	Feijoadas, steamed rice	Fish cakes with a little mozzarella, spinach	Plant chicken paprikash, potatoes	Jacket Potatoes, baked beans.	Assiette of desserts/puddings
<b>Tues</b>	Beef burgers/Vegan burgers	Bacalhau com natas	Katsu Tofu, sticky rice.	Tortilla Espanola, mixed leaf	Assiette of desserts/puddings
<b>Wed</b>	Bigos	Hot and sour fried fish	Vegetable Thai red curry.	Charred Halloumi Croll, tomato relish	Assiette of desserts/puddings
<b>Thurs</b>	Lambs Liver, onions, mash	Roasted Salmon, beetroot, dill	Green lentil, white bean, savoy hash	Puttensca baked Gnocchi	Assiette of desserts/puddings
<b>Fri</b>	Kitchen Special	Kitchen Special	Kitchen Special	Kitchen Special	Assiette of desserts/puddings

## Informal Lunch menu – week of 29<sup>th</sup> January

1	Meat	Fish	Vegan	Kitchen specials	Dessert
Mon	Katsu Chicken, steamed rice	Roasted Fish, wilted greens, fish stock reduction	Vegetable Pakora, mixed salad, mint dressing	Roasted Pumpkin, Harissa, chick pea and Feta	Bread and Butter Pudding, chocolate
Tues	Lamb Moussaka	Cod, citrus beurre blanc	Sticky Tofu, broccoli, mushrooms, rice	Baked Gnocchi, pesto, cheddar glaze	Apple Puffs, cream
Wed	Beef Bourguignonne,	Char-grilled Sword Fish, watermelon, lime zest	Jackfruit bolognese	Steamed Hirata Bun, Aubergine, spring onion	Berry Cheesecake
Thurs	Chicken Shawarma, Khobez flat bread	Yellow tail catfish, Cajun glaze.	A ragout of pulses, risotto of parsley	Bubble and squeak, fried egg	Poached pear and almond tart
Fri	Meatballs, cream sauce, cranberry	Fried Fish, chips, rough cut Tartare sauce	Plant fish and chips, rough cut Tartare Sauce	Cornish pasty/vegan pasty	Eton Mess, using preserved berries

## Informal Supper menu – week of 29<sup>th</sup> January

1	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Braised leg of chicken, mushrooms, tarragon	Fish finger sandwich, Tartare sauce	Peppers, cous cous	Pumpkin, Harissa, chick pea, Feta	Assiette of desserts/puddings
Tues	Ground pork Holubtsi	Catfish, seaweed broth, Napa cabbage	Squash, chia, Phylo pastry	Baked Gnocchi, pesto, cheddar glaze	Assiette of desserts/puddings
Wed	Sweet and Sour fried chicken.	Breaded fish, sauce Vierge	Tofu Marengo, braised potatoes, fennel	Steamed Hirata Bun, Aubergine, spring onion	Assiette of desserts/puddings
Thurs	Matts Mojo pork shoulder, creamed corn	Charred Mackerel, sundried tomato, olive, parsley	Plant Chicken Fajita, salsa	Bubble and squeak, fried egg	Assiette of desserts/puddings
Fri	Kitchen Special	Kitchen Special	Kitchen Special	Kitchen Special	Assiette of desserts/puddings



## Informal Lunch menu – week of 5<sup>th</sup> of February

2	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Crispy Pork Loin, sage mash	Fish cakes, celeriac rémoulade	Tofu, root vegetables, thyme, gravy	Sausage Roll, beans	Churros, dulce de leche
Tues	Chicken 65, braised rice	Pangasius, Cha ca	Cassoulet	White onion and Stilton Quiche	Fruit Crumble, Custard
Wed	Asado, Chimichurri (slow cooked smoked brisket, herb salsa)	Salmon, Bulgar salad, watercress	Sweet potato curry, quinoa, rice	Mac & Cheese	Banbury Cake, cream
Thurs	Pork and leek sausage, burnt onion gravy, mash	Fish Mappas, spiced potatoes	Plant Chicken enchilada, Jalapeno mayonnaise	Roasted Carrot tart, whipped Feta, black olive	Kiwi Pavlova
Fri	Gunpowder Chicken, red chilli, noodles	Fried Fish, chips, rough cut Tartare sauce	Nasi Goreng, tofu	Eggs Benedict	Treacle Tart, cream, sea salt

## Informal Supper menu – week of 5<sup>th</sup> of February

2	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Roasted Chicken, stuffing, gravy	Smoked Sardine, Aubergine, lemon balm	Makhouta, tabbouleh	Sausage Roll, beans	Assiette of desserts/puddings
Tues	Gloucestershire Hotpot	Baked fish, pea salad	White bean, Chia, in filo, puy lentil sauce	White onion and Stilton Quiche	Assiette of desserts/puddings
Wed	Spaghetti Bolognaise	Pan Fried Seabass, Chinese cabbage, soy, garlic	Galette of Tofu, roasted med veg, parsley	Mac & Cheese	Assiette of desserts/puddings
Thurs	Chipotle Chilli Chicken, bean and corn salad	Trout, nut brown butter, capers	Gigantes Plaki, Pitta	Roasted Carrot tart, whipped Feta, black olive	Assiette of desserts/puddings
Fri	Kitchen Special	Kitchen Special	Kitchen Special	Kitchen Special	Assiette of desserts/puddings

## Informal Lunch menu – week of 12<sup>th</sup> of February

3	Meat	Fish	Vegan	Kitchen Specials	Dessert
<b>Mon</b>	Escalope of Pork, rissole potatoes, peppercorn sauce	Baked Haddock, pea sauce	White bean, Tempeh Shakshuka, orzo	Roasted Pumpkin, Harissa, chick pea and Feta	Apple pie, custard
<b>Tues</b>	Steak and vegetable pie	White fish, spiced coconut sauce	Spinach, mixed bean cannelloni	Chickpea, courgette pilaf	Tiramisu
<b>Wed</b>	Chicken Enchilada, papas Mexicanas.	Jaro's Fis Paprikas.	Vegetable Wellington, puy lentils	Frittata, mixed leaf	Sticky Toffee Pudding, crème fraiche
<b>Thurs</b>	Lasagne, mixed leaf	Marmite Dieppoise. (Normandy fish stew)	Thai green curry, rice noodles	Bubble and squeak, fried egg	Chocolate Brownie, chocolate sauce
<b>Fri</b>	Baked Chicken, peri peri glaze	Fried Fish, chips, rough cut Tartare sauce	Tofu, quinoa fattoush	Spiced Vedgerree	Banoffee Tart

## Informal Supper menu – week of 12<sup>th</sup> of February

3	Meat	Fish	Vegan	Kitchen Specials	Dessert
<b>Mon</b>	Grilled Gammon, pepper and pineapple salsa	Georges rather special fish finger sandwich, Tartare sauce	Quesadilla, bean salsa	Roasted Pumpkin, Harissa, chick pea and Feta	Assiette of desserts/puddings
<b>Tues</b>	Beef Chilli, Taco's, salsa	Catfish, creamed corn, potatoes	Erissery, pumpkin, lentil	Spiced Vedgerree	Assiette of desserts/puddings
<b>Wed</b>	Chicken Chow Fun, Fried rice noodle	Frito Misto, aioli	Quinoa, bean, Moussaka	Chickpea, courgette pilaf	Assiette of desserts/puddings
<b>Thurs</b>	Toad in the hole, parsley mash	Earl Grey Smoked Haddock, Spinach, Mornay sauce	Jambalaya, Okra	Sweet Potato bubble and squeak, fried egg	Assiette of desserts/puddings
<b>Fri</b>	Kitchen Special	Kitchen Special	Kitchen Special	Kitchen Special	Assiette of desserts/puddings

## Informal Lunch menu – week of 19<sup>th</sup> of February

4	Meat	Fish	Vegan	Kitchen Specials	Dessert
<b>Mon</b>	Escalope of Turkey, potato salad, cranberry	Baked cod, gnocchi, sundried tomato	Falafel, Pitta, garlic dressing	Jacket Potatoes, baked beans.	Bread pudding, cream
<b>Tues</b>	lemon chicken, fried rice	Acqua Pazza. Poached fish, vegetables.	Hot and sour Broccoli, Tofu, brown and wild rice	Tortilla Espanola	Banana cake, cinnamon
<b>Wed</b>	Pork Cutlet, Tartiflette	Fish Pie, pea and dill mash	Tavche Gravche (Bean and Vegetable stew)	Charred Halloumi Croll, tomato relish	Apple and Blackberry Pie, custard
<b>Thurs</b>	Mr. Joy's Thalassery Chicken biryani	Steamed haddock, potatoes, olives	Tofu, black bean, noodles	Puttensca baked Gnocchi	Papanasi, blueberry, sour cream
<b>Fri</b>	Cumberland Sausage, Mash	Fried Fish, chips, rough cut Tartare sauce	Fasolia, bulgur wheat, parsley	Eggplant Parmigiana	Celebrate Friday, with a Doughnut

## Informal Supper menu – week of 19<sup>th</sup> of February

4	Meat	Fish	Vegan	Kitchen Specials	Dessert
<b>Mon</b>	Feijoadas, steamed rice	Fish cakes with a little mozzarella, spinach	Plant chicken paprikash, potatoes	Jacket Potatoes, baked beans.	Assiette of desserts/puddings
<b>Tues</b>	Beef burgers/Vegan burgers	Bacalhau com natas	Katsu Tofu, sticky rice.	Tortilla Espanola, mixed leaf	Assiette of desserts/puddings
<b>Wed</b>	Bigos	Hot and sour fried fish	Vegetable Thai red curry.	Charred Halloumi Croll, tomato relish	Assiette of desserts/puddings
<b>Thurs</b>	Lambs Liver, onions, mash	Roasted Salmon, beetroot, dill	Green lentil, white bean, savoy hash	Puttensca baked Gnocchi	Assiette of desserts/puddings
<b>Fri</b>	Kitchen Special	Kitchen Special	Kitchen Special	Kitchen Special	Assiette of desserts/puddings

## Informal Lunch menu – week of 26th of February

1	Meat	Fish	Vegan	Kitchen specials	Dessert
<b>Mon</b>	Katsu Chicken, steamed rice	Roasted Fish, wilted greens, fish stock reduction	Vegetable Pakora, mixed salad, mint dressing	Roasted Pumpkin, Harissa, chick pea and Feta	Bread and Butter Pudding, chocolate
<b>Tues</b>	Lamb Moussaka	Cod, citrus beurre blanc	Sticky Tofu, broccoli, mushrooms, rice	Baked Gnocchi, pesto, cheddar glaze	Apple Puffs, cream
<b>Wed</b>	Beef Bourguignonne,	Char-grilled Sword Fish, watermelon, lime zest	Jackfruit bolognese	Steamed Hirata Bun, Aubergine, spring onion	Berry Cheesecake
<b>Thurs</b>	Chicken Shawarma, Khobez flat bread	Yellow tail catfish, Cajun glaze.	A ragout of pulses, risotto of parsley	Bubble and squeak, fried egg	Poached pear and almond tart
<b>Fri</b>	Meatballs, cream sauce, cranberry	Fried Fish, chips, rough cut Tartare sauce	Plant fish and chips, rough cut Tartare Sauce	Cornish pasty/vegan pasty	Eton Mess, using preserved berries

## Informal Supper menu – week of 26<sup>th</sup> of February

1	Meat	Fish	Vegan	Kitchen Specials	Dessert
<b>Mon</b>	Braised leg of chicken, mushrooms, tarragon	Fish finger sandwich, Tartare sauce	Peppers, cous cous	Pumpkin, Harissa, chick pea, Feta	Assiette of desserts/puddings
<b>Tues</b>	Ground pork Holubtsi	Catfish, seaweed broth, Napa cabbage	Squash, chia, Phylo pastry	Baked Gnocchi, pesto, cheddar glaze	Assiette of desserts/puddings
<b>Wed</b>	Sweet and Sour fried chicken.	Breaded fish, sauce Vierge	Tofu Marengo, braised potatoes, fennel	Steamed Hirata Bun, Aubergine, spring onion	Assiette of desserts/puddings
<b>Thurs</b>	Matts Mojo pork shoulder, creamed corn	Charred Mackerel, sundried tomato, olive, parsley	Plant Chicken Fajita, salsa	Bubble and squeak, fried egg	Assiette of desserts/puddings
<b>Fri</b>	<b>Kitchen Special</b>	<b>Kitchen Special</b>	<b>Kitchen Special</b>	<b>Kitchen Special</b>	Assiette of desserts/puddings



## Informal Lunch menu – week of 4<sup>th</sup> of March

2	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Crispy Pork Loin, sage mash	Fish cakes, celeriac rémoulade	Tofu, root vegetables, thyme, gravy	Sausage Roll, beans	Churros, dulce de leche
Tues	Chicken 65, braised rice	Pangasius, Cha ca	Cassoulet	White onion and Stilton Quiche	Fruit Crumble, Custard
Wed	Asado, Chimichurri (slow cooked smoked brisket, herb salsa)	Salmon, Bulgar salad, watercress	Sweet potato curry, quinoa, rice	Mac & Cheese	Banbury Cake, cream
Thurs	Pork and leek sausage, burnt onion gravy, mash	Fish Mappas, spiced potatoes	Plant Chicken enchilada, Jalapeno mayonnaise	Roasted Carrot tart, whipped Feta, black olive	Kiwi Pavlova
Fri	Gunpowder Chicken, red chilli, noodles	Fried Fish, chips, rough cut Tartare sauce	Nasi Goreng, tofu	Eggs Benedict	Treacle Tart, cream, sea salt

## Informal Supper menu – week of 4<sup>th</sup> of March

2	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Roasted Chicken, stuffing, gravy	Smoked Sardine, Aubergine, lemon balm	Makhouta, tabbouleh	Sausage Roll, beans	Assiette of desserts/puddings
Tues	Gloucestershire Hotpot	Baked fish, pea salad	White bean, Chia, in filo, puy lentil sauce	White onion and Stilton Quiche	Assiette of desserts/puddings
Wed	Spaghetti Bolognaise	Pan Fried Seabass, Chinese cabbage, soy, garlic	Galette of Tofu, roasted med veg, parsley	Mac & Cheese	Assiette of desserts/puddings
Thurs	Chipotle Chilli Chicken, bean and corn salad	Trout, nut brown butter, capers	Gigantes Plaki, Pitta	Roasted Carrot tart, whipped Feta, black olive	Assiette of desserts/puddings
Fri	Kitchen Special	Kitchen Special	Kitchen Special	Kitchen Special	Assiette of desserts/puddings