## Informal Lunch menu – week of 21 July

4	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Piri Piri breast of Chicken	Baked fish, tomato, caper, parsley	Jackfruit carnitas, tortilla, guacamole	Gnocchi pomodoro, basil	Choux Buns
Tues	Pork steak, chimichurri	Sa <mark>lmon, cucumber, dill</mark>	Sweet and sour Broccoli, Tofu, rice	Brie & cranberry panini	Banoffee pie
Wed	Turkey Schnitzel, Piquant sauce	Steamed pollock, chive and pea mash	White bean & vegetable protein Lasagne	Bubble and Squeak, poached egg	Apple and berry crumble tart
Thurs	Chicken Shawarma, garlic sauce, lettuce	Ba <mark>ked Cole</mark> y, caponata	Polenta, Quorn and pepper ragout	Falafel, pitta, yoghurt & garlic dressing	Salted caramel cheesecake
Fri	Beef enchilada, jalapeno salsa	Fried Fish, chips, rough cut  Tartare sauce	Salt baked beets, butternut squash in filo pastry, parsley & kale pesto	Buckwheat, charred vegetables	Doughnuts

## Informal Supper menu – week of 21 July

4	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Feijoada Brasileira	Fis <mark>h c</mark> akes, mozzarella, Tartare sauce	Plant chicken & mushroom ragout	Gnocchi pomodoro, basil	Assiette of desserts/puddings
Tues	Beef Burger, mature cheddar, pickles'	Sea bream, wilted greens	Tagine of vegetables & pulses	Brie & cranberry panini	Assiette of desserts/puddings
Wed	Chicken Kabsa	Charred Tuna, niçoise salad	Vegetable Thai red curry.	Bubble and Squeak, poached egg	Assiette of desserts/puddings
Thurs	Slow cooked beef, onion mash, chipotle sauce	Baked Fish, cape <mark>rs, parsley</mark>	Braised lentils with wild mushroom, whole meal rice	Falafel, pitta, yoghurt & garlic dressing	Assiette of desserts/puddings
Fri	Kitchen Special	Kitchen Special	Kitchen Special	Kitchen Special	Assiette of desserts/puddings

## Informal Lunch menu – week of 28 July

1	Meat	Fish	Vegan	Kitchen specials	Dessert
Mon	Thai Green Chicken Curry, Jasmin rice	Baked fish, Pangratatto	Gnocchi, white beans, tomato sauce, cheese	Jerk Chicken Patty/ Stew & Beans Patty, rice and peas	Strawberry Pavlova
Tues	Slow cooked Brisket, sweet chilli slaw	Cha <mark>rred</mark> fish, macaroni and pea salad, garden herbs	Hot and sour tofu, fried rice	Roasted vegetable Pizza	Carrot Cake
Wed	Chicken Burrito, jalapenos'	Peri P <mark>eri</mark> Salmon, charred lettuce	Jackfruit, roasted peppers	Frittata, mixed leaf	Lemon tart
Thurs	Loin of pork, mustard glazed potatoes, sage	Roasted fish, pickled cucumber, seaweed, sesame	Beetroo <mark>t &amp; Squash</mark> Wellington, kale pesto	Jacket potato, baked beans, cheese	Choux buns
Fri	Hunters Chicken	Fried Fish, chips, rough cut Tartare sauce	Polenta, lentil, mushroom, cream sauce	Roasted tomato and mozzarella quiche, basil	Berry cheesecake

Informal Supper menu – week of 28 July

1	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Lamb Tagine	Catfish Creole	Aubergine, Quorn mince gratin	Jerk Chicken Patty/ Stew & Beans Patty	Assiette of desserts/puddings
Tues	Chicken & Mushroom pie, mash	Manchurian fried fish, rice	Plant chicken enchilada, jalapeno	Roasted vegetable Pizza	Assiette of desserts/puddings
Wed	Rump steak, mushrooms, tomato	Breaded fish, <mark>sauce</mark> Vierge	Vegetable & grain fritter	Frittata, mixed leaf	Assiette of desserts/puddings
Thurs	Lime & ginger fried chicken.	Grilled spiced fish, gnocchi, pesto	Plant Chicken, black bean, fried rice	Jacket potato, baked beans, cheese	Assiette of desserts/puddings
Fri	Kitchen Special	Kitchen Special	Kitchen Special	Kitchen Special	Assiette of desserts/puddings

### Informal Lunch menu – week of 4 August

2	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Loin of Pork, Romesco sauce	Haddock, mozzarella fish ca <mark>kes, Tartare</mark> sa <mark>uce</mark>	Sofritas, Pico de Galo	Mushroom omelette, mixed leaf	Churros, dulce de leche
Tues	Chicken 65, braised rice	Char <mark>red Sw</mark> ordfish, mango and chilli salsa	Hyderabadi vegetable biryani	Bruschetta of mozzarella, tomato, basil	Manchester tart
Wed	Moussaka	Sal <mark>mon</mark> , parsley dressing	Salt and pepper Tofu, noodles	Leek & Stilton quiche	Tiramisu
Thurs	Chicken Souvlaki, salad, flat bread	Pollo <mark>ck,</mark> gremolata crumb, lemon	Vegan Quorn, Filo, Greek salad	Dhal, Rice, chapati	Lemon posset
Fri	Beef Chilli, rice	Fried Fish, chips, rough cut  Tartare sauce	Nasi Gore <mark>ng, plant chic</mark> ken	Bratwurst or Vegan Hotdog	Chocolate Brownie

Informal Supper menu – week of 4 August

2	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Breast of chicken, mushroom and tarragon sauce	Fi <mark>sh in fil</mark> o, black olive tapenade	Giant Cous cous, charred vegetables, chick pea	Mushroom omelette, mixed leaf	Assiette of desserts/puddings
Tues	Slow cooked brisket, sticky BBQ sauce, red cabbage slaw	Grilled Fish, black olive, tomato	Jackfruit in puff pastry, onion sauce	Bruschetta of mozzarella, tomato, basil	Assiette of desserts/puddings
Wed	Spaghetti, meatballs	Pan Fried Seabass, peppers	Plant chicken burrito, jala <mark>peños</mark>	Leek & Stilton quiche	Assiette of desserts/puddings
Thurs	Buttermilk southern fried chicken burger	Steamed Fish, spring onion, ginger, soy	Bean & tofu chilli, jacket potato	Dhal, Rice, chapati	Assiette of desserts/puddings
Fri	Kitchen Special	Kitchen Special	Kitchen Special	Kitchen Special	Assiette of desserts/puddings

### Informal Lunch menu – week of 11 August

3	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Pork schnitzel, dill pickle sauce	Bak <mark>ed Fish</mark> , potatoes, dill	Chana Masala, saffron rice	Jacket Potato, baked beans	Eton mess
Tues	Slow cooked brisket, pretzel bun, cheese, onions	G <mark>rille</mark> d Fish, tomato & caper sauce	Cannelloni of mushroom	Vegetable Quesadillas	Banana loaf
Wed	Chicken dopiaza, rice	L <mark>emo</mark> n & Garlic Fish, Fattoush salad	Vegetable dopiaza, rice	Mac & cheese	Gypsy tart
Thurs	Beef Lasagne	Mixed fish biryani, yoghurt dressing	A ragou <mark>t of butternut squash, butterbeans, gnocchi</mark>	Vegetable sausages, mash, onion gravy	Scones, clotted cream
Fri	Cajun spiced chicken, rice, black eye beans	Fried Fish, chips, rough cut  Tartare sauce	Teriyaki <mark>Tofu, noo</mark> dles	Cheese and plum tomato omelette	Cream puff

# Informal Supper menu – week of 11 August

3	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Gunpowder Chicken, red chilli, noodles	Roasted fish, wilted greens	Gunpowder plant chicken, red chilli, noodles	Jacket Potato, baked beans	Assiette of desserts/puddings
Tues	Beef Chilli, Rice	Keralan style Mappas	Butternut squash, butter bean ragout, orzo	Vegetable Quesadillas	Assiette of desserts/puddings
Wed	Fried chicken, slaw	Steamed Poll <mark>ock, potato</mark> hash	Charred Aubergine, plant mince, tomato sauce	Mac & cheese	Assiette of desserts/puddings
Thurs	Cumberland Sausage, mash, onion gravy	Roasted fish, sauce Vierge	Vegetable protein chilli, rice, guacamole	Vegetable sausages, mash, onion gravy	Assiette of desserts/puddings
Fri	Kitchen Special	Kitchen Special	Kitchen Special	Kitchen Special	Assiette of desserts/puddings

### Informal Lunch menu – week of 18 August

4	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Piri Piri breast of Chicken	Baked fish, tomato, caper, parsley	Jackfruit carnitas, tortilla, guacamole	Gnocchi pomodoro, basil	Choux Buns
Tues	Pork steak, chimichurri	Sa <mark>lmon,</mark> cucumber, dill	Sweet and sour Broccoli, Tofu, rice	Brie & cranberry panini	Banoffee pie
Wed	Turkey Schnitzel, Piquant sauce	Steamed pollock, chive and pea mash	White bean & vegetable protein Lasagne	Bubble and Squeak, poached egg	Apple and berry crumble tart
Thurs	Chicken Shawarma, garlic sauce, lettuce	Ba <mark>ked Cole</mark> y, caponata	Polenta, Quorn and pepper ragout	Falafel, pitta, yoghurt & garlic dressing	Salted caramel cheesecake
Fri	Beef enchilada, jalapeno salsa	Fried Fish, chips, rough cut  Tartare sauce	Salt baked beets, butternut squash in filo pastry, parsley & kale pesto	Buckwheat, charred vegetables	Doughnuts

### Informal Supper menu – week of 18 August

4	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Feijoada Brasileira	Fis <mark>h c</mark> akes, mozzarella, Tartare sauce	Plant chicken & mushroom ragout	Gnocchi pomodoro, basil	Assiette of desserts/puddings
Tues	Beef Burger, mature cheddar, pickles'	Sea bream, wilted greens	Tagine of vegetables & pulses	Brie & cranberry panini	Assiette of desserts/puddings
Wed	Chicken Kabsa	Charred Tuna, niçoise salad	Vegetable Thai red curry.	Bubble and Squeak, poached egg	Assiette of desserts/puddings
Thurs	Slow cooked beef, onion mash, chipotle sauce	Baked Fish, cape <mark>rs, parsley</mark>	Braised lentils with wild mushroom, whole meal rice	Falafel, pitta, yoghurt & garlic dressing	Assiette of desserts/puddings
Fri	Kitchen Special	Kitchen Special	Kitchen Special	Kitchen Special	Assiette of desserts/puddings

## Informal Lunch menu – week of 25 August

1	Meat	Fish	Vegan	Kitchen specials	Dessert
Mon	Thai Green Chicken Curry, Jasmin rice	Baked fish, Pangratatto	Gnocchi, white beans, tomato sauce, cheese	Jerk Chicken Patty/ Stew & Beans Patty, rice and peas	Strawberry Pavlova
Tues	Slow cooked Brisket, sweet chilli slaw	Cha <mark>rred</mark> fish, macaroni and pea salad, garden herbs	Hot and sour tofu, fried rice	Roasted vegetable Pizza	Carrot Cake
Wed	Chicken Burrito, jalapenos'	Peri P <mark>eri</mark> Salmon, charred lettuce	Jackfruit, roasted peppers	Frittata, mixed leaf	Lemon tart
Thurs	Loin of pork, mustard glazed potatoes, sage	Roasted fish, pickled cucumber, seaweed, sesame	Beetroo <mark>t &amp; Squash</mark> Wellington, kale pesto	Jacket potato, baked beans, cheese	Choux buns
Fri	Hunters Chicken	Fried Fish, chips, rough cut Tartare sauce	Polenta, lentil, mushroom, cream sauce	Roasted tomato and mozzarella quiche, basil	Berry cheesecake

Informal Supper menu – week of 25 August

1	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Lamb Tagine	Catfish Creole	Aubergine, Quorn mince gratin	Jerk Chicken Patty/ Stew & Beans Patty	Assiette of desserts/puddings
Tues	Chicken & Mushroom pie, mash	Manchurian f <mark>ried fish,</mark> rice	Plant chicken enchilada, jalapeno	Roasted vegetable Pizza	Assiette of desserts/puddings
Wed	Rump steak, mushrooms, tomato	Breaded fish, <mark>sauce</mark> Vierge	Vegetable & grain fritter	Frittata, mixed leaf	Assiette of desserts/puddings
Thurs	Lime & ginger fried chicken.	Grilled spiced fish, gnocchi, pesto	Plant Chicken, black bean, fried rice	Jacket potato, baked beans, cheese	Assiette of desserts/puddings
Fri	Kitchen Special	Kitchen Special	Kitchen Special	Kitchen Special	Assiette of desserts/puddings

### Informal Lunch menu – week of 1 September

2	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Loin of Pork, Romesco sauce	Haddock, mozzarella fish ca <mark>kes, Tartare</mark> sa <mark>uce</mark>	Sofritas, Pico de Galo	Mushroom omelette, mixed leaf	Churros, dulce de leche
Tues	Chicken 65, braised rice	Char <mark>red Sw</mark> ordfish, mango and chilli salsa	Hyderabadi vegetable biryani	Bruschetta of mozzarella, tomato, basil	Manchester tart
Wed	Moussaka	Salmon, parsley dressing	Salt and pepper Tofu, noodles	Leek & Stilton quiche	Tiramisu
Thurs	Chicken Souvlaki, salad, flat bread	Pollo <mark>ck,</mark> gremolata crumb, lemon	Vegan Quorn, Filo, Greek salad	Dhal, Rice, chapati	Lemon posset
Fri	Beef Chilli, rice	Fried Fish, chips, rough cut  Tartare sauce	Nasi Gore <mark>ng, plant chic</mark> ken	Bratwurst or Vegan Hotdog	Chocolate Brownie

## Informal Supper menu – week of 1 September

2	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Breast of chicken, mushroom and tarragon sauce	Fis <mark>h in fil</mark> o, black olive tapenade	Giant Cous cous, charred vegetables, chick pea	Mushroom omelette, mixed leaf	Assiette of desserts/puddings
Tues	Slow cooked brisket, sticky BBQ sauce, red cabbage slaw	Grilled Fish, black olive, tomato	Jackfruit in puff pastry, onion sauce	Bruschetta of mozzarella, tomato, basil	Assiette of desserts/puddings
Wed	Spaghetti, meatballs	Pan Fried Seabass, peppers	Plant chicken burrito, jala <mark>peños</mark>	Leek & Stilton quiche	Assiette of desserts/puddings
Thurs	Buttermilk southern fried chicken burger	Steamed Fish, spring onion, ginger, soy	Bean & tofu chilli, jacket potato	Dhal, Rice, chapati	Assiette of desserts/puddings
Fri	Kitchen Special	Kitchen Special	Kitchen Special	Kitchen Special	Assiette of desserts/puddings

### Informal Lunch menu – week of 8 September

3	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Pork schnitzel, dill pickle sauce	Bak <mark>ed Fish</mark> , potatoes, dill	Chana Masala, saffron rice	Jacket Potato, baked beans	Eton mess
Tues	Slow cooked brisket, pretzel bun, cheese, onions	G <mark>rilled Fish, tomato &amp; caper sauce</mark>	Cannelloni of mushroom	Vegetable Quesadillas	Banana loaf
Wed	Chicken dopiaza, rice	L <mark>emo</mark> n & Garlic Fish, Fattoush salad	Vegetable dopiaza, rice	Mac & cheese	Gypsy tart
Thurs	Beef Lasagne	Mixed fish biryani, yoghurt dressing	A ragou <mark>t of butternut squash, butterbeans, gnocchi</mark>	Vegetable sausages, mash, onion gravy	Scones, clotted cream
Fri	Cajun spiced chicken, rice, black eye beans	Fried Fish, chips, rough cut  Tartare sauce	Teriyak <mark>i Tofu, noo</mark> dles	Cheese and plum tomato omelette	Cream puff

## Informal Supper menu – week of 8 September

3	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Gunpowder Chicken, red chilli, noodles	Roasted fish, wilted greens	Gunpowder plant chicken, red chilli, noodles	Jacket Potato, baked beans	Assiette of desserts/puddings
Tues	Beef Chilli, Rice	Keralan style Mappas	Butternut squash, butter bean ragout, orzo	Vegetable Quesadillas	Assiette of desserts/puddings
Wed	Fried chicken, slaw	Steamed Poll <mark>ock, potato</mark> hash	Charred Aubergine, plant mince, tomato sauce	Mac & cheese	Assiette of desserts/puddings
Thurs	Cumberland Sausage, mash, onion gravy	Roasted fish, sauce Vierge	Vegetable protein chilli, rice, guacamole	Vegetable sausages, mash, onion gravy	Assiette of desserts/puddings
Fri	Kitchen Special	Kitchen Special	Kitchen Special	Kitchen Special	Assiette of desserts/puddings

### Informal Lunch menu – week of 15 September

4	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Piri Piri breast of Chicken	Baked fish, tomato, caper, parsley	Jackfruit carnitas, tortilla, guacamole	Gnocchi pomodoro, basil	Choux Buns
Tues	Pork steak, chimichurri	Sal <mark>mon, cucum</mark> be <mark>r, d</mark> ill	Sweet and sour Broccoli, Tofu, rice	Brie & cranberry panini	Banoffee pie
Wed	Turkey Schnitzel, Piquant sauce	Steamed pollock, chive and pea mash	White bean & vegetable protein Lasagne	Bubble and Squeak, poached egg	Apple and berry crumble tart
Thurs	Chicken Shawarma, garlic sauce, lettuce	Ba <mark>ked Coley, caponata</mark>	Polenta, Quorn and pepper ragout	Falafel, pitta, yoghurt & garlic dressing	Salted caramel cheesecake
Fri	Beef enchilada, jalapeno salsa	Fried Fish, chips, rough cut  Tartare sauce	Salt baked beets, butternut squash in filo pastry, parsley & kale pesto	Buckwheat, charred vegetables	Doughnuts

#### Informal Supper menu – week of 15 September

4	Meat	Fish	Vegan	Kitchen Specials	Dessert
Mon	Feijoada Brasileira	Fis <mark>h c</mark> akes, mozzarella, Tartare sauce	Plant chicken & mushroom ragout	Gnocchi pomodoro, basil	Assiette of desserts/puddings
Tues	Beef Burger, mature cheddar, pickles'	Sea bream, wilted greens	Tagine of vegetables & pulses	Brie & cranberry panini	Assiette of desserts/puddings
Wed	Chicken Kabsa	Charred Tuna, niçoise salad	Vegetable Thai red curry.	Bubble and Squeak, poached egg	Assiette of desserts/puddings
Thurs	Slow cooked beef, onion mash, chipotle sauce	Baked Fish, cape <mark>rs, parsley</mark>	Braised lentils with wild mushroom, whole meal rice	Falafel, pitta, yoghurt & garlic dressing	Assiette of desserts/puddings
Fri	Kitchen Special	Kitchen Special	Kitchen Special	Kitchen Special	Assiette of desserts/puddings