

**MONDAY 5 SEPTEMBER**

**MAIN** Three Cheese Macaroni Baked with Herby Crust Topping (and optional Bacon Bits) served with Ciabata Garlic Slice, Fresh Tomato Salad and Broccoli (VEGETARIAN)

**MAIN** Sun Dried Tomato Risotto with Baby Spinach, Baby Plum Tomatoes and Roasted Courgettes served with Ciabata Garlic Slice, Fresh Tomato Salad and Broccoli (VEGETARIAN)

**STREET FOOD OF THE DAY**

**DESSERT** Apple and Berry Crumble Custard

**TUESDAY 6 SEPTEMBER**

**MAIN** Our Speciality Curries with a choice of Vegetable, Meat and Vegan Dishes served with Traditional Garnishes and Accompaniments

**STREET FOOD OF THE DAY**

**DESSERT** Wonky Berry Mousse

**WEDNESDAY 7 SEPTEMBER**

**MAIN** Garlic and Herb Roast Chicken with Wonky Roast Potatoes, Garlic Leeks, Courgettes and Cauliflower

**MAIN** Roasted Sweet Peppers stuffed with Butternut Squash Ragout topped with Herby Crumb with Wonky Roast Potatoes, Garlic Leeks, Courgettes and Cauliflower (VEGAN)

**STREET FOOD OF THE DAY**

**DESSERT** Mixed Berry Sponge with Custard

**THURSDAY 8 SEPTEMBER**

**MAIN** Chipotle Pork Meatballs in Spiced Sauce, Coriander Rice served with Fennel, Scented Cabbage and Green Beans

**MAIN** Ratatouille Stuffed Giant Mushroom topped with Cheddar served with Fennel, Scented Cabbage and Green Beans (VEGETARIAN)

**STREET FOOD OF THE DAY**

**DESSERT** Lemon Meringue Pie

**FRIDAY 9 SEPTEMBER**

**MAIN** Traditional Battered Cod and Chips served with Baked Beans or Mushy Peas or Chef's Salad

**MAIN** Spanish Style Frittata with Mediterranean Vegetables, Potato and Cheese served with Baked Beans or Mushy Peas or Chef's Salad (VEGETARIAN)

**STREET FOOD OF THE DAY**

**DESSERT** Marble Cake and Custard

**AVAILABLE DAILY** FRESH CHEF'S SALAD - WHOLE GRAIN BREAD - GRAB AND GO POT MENU  
**PLUS** A PLANT BASED MAIN COURSE EVERY DAY!

**THE DELI**

FRESH CUT SANDWICHES - ROLLS - WRAPS - PITTAS - BAGUETTES

SEE THE BLACK BOARDS FOR SOUPS, THEME DAYS AND THE CHEF'S SPECIAL

**IF YOU HAVE ANY ALLERGEN CONCERNS PLEASE SPEAK TO THE CATERING MANAGER. WHILST WE DO NOT BRING WHOLE NUTS OR INGREDIENTS WITH NUTS INTO OUR KITCHENS, SOME PRODUCTS ARE SUBJECT TO 'MAY CONTAIN' STATUS IN MANUFACTURING**

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FRESHUKBEEF



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**MONDAY 12 SEPTEMBER**

**MAIN** Rich Beef Ragout with Fresh Oregano and Spaghetti served with a Garlic Bread Shard, Fresh Carrots and Green Beans

**MAIN** Sweet Potato and Vegetable Empanada with a Tomato and Lime Salsa, Fresh Carrots and Green Beans (VEGETARIAN)

**STREET FOOD OF THE DAY**

**DESSERT** Peach and Apple Strudel with Custard

**TUESDAY 13 SEPTEMBER**

**MAIN** Our Speciality Curries with a choice of Vegetable, Meat and Vegan Dishes served with Traditional Garnishes and Accompaniments

**STREET FOOD OF THE DAY**

**DESSERT** Lime Possett with Shortbread

**WEDNESDAY 14 SEPTEMBER**

**MAIN** Roast Beef with Yorkshire Pudding, Roast Potatoes, Kentish Greens and Cauliflower

**MAIN** Cheddar Cheese, Leek and Potato Shortcrust Pie served with Roast Potatoes, Kentish Greens and Cauliflower (VEGETARIAN)

**STREET FOOD OF THE DAY**

**DESSERT** Pear Sponge and Custard

**THURSDAY 15 SEPTEMBER**

**MAIN** Piri Piri Chicken Legs served with Baked Sweet Potato Wedges, Red Cabbage Slaw, and Baked Corn Cobs

**MAIN** Vegetable Fajitas with Guacamole served with Baked Sweet Potato Wedges, Red Cabbage Slaw, and Baked Corn Cobs (VEGETARIAN)

**STREET FOOD OF THE DAY**

**DESSERT** Orange Glazed Carrot Cake

**FRIDAY 16 SEPTEMBER**

**MAIN** Traditional Battered Cod and Chips served with Baked Beans or Mushy Peas or Chef's Salad

**MAIN** Handmade Chickpea and Coriander Patty served in a bun with Fresh Tzatziki and Tomato Slice served with Baked Beans or Mushy Peas or Chef's Salad (VEGETARIAN)

**STREET FOOD OF THE DAY**

**DESSERT** Chocolate Brownie and Cream

**AVAILABLE DAILY** FRESH CHEF'S SALAD - WHOLE GRAIN BREAD - GRAB AND GO POT MENU  
**PLUS** A PLANT BASED MAIN COURSE EVERY DAY!

**THE DELI**

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**MONDAY 19 SEPTEMBER**

**MAIN** Traditional Baked Beef Lasagne with Garlic Bread served with Broccoli and Fresh Tomato Salad

**MAIN** Mixed Vegetable Moussaka, with Crushed New Potatoes, Broccoli and Fresh Tomato Salad (VEGETARIAN)

**STREET FOOD OF THE DAY**

**DESSERT** Pineapple Upside Down Cake with Custard

**TUESDAY 20 SEPTEMBER**

**MAIN** Our Speciality Curries with a choice of Vegetable, Meat and Vegan Dishes served with Traditional Garnishes and Accompaniments

**STREET FOOD OF THE DAY**

**DESSERT** Key Lime Pie

**WEDNESDAY 21 SEPTEMBER**

**MAIN** Roast Gammon with Pineapple, served with skin on Rosemary Roast Potatoes, Roasted Pumpkin and Broccoli

**MAIN** Heritage Tomato and Caramelised Red Onion Tart with Balsamic served with skin on Rosemary Roast Potatoes, Roasted Pumpkin and Broccoli (VEGAN)

**STREET FOOD OF THE DAY**

**DESSERT** Chocolate Sponge and Custard

**THURSDAY 22 SEPTEMBER**

**MAIN** Best British Sausages with Thyme and Red Onion Gravy, served with New Season Potatoes, Garden Peas and Cauliflower

**MAIN** Stuffed Baked Courgettes topped with Cheddar Cheese with New Season Potatoes, Garden Peas and Cauliflower (VEGETARIAN)

**STREET FOOD OF THE DAY**

**DESSERT** Oatie Apple and Berry Crumble

**FRIDAY 23 SEPTEMBER**

**MAIN** MSC Fish 1/4 Pounder Fish Burger in a bun served with Baked Beans or Mushy Peas or Chef's Salad

**MAIN** Lightly Spiced Mixed Bean and Rice Burrito served with Baked Beans or Mushy Peas or Chef's Salad (VEGAN)

**STREET FOOD OF THE DAY**

**DESSERT** Fresh Fruit Salad and Ice Cream

**AVAILABLE DAILY** FRESH CHEF'S SALAD - WHOLE GRAIN BREAD - GRAB AND GO POT MENU  
**PLUS A PLANT BASED MAIN COURSE EVERY DAY!**

**THE DELI**

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**MONDAY 26 SEPTEMBER**

**MAIN** Hand Rolled Pork and Beef Meatballs with Thyme and Rosemary baked in a lightly spiced Tomato Sauce served with Wholemeal Pasta, Honey Baked Carrots and Broccoli

**MAIN** Spinach, Ricotta and Sweet Potato Cannelloni served with Honey Baked Carrots and Broccoli (VEGETARIAN)

**STREET FOOD OF THE DAY**

**DESSERT** Peach and Apple Crumble with Custard

**TUESDAY 27 SEPTEMBER**

**MAIN** Our Speciality Curries with a choice of Vegetable, Meat and Vegan Dishes served with Traditional Garnishes and Accompaniments

**STREET FOOD OF THE DAY**

**DESSERT** Fresh Fruit Salad and Ice Cream

**WEDNESDAY 28 SEPTEMBER**

**MAIN** Thyme Roast Chicken with Sage and Onion Stuffing, Wonky Roast Potatoes, Kentish Cauliflower and Green Beans

**MAIN** Pepper and Lentil Loaf served with Wonky Roast Potatoes, Kentish Cauliflower and Green Beans (VEGETARIAN)

**STREET FOOD OF THE DAY**

**DESSERT** Dessert Marbled Chocolate Cake with Vanilla Sponge

**THURSDAY 29 SEPTEMBER**

**MAIN** Sticky Chipotle Pork Tacos with Rice topped with Guacamole served with Carrots and Green Beans

**MAIN** Mixed Bean Buritto with Chipotle Guacamole, Sour Cream and Salsa served with Carrots and Green Beans (VEGETARIAN)

**STREET FOOD OF THE DAY**

**DESSERT** Banoffee Pie

**FRIDAY 30 SEPTEMBER**

**MAIN** Traditional Battered Cod and Chips served with Baked Beans or Mushy Peas or Chef's Salad

**MAIN** Filo Tartlet layered with Brie, Cherry Tomatoes and Caramelised Onions served with Baked Beans or Mushy Peas or Chef's Salad (VEGETARIAN)

**STREET FOOD OF THE DAY**

**DESSERT** Raspberry Ripple Cake With Custard

**AVAILABLE DAILY** FRESH CHEF'S SALAD - WHOLE GRAIN BREAD - GRAB AND GO POT MENU  
**PLUS** A PLANT BASED MAIN COURSE EVERY DAY!

**THE DELI**

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**MONDAY 3 OCTOBER**

**MAIN** Chicken, Cheese Pasta Bake with Tarragon and Herb Crust served with Herb Baked Ciabatta, Tossed Rocket Leaves and Garlic Baked Courgettes

**MAIN** Layered Vegetable Lasagne Served with Herb Baked Ciabatta, Tossed Rocket Leaves and Garlic Baked Courgettes (VEGETARIAN)

**STREET FOOD OF THE DAY**

**DESSERT** Vanilla Sponge with Butterscotch Sauce

**TUESDAY 4 OCTOBER**

**MAIN** Our Speciality Curries with a choice of Vegetable, Meat and Vegan Dishes served with Traditional Garnishes and Accompaniments

**STREET FOOD OF THE DAY**

**DESSERT** Wonky Strawberry Cheesecake

**WEDNESDAY 5 OCTOBER**

**MAIN** Roast Turkey with Yorkshire Pudding served with Roast Potatoes, Roasted Vegetables and Broccoli

**MAIN** Shortcrust Vegetable Pie with Thyme Gravy, Roast Potatoes, Roasted Vegetables and Broccoli (VEGAN)

**STREET FOOD OF THE DAY**

**DESSERT** Apple and Blackberry Oatie Crumble with Custard

**THURSDAY 6 OCTOBER**

**MAIN** Pulled BBQ Pork Enchiladas with Mexican Rice, Potato Wedges, Mixed Beans and Corn, Crunchy Coleslaw

**MAIN** Vegetable Stacked Tortillas with Mexican Rice topped with Salsa and Sour Cream served with Potato Wedges, Mixed Beans and Corn, Crunchy Coleslaw (VEGETARIAN)

**STREET FOOD OF THE DAY**

**DESSERT** Eton Mess

**FRIDAY 7 OCTOBER**

**MAIN** Traditional Battered Cod and Chips served with Baked Beans or Mushy Peas or Chef's Salad

**MAIN** Red Leicester, Cheddar and Onion Turnover served with Baked Beans or Mushy Peas or Chef's Salad (VEGETARIAN)

**STREET FOOD OF THE DAY**

**DESSERT** Chocolate Brownie

**AVAILABLE DAILY** FRESH CHEF'S SALAD - WHOLE GRAIN BREAD - GRAB AND GO POT MENU  
**PLUS** A PLANT BASED MAIN COURSE EVERY DAY!

# THE DELI

FRESH CUT SANDWICHES - ROLLS - WRAPS - PITTAS - BAGUETTES

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**MONDAY 10 OCTOBER**

**MAIN** Rich Beef Lasagne with Fresh Oregano served with  
Garlic Bread Shard, Fresh Carrots and Broccoli

**MAIN** Asparagus, Pea and Sun Dried Tomato Rissotto with  
Garlic Bread Shard, Fresh Carrots and Broccoli (VEGETARIAN)

**STREET FOOD OF THE DAY**

**DESSERT** Dorset Apple Sponge and Custard

**TUESDAY 11 OCTOBER**

**MAIN** Our Speciality Curries with a choice of Vegetable, Meat and Vegan Dishes  
served with Traditional Garnishes and Accompaniments

**STREET FOOD OF THE DAY**

**DESSERT** Strawberries and Ice Cream

**WEDNESDAY 12 OCTOBER**

**MAIN** Baked Gammon with Pineapple Served With Thyme Roasted Potatoes,  
Roasted Pumpkin and Kentish Greens

**MAIN** Vegetable Toad in the Hole with Onion Gravy, Thyme Roasted Potatoes,  
Roasted Pumpkin and Kentish Greens (VEGETARIAN)

**STREET FOOD OF THE DAY**

**DESSERT** Orange Sponge and Custard

**THURSDAY 13 OCTOBER**

**MAIN** Jerk Chicken Leg with Rice 'n' Peas served with  
Spiced Cucumber Salad and Blackened Corn Cobs

**MAIN** Vegetable Jambalaya served with Spiced Cucumber Salad and Blackened Corn Cobs (VEGAN)

**STREET FOOD OF THE DAY**

**DESSERT** Pear and Apple Crumble served with Cream

**FRIDAY 14 OCTOBER**

**MAIN** Traditional Battered Cod and Chips served with Baked Beans or Mushy Peas or Chef's Salad

**MAIN** Chickpea and Mint Falafel in a Folded Flatbread loaded with  
Crisp Salad and Mint Raita Dressing (VEGETARIAN)

**STREET FOOD OF THE DAY**

**DESSERT** Layered Lemon Shortbread

**AVAILABLE DAILY** FRESH CHEF'S SALAD - WHOLE GRAIN BREAD - GRAB AND GO POT MENU  
**PLUS** A PLANT BASED MAIN COURSE EVERY DAY!

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**MONDAY 17 OCTOBER**

**MAIN** Pork and Beef Meatballs in Arabiata Sauce with Penne Pasta  
served with Kentish Greens and Carrots

**MAIN** Leek and Butternut Canneloni Baked in a Rich Tomato Sauce  
served with Kentish Greens and Carrots (VEGETARIAN)

**STREET FOOD OF THE DAY**

**DESSERT** Banoffee Mousse

**TUESDAY 18 OCTOBER**

**MAIN** Our Speciality Curries with a choice of Vegetable, Meat and Vegan Dishes  
served with Traditional Garnishes and Accompaniments

**STREET FOOD OF THE DAY**

**DESSERT** Chocolate and Orange Sponge and Custard

**WEDNESDAY 19 OCTOBER**

**MAIN** Lemon and Thyme Roasted Chicken with Roast Potatoes, Fresh Cauliflower and Broccoli

**MAIN** Sweet Pepper and Spinach Quiche served with Roasted Potatoes,  
Fresh Cauliflower, and Broccoli (VEGETARIAN)

**STREET FOOD OF THE DAY**

**DESSERT** Caramelised Apple and Sultana Crumble with Custard

**THURSDAY 20 OCTOBER**

**MAIN** Traditional Herby Sausage Meat Plait with Red Onion Gravy,  
Crushed Potatoes, Peas and Carrots

**MAIN** Giant Field Mushroom with Halloumi in a Pitta with Garlic Mayo Dressing  
served with Potato Wedges with Rainbow Slaw and Leafy Salad (VEGETARIAN)

**STREET FOOD OF THE DAY**

**DESSERT** Fresh Fruit Salad and Cream

**FRIDAY 21 OCTOBER**

**MAIN** Jumbo Fish Finger Wrap with Tartar Sauce served with  
Baked Beans or Mushy Peas or Chef's Salad

**MAIN** Spiced Bean Burger with Salad and Cheese served with  
Baked Beans or Mushy Peas or Chef's Salad (VEGETARIAN)

**STREET FOOD OF THE DAY**

**DESSERT** Gingerbread Cookie

**AVAILABLE DAILY** FRESH CHEF'S SALAD - WHOLE GRAIN BREAD - GRAB AND GO POT MENU  
**PLUS** A PLANT BASED MAIN COURSE EVERY DAY!

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