

RESIDENTIAL GUEST MENU 2019

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
BREAKFAST MENU A Selection of Cereals with Milk (Soya, Coconut and Rice Milk also Available) Wholemeal Brown and White Toast with a selection of Fruit Preserves, Croissants, Brioche and Selection of Bread Rolls Selection of Fresh Seasonal Fruit & Local Farm Yoghurts Apple Juice, Orange Juice Tea, Coffee In addition to the daily hot options below						
Poached Eggs, Grilled Bacon Rashers & Baked Beans	Scrambled Egg, Speldhurst Sausages & fresh Grilled Tomato	Grilled Bacon Rashers, Fried Egg & Sauteed Mushrooms	Traditional Butchers Chipolatas, Baked Beans and Poached Egg	Scrambled Egg, Grilled Bacon and Hash Browns	Grilled Tomato, Traditional Butchers Sausages, Fried Egg and Crumpets	Scotch Pancakes with Grilled Bacon, Maple Syrup and Scrambled Egg
LUNCH MENU The daily hot options below with The Salad Bar ,a Selection of Breads, Pasta Or Jacket Potato Option Water, Fruit Squash, Tea & Coffee						
Homemade Breaded Turkey Schnitzel	Butchers Italian style Meat Balls in Tomato and Basil Sauce	Cajun Chicken Escalope in a Brioche Bun	Penne Pasta in Passata Sauce Topped with Bacon, finely Diced Chorizo and Leeks	A Selection of Homemade Pizzas Topped with Fresh rocket	Battered Cod Goujons Or Grilled Cod with Parsley	Traditional Beef Lasagne
Vegetable Schnitzel	Quorn Balls in Tomato and Basil Sauce	Stuffed Portabello Burger	Penne Pasta with Vegetarian Passata Sauce	Margherita Pizza	Vegetable stacks	Roasted Vegetable Lasagne
With Mushroom Sauce and Roasted New Potatoes	Penne Pasta	Spicy Lattice Fries	Jalapeno Doughballs	Baked Jacket Potato Halves	Chunky Chips	Cheese and Garlic Dough Balls
Tenderstem Broccoli	Roasted Mediteranean Vegetables and Garlic Bread	Sweetcorn with Red Peppers and Parsley	Sautéed Courgettes with Onions and Thyme	Buttered Corn on the Cob and Garlic and Herb Dip	Peas & Leeks with Fresh Lemon and Tartare Sauce	Sautéed Green Beans
A Selection of Seasonal Fruit & Local Farm Yoghurts	A Selection of Seasonal Fruit & Local Farm Yoghurts	A Selection of Seasonal Fruit & Local Farm Yoghurts	A Selection of Seasonal Fruit & Local Farm Yoghurts	A Selection of Seasonal Fruit & Local Farm Yoghurts	A Selection of Seasonal Fruit & Local Farm Yoghurts	A Selection of Seasonal Fruit & Local Farm Yoghurts
DINNER MENU The daily hot options below with The Salad Bar ,a Selection of Breads, Pasta Or Jacket Potato Option Water, Fruit Squash, Tea & Coffee						
Lamb Rogan Josh with Coriander	BBQ Pork Chop Topped with Cheese	Speldhurst Sausage and Mash	Grilled Meat Platter – Marinated chicken, Speldhurst sausages and Half Rack of Ribs	Sweet and Sour Chicken	Turkey and Ham Pie	Chicken Breast wrapped in Bacon with Cowdrey Sauce
Vegetable Rogan Josh	Stuffed Peppers	Vegetarian Sausages and Mash	Vegetable Fritters	Sweet and Sour Vegetables	Vegetable pie	Pan Fried Aubergine
Basmati Rice	Hasselback Potatoes	Yorkshire Puddings	Savoury Herb Dice Potatoes	Chinese Noodles	Dauphinoise potatoes	New Potatoes with Chives
Onion Bhajis, Mini Naan , Mint Raita and Mango Chutney	Machos Peas	Baked Beans or Carrots, Peas and Onion Gravy	Broccoli and roasted red pepper	Vegetable Spring Rolls, Prawn Crackers and Stir Fried Vegetables	Spinach , Mushroom and sautéed onions	Roasted Parsnip, Carrot and Red Onion Mix
Selection of Individual Solleys Ice Creams (local supplier)	Chocolate Pots with Dipping Sticks	Selection of Doughnuts	Ice Cream Sundaes	Chocolate Tart	Cheese Cake (Choice of Three)	Apple pie served with Cream Or Cheeseboard
A Selection of Seasonal Fruit & Local Farm Yoghurts	A Selection of Seasonal Fruit & Local Farm Yoghurts	A Selection of Seasonal Fruit & Local Farm Yoghurts	A Selection of Seasonal Fruit & Local Farm Yoghurts	A Selection of Seasonal Fruit & Local Farm Yoghurts	A Selection of Seasonal Fruit & Local Farm Yoghurts	A Selection of Seasonal Fruit & Local Farm Yoghurts
THE ORCHARD CENTRE SALAD BAR Available every Lunch and Dinner Service Fresh Meat Platter, Coleslaw, Potato Salad and Pasta Salad Mixed Salad: a Variety of Lettuce with Cucumber and Tomato In addition to the daily options below						
Cesar Salad	Rocket, Tomato and Mozzarella	Watercress, carrot and Orange	Lentil Tabbouleh	BBQ Sausage and Noodle Salad	Tuna Nicoise	Waldorf Salad
Mixed Bean Salad	Cajun Rice Salad	Roasted Vegetable Salad	Kimchee Salad	Greek Salad	Mixed Beetroot Salad	Roasted Squash Salad

<p>PACKED LUNCH or PACKED DINNER OPTIONS</p> <p>Pre order required 48 hours prior to requirement</p> <p>All Guests to choose from Menu A or Menu B</p>	<p>MENU A</p>	<p>A Selection of Sandwiches on Granary Bread or White Half Baguette</p> <p>Fillings ; Honey Roast Ham & Tomato Cheese & Salad Tuna Mayonnaise Coronation Chicken Salad with Continental Salami</p> <p>Baked Crisps</p>	<p>A piece of Fresh Fruit & Flapjack Bar or Fruit Muffin</p>	<p>Bottle of Mineral Water or Juice Carton</p>
	<p>MENU B</p>	<p>Pasta or Noodle Box Salads</p> <p>Penne Pasta with Mediterranean Roasted Vegetables & Tomato Sauce Penne Pasta with Tuna & Sweetcorn Chinese Noodles with oriental vegetables</p>	<p>A piece of Fresh Fruit & Flapjack Bar or Fruit Muffin</p>	<p>Bottle of Mineral Water or Juice Carton</p>

<p>BBQ MENU</p> <p>Pre order required 48 hours prior to requirement</p>		<p>Traditional Butchers Sausages & Beef Burgers Vegetarian Lentil burgers & roasted Pepper Served with Sautéed Onions, Sweetcorn Relish & Chilli BBQ & Tomato Sauce</p> <p>Salad leaves, Traditional Coleslaw & Potato Salad Fresh Baps & Bread Rolls</p>	<p>Ice Cream Sundae or Carrot Cake</p>	<p>Bottled Water or Juice cartons</p>
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<p>PACKED BREAKFAST</p> <p>Ham & Cheese Roll. piece of seasonal fresh fruit Blueberry muffin Bottle of Water</p>
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