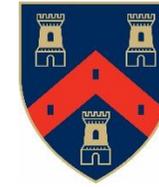


MOUNT
KELLY

Week 2 Lunch Menu: Prep

	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Carrot & coriander	Minestrone	Tomato & basil	Chicken & sweetcorn	Roasted vegetable
Main 1	Basil pesto, rocket and mozzarella pasta	Chicken and bacon Caesar salad, croutons	Roast turkey, sage stuffing, cranberry sauce	Chicken and leek pie	Breaded fish, tartare sauce
Main 2	Couscous and feta stuffed bell peppers	Beef lasagne, garlic bread	Soy and ginger pork stir fry, egg noodles, prawn crackers	Hog roast baps, caramelised apple sauce	Sweet chilli chicken wraps
Vegetarian	Bubble and squeak cake	Mixed bean chilli, steamed rice, nachos	Mushroom and spinach risotto	Thai green curry, steamed rice, poppadum	Roasted vegetable and tomato sauce, fusilli pasta
Dessert 1	Lemon drizzle cake	Yoghurt bar Fruit salad	Fruit crumble, custard	Yoghurt bar Fruit salad	Cinnamon and apple sponge
Dessert 2	Orange jelly	Tamar fruit bowl	Chocolate mousse	Tamar fruit bowl	Sundae
Potatoes	Garlic roasted new	Oven wedges	Roast potatoes	Mash	Home cut chips
Vegetables	Peas and broccoli	Sweetcorn and green beans	Honey roasted carrot and parsnip, steamed savoy, cauliflower cheese	Steamed carrots and broccoli	Peas, minted mushy peas

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Week 2 Lunch Menu: College

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Soup	Honey and parsnip	Chicken noodle	Tomato and red pepper	Minestrone	Carrot and ginger	Curried cauliflower
Main 1	Thai green curry, coconut rice, poppadums	Chicken and bacon Cesar salad, crispy croutons	Roast turkey, sage stuffing	Chicken and leek pie	Breaded fish, tartar sauce	Pork sausage toad in the hole, caramelized onion gravy
Main 2	Three cheese & broccoli sauce with pasta	Beef lasagne, garlic bread	Soy and ginger pork stir fry, prawn crackers	Basil pesto, rocket and mozzarella pasta	Warm salad bar Poached eggs Pesto chicken New potatoes	Creamy chicken and mushroom pasta
Vegetarian	Bubble and squeak cakes	Mexican mixed bean chilli, sour cream and guacamole	Mushroom and spinach risotto	Eggs Florentine	Sweet red onion and goats' cheese quiche	Cauliflower korma, rice, naan bread
Warm sandwich bar filling	Spicy fajita vegetables with mozzarella	Warm cheese and pickle	Chicken, bacon & avocado toastie	Tuna melt	Bacon and brie melt	
Dessert 1	Chocolate and orange sponge, chocolate sauce	Lemon drizzle sponge	Fruit crumble, custard	Peach and rosemary sponge, pouring cream	Cinnamon and apple sponge	Salted caramel muffins
Dessert 2	Potted cheesecakes	Yogurt and fresh fruit	White chocolate and raspberry mousse	Yogurt and fresh fruit	Sundaes	Sticky toffee pudding, butterscotch sauce
Potatoes	Garlic roasted new potatoes	Wedges	Roasted	Mash	Chips	Mash
Vegetables	Peas and broccoli	Panache of vegetables	Red cabbage, honey roasted carrots, swede mash	Peas, broccoli and carrots	Peas and mushy peas	Peas and carrots



MOUNT
KELLY

Week 2 Dinner Menu: Prep

	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	Curried parsnip	Carrot & coriander	Minestrone	Tomato & basil	Chicken & sweetcorn
Main 1	Theatre bar	Chorizo and chicken pasta	Fried chicken bar	Chinese spare ribs	Cornflake chicken
Main 2	Theatre bar	Crispy turkey and lettuce wraps	Fried chicken bar	Chicken biryani, poppadums, mango chutney	Sourdough pizza
Vegetarian	Tomato, red onion and courgette tart	Cheese, tomato and basil panini	Macaroni cheese	Vegetable spring rolls, sweet and sour sauce	Sourdough pizza
Dessert	Cookies	Coconut and jam sponge, custard	Doughnuts	Warm banana bread, custard	Profiterole and chocolate sauce
Potatoes	Crushed new	Sauté	Home cut chips	Special fried rice	Wedges
Vegetables	Green beans and courgettes	Roasted vegetables	Sweetcorn and peas	Mange tout and sugar snap peas	Corn on the cob

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MOUNT
KELLY

Week 2 Dinner Menu: College

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Soup	Leek and potato	Honey and parsnip	Chicken noodle	Tomato	Minestrone		Curried cauliflower
Main 1	Chicken Kiev	Chorizo and chicken pasta	Fried chicken bar	Moroccan spiced meat balls, honey flat breads	Cornflake chicken, BBQ sauce		Roasted turkey breast, cranberry sauce
Main 2	Thai style fishcakes	Spicy turkey & lettuce wraps	Fried chicken bar	Chicken biryani, rice, poppadums, mango chutney	Spare ribs		Honey roasted ham
Vegetarian	Baked tomato and courgette tart	Grilled cheese, tomato and basil panini	Mac and cheese	Vegetable spring rolls, sweet and sour sauce	Sour dough veggie pizzas		Homity pie
Dessert 1	Millionaire's shortbread	Chelsea buns	Banana and chocolate milkshake	Doughnuts	Profiteroles and chocolate sauce		Chocolate orange bread and butter pudding
Dessert 2	Coconut and jam sponge	Pancakes, popcorn and caramel sauce	Sugar waffles	Brown sugar sponge, custard	Coconut and passionfruit rice pudding		Trifle
Potatoes	Crushed new potatoes	Sauté	Chips	Special fried rice	Wedges		Roasted
Vegetables	Thyme roasted courgette and green beans	Roasted vegetables	Corn on the cob	Sugar snaps and mangetout	Sweetcorn and peas		Braised creamed cabbage, honey roasted carrots and parsnip

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