

Boarders Breakfast

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Drinks	Selection of hot drinks, Milks and Orange or apple juice						
A la Carte	<u>Egg Bar</u> Omelettes, scrambled and Fried eggs cooked to order					Toastie and Loaded Croissants	Brunch
Viennoiserie	Pastry of the Day	Pastry of the Day	Pastry of the Day	Pastry of the Day	Pastry of the Day	Pastry of the Day	Pastry of the Day
Continental	Selection of Cereals, Granola, Muesli Sliced Ham and Cheese Sliced Bread, Muffins and Crumpets Individual Flavoured Yoghurt Pots						
Fresh Fruit	Whole Fruit	Whole Fruit	Whole Fruit	Whole Fruit	Whole Fruit	Whole Fruit	Whole Fruit

Boarders Supper

WEEK 1	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
MAIN COURSE ONE	Build your own Pizza	Chicken Stroganoff	Roasted Topside of Beef	Hunters Chicken Wrap	Fish Pie	American Burger Bar	Lemon and Herb Roasted Chicken Supreme
MAIN COURSE TWO		Wild Mushroom Stroganoff	Rosemary and Thyme Quorn Fillet	Stuffed Piquant Pepper Wrap	Feta and Spinach Borak	Smashed Beef Burger Vegan Beyond Burger	Vegetable Wellington
ON THE SIDE	Sweet Potato Wedges Peas Sweetcorn	Homemade Bread Steamed Rice Fine Green Beans Broccoli Florets	Yorkshire Pudding Roast Potatoes Rainbow Roasted Vegetable Savoy Cabbage Gravy	Devilled Parmentier Potatoes Rainbow Slaw Roquette Salad	Petit Pois Baton Carrots Sprouting Broccoli	Sweet Potato Fries Battered Onion Rings Red Slaw	Fondant Potatoes Broccoli Florets Baton Carrots Cauliflower Cheese Wild Mushroom Cream Sauce
DESSERT ONE	Date Brownie	Cherry and Pineapple Cake	Steamed Apple Sponge served with Custard	Mixed Fruit Flapjack	Mango Layered Fool	American Waffle Bar	Apple Crumble and Custard
DESSERT TWO	Selection of freshly cut fruit Mixed fruit yoghurt pots						
SALAD BAR	Freshly produced salad bar						

Boarders Supper

WEEK 2	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
MAIN COURSE ONE	Homemade Chilli Beef	Chicken Shawarma Wrap	Lamb Moussaka	Lemon and Thyme Roasted Chicken	<u>Build your Own</u> Teriyaki Salmon Ramen	Build your own Pizza	Roasted Topside of Beef
MAIN COURSE TWO	5 Bean mixed Chilli	Halloumi and Red Pepper Wrap	Mixed Vegetable and Butterbean Cassoulet	Plant Based Roast	Soy and Sesame Tofu Ramen		Vegetarian Cottage Pie
ON THE SIDE	Rice Guacamole Nachos Soured Cream	Minted Yoghurt Turkish Potato Wedges Roasted Mediterranean Vegetables	Homemade Focaccia Broccoli Florets Roquette Salad	Yorkshire Pudding Dauphinoise Potatoes Braised Red Cabbage Baton Carrots	Wilted Pak Choi Gyoza	Sweet Potato Wedges	Yorkshire Pudding Roasted Potatoes Roasted Vegetables Broccoli Florets Gravy
DESSERT ONE	Tres Leche Cake	Lemon and Lavender Possets	Blueberry Yoghurt Cake	Apple and Berry Crumble served with Custard	Homemade scone with Jam and Cream	Cookie Dough Ice cream Pots	Jam Sponge and Custard
DESSERT TWO	Selection of freshly cut fruit Mixed fruit yoghurt pots						
SALAD BAR	Freshly produced salad bar						

Boarders Supper

WEEK 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
MAIN COURSE ONE	<u>Pasta Bar</u> Choose your Pasta Then Sauce Then Protein	Tandoori Chicken Presented on a naan topped with Onion Bhaji and Mango Dressing	Sausage meat Plait	Beef Lasagne	Poached Salmon Fillet with a Parsley Sauce	<u>Build your own Burrito Bar</u>	Roasted Spring Lamb topped with a Broad Bean Relish
MAIN COURSE TWO		Tandoori Paneer Steak Presented on a naan topped with Onion Bhaji and Mango Dressing	Vegetable Wellington	Vegetable Lasagne	Roasted Vegetable Feta Tart tartan	Pulled Chicken Pulled Jack Fruit	Layered Beetroot, Leek and Goats cheese Flan
ON THE SIDE	Homemade Corn Bread Corn on the Cob/Sweetcorn	Indian Spiced Rice Charred Vegetables Minted Yogurt Sauce	Creamy Mashed Potato Peas Baton Carrots Gravy	Homemade Garlic Bread Roasted Green Vegetables Caesar Salad	Crushed New Potatoes Green Beans Wilted Spinach Roquette Salad	Mexican Rice Refried Beans Guacamole Soured Cream Salsa	Homemade Rosti Potatoes Wilted Spring Greens Buttered Chantaney Carrots
DESSERT ONE	Strawberry Cheesecake	Citrus Pound Cake	Bread and Butter Pudding served with Custard	Rhubarb and Custard Pots	Cream Cheese topped Carrot Cake	Churros and Chocolate Sauce	Lemon Drizzle Cake
DESSERT TWO	Selection of freshly cut fruit Mixed fruit yoghurt pots						
SALAD BAR	Freshly produced salad bar						



Boarders Snacks

Monday – Sunday

Collected on Sunday for the whole week, monitored by Flora

- Popcorn
- Crisp selection
- Lentil Chips
- Nature Valley Bar
- Tunnock Caramel Bar
- Soreen Fruit Loaf
- Fresh Fruit (Banana, Apple, Clementine, Pear)

Saturday and Sunday

Chosen by the chef either.

- Cookies
- Mini Muffins
- Brownie
- Pasteis de Nata
- Ice-cream (summer)
- Homemade Shortbread

Boarders Saturday Lunch

Week 1

Choose your own Sub, Hot or Cold

Salt and Pepper Potato Chips

Coleslaw

Muffins

Week 2

Loaded Nachos

Guacamole
Salsa
Soured Cream

Refried Beans

Cookies

Week 3

Wing and Rib Shack

Red Salted Fries

Red Slaw

Doughnuts