Catered Hall Menu

Sample Breakfast menu











MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Scrambled eggs	Fried eggs/tofu scramble	Poached eggs	Fried eggs/tofu scramble	Pancakes and waffle day	Chefs choice of eggs	Chefs choice of eggs
Sliced avocado	Sausage	Chorizo, squash, red onion and potato hash	Sausage	Maple and bacon	Vegan scrambled eggs	Vegan scrambled eggs
Crispy potatoes	Bacon	One pot Boston beans, facon and Cumberland sausage	Bacon	Poached eggs	Bacon and sausage	Bacon and sausage
Grated cheese	Vegan sausage patties	Roast tomatoes	Quorn Cumberland Sausage	Yoghurt and berries	Quorn Cumberland sausage	Quorn Cumberland sausage
Roasted cherry tomatoes	Baked beans	Polenta wedge	Baked beans	Bananas and chocolate	Vegetable sausage	Vegetable sausage
Wilted spinach	Mushrooms		Mushrooms	Spinach and creamed cashew	Baked beans and mushrooms	Baked beans and mushrooms
Refried beans	Fresh bread roll		Fresh bread roll		Grilled fresh tomatoes	Grilled fresh tomatoes
Warm corn tortilla	Hash browns		Hash browns		Potato waffles	Hash browns

Cold breakfast is available every morning including; cereals, a yoghurt bar, homemade granola, a selection of breads and pastries and more











	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY		SATURDAY	SUNDAY
	Vegan chilli and corn bread	Keftedakia	Roast chicken with homemade stuffing	Lasagne verdi	Garlic and coriander chicken thighs		Baked jacket potato	Roast beef and yorkshire pudding
	Spinach, ricotta and pinenut risotto	Roast chicken stifado	Salmon supreme with sauce vierge	Pea and mint ricotta gnocchi	Mango chutney glazed tofu		Tuna mayo	Chicken and mushroom pie
DINNER	Vegan thai green curry with coriander naan	Spanakopita with spinach	Roasted squash, cherry tomato and cashew nut roast	Sweetcorn fritters with sweet chilli sauce	Thai green curried vegetables	LUNCH	Grated cheese	Roasted nut and vegetable pithivier
	Steamed rice	Lemoni patatas	Sea salt and rosemary roast potatoes	Garlic bread	Roast broccoli and red onion with hoisin and sesame	5	Baked beans	Crunchy roast potatoes
	Garlic naan bread	Mint and feta cous cous	Olive oil mash, seasonal vegetables	Cajun jacket wedges	Pilau rice kecap manis egg noodles		Plus a selection of hot toppings	New potatoes
	Seasonal vegetables	Seasonal vegetables	Seasonal vegetables	Seasonal vegetables	Chilli oil			Seasonal vegetables
RT	Blackcurrant and apple cookie crumble with custard	Greek lokma with syrup	Jam doughnut muffins	Lemon drizzle cake	Apple crumble cake slice	ERT	Marble chocolate cheesecake	Croissant pudding with creme anglaise
DESSERT	Evening yoghurt bar	Evening yoghurt bar	Evening yoghurt bar	Evening yoghurt bar	Evening yoghurt bar	DESSE	Evening yoghurt bar	Evening yoghurt bar
	Selection of fresh fruit	Selection of fresh fruit	Selection of fresh fruit	Selection of fresh fruit	Selection of fresh fruit		Selection of fresh fruit	Selection of fresh fruit











	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY		SATURDAY	SUNDAY
	Spinach and butternut squash lasagne	Chicken burritos with cheese and black bean salsa	Roast pork sage, apple and onion stuffing	Tandoori chicken with spiced yoghurt	Shredded hoi sin chicken		Chicken tikka strips with roasted peppers	Lemon and thyme roast chicken
	Chickpea and sweet potato tikka masala	Baja crispy fish tacos	Cajun chicken with creole vegetables	Hickory smoked pulled jackfruit with brioche bun	Firey mapo tofu		Tennessee beef steak strips	Steak pie
DINNED	Vegetable and chickpea tagine	Corn and black bean quesadillas	Vegan bean and vegetable bake	Sweet potato and feta pastilla	Kung po jackfruit with honey roasted cashew nuts	LUNCH	Roasted halloumi with pesto roasted vegetables	Lentil and bean loaf
2	Wedges	Mashed jalapeño sweet potatoes	Crunchy roast potatoes	Mediterranean vegetable cous cous	Egg noodles or fried rice	5	Pitta bread	Sea salt roast potatoes
	Rice pilaf	Coriander lime rice	Herby quinoa	Pommes al forno	Stir fried greens with sesame and soy, prawn crackers		Red slaw or Spiral fries	Herby new potatoes
	Seasonal vegetables	Seasonal vegetables	Seasonal vegetabl <mark>es</mark>	Seasonal vegetables	Vegetable spring rolls		Selection of sauces	Seasonal vegetables
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TO	Chocolate sponge with rich chocolate sauce	Tres leche cake with berry compote	Raspberry cheesecake brownie	Sticky toffee pudding with toffee sauce	Forest fruit cheesecake	RT	Pineapple upside down cake with star anize glaze	Banoffee pie with chocolate curls
DESCEDT	Evening yoghurt bar	Evening yoghurt bar	Evening yoghurt bar	Evening yoghurt bar	Evening yoghurt bar	DESSERT	Evening yoghurt bar	Evening yoghurt bar
	Selection of fresh fruit	Selection of fresh fruit	Selection of fresh fruit	Selection of fresh fruit	Selection of fresh fruit		Selection of fresh fruit	Selection of fresh fruit











	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY		SATURDAY	SUNDAY
	Vegan sausage cassoulette	Beef jalfrezi	Slow roasted pork belly and stuffing	Marinated chicken with smoky braised lentils	Jollof spiced baked sweet potato		Beef ragu	Roast lamb with garlic and rosemary
	Smoked Cheddar macaroni cheese	Butter chicken curry	Turkey schnitzel with a tomato and basil sauce	Spinach tortellini gratin	Roast okra with tomato, peppers and sweetcorn		Chicken carbonara	Chicken and leek pie
DINNER	Spicy bean and polenta wedge with roasted veg sauce	Roast veg and butterbean bhuna	Mushroom and lentil pithivier	Kung po jackfruit	Carrots with maple and cumin	LUNCH	Chunky arriabatta	Butternut squash and mushroom filo tart
	Herby steameed new potatoes	Spinach and sweet potato dahl	Roast potatoes	Herby diced potatoes	Jollof spiced, grilled chicken		Penne pasta	Roast potatoes
	Fennel and lemon cous cous	Pilau rice, poppadom, naan	Dill crushed new potatoes	Quinoa	Sweetcorn and tofu fritters, fried plantain		Garlic bread, Parmesan/Cheddar	New potatoes with red onions
	Seasonal vegetables	Seasonal vegetables	Seasonal vegetab <mark>les</mark>	Seasonal vegetables	Crisp salad		Chunky chips	Seasonal vegetables
E L	Triple chocolate brownie	Chai spiced rice pudding, cranberry crumble	Apple and ginger crumble with custard	Chocolate fudge pudding with double cream	Steamed syrup sponge with custard	ERT	Sticky banana and maple cake	Iced Devonshire cream buns
DESSERT	Evening yoghurt bar	Evening yoghurt bar	Evening yoghurt bar	Evening yoghurt bar	Evening yoghurt bar	DESSE	Evening yoghurt bar	Evening yoghurt bar
	Selection of fresh fruit	Selection of fresh fruit	Selection of fresh fruit	Selection of fresh fruit	Selection of fresh fruit		Selection of fresh fruit	Selection of fresh fruit











		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY		SATURDAY	SUNDAY
		Vegetarian Greek moussaka	Thai green chicken curry	Roast turkey and apricot stuffing	Jerk chicken with papaya and mango salsa	Saag aloo, steamed basmati rice		Beef gyros	Roast pork loin with sage and apple jus
		Baked sweet potato with feta, pomegranate and pesto	Thai red beef curry	Beef casserole with horseradish dumplings	Thai tofu cakes with chilli sauce	Sweet potato and chickpea masala		Halloumi souvlaki	Minced beef and onion pie
	DINNER	Mushroom, pea and asparagus risotto	Thai red tofu curry	Sweet potato and cashew nut roast	Jerk aubergine steak with papaya and mango salsa	Black bean and plantain chilli	LUNCH	Vegan gyros	Roasted stuffed peppers
	ā	Spicy wedges	Pineapple fried rice	Roast potatoes	New potatoes	Grilled chicken breast spiced with cardamon and lime	5	Pitta bread or corn tortilla	Sea salt roast potatoes
		Fruity cous cous	Prawn crackers, garlic & coriander naan	Mash potatoes	Steamed rice	Keema curried mince, Poppadoms, Mango chutney		Greek salad, tzatziki, houmous	Steamed new potatoes with herbs
1		Seasonal vegetables	Seasonal vegetables	Seasonal vegetables	Seasonal vegetables	Cucumber and mint rita		Chunky chips	Seasonal vegetables
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	RT	Vegan sumptuous chocolate cake	Coconut and lemongrass panna cotta	Pear and rhubarb stem ginger oaty crumble with custard	Raspberry ripple blondies	Raspberry and coconut sponge	RT	Orange drizzle cake with double cream	Cranberry, chocolate and cream cheese muffin
	DESSERT	Evening yoghurt bar	Evening yoghurt bar	Evening yoghurt bar	Evening yoghurt bar	Evening yoghurt bar	DESSERT	Evening yoghurt bar	Evening yoghurt bar
۱		Selection of fresh fruit	Selection of fresh fruit	Selection of fresh fruit	Selection of fresh fruit	Selection of fresh fruit		Selection of fresh fruit	Selection of fresh fruit











		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY		SATURDAY	SUNDAY
		Vegan cottage pie with sweet potato topping	Beef, mushroom and ale teviot	Honey roast bacon loin	Chicken parmagiana with tomato and basil sauce	Zhatar spiced cauliflower with turmeric and chickpeas		Southern fried chicken	Roast turkey and apricot stuffing
	_	Welsh rarebit with roasted cauliflower	Chicken, ham and leek with shortcrust pastry	Chicken kiev	Roasted vegetable and bean lasagne	Tandoori spiced sweet potato and squash		Southern fried banana blossom	Beef and vegetable pasty
	DINNER	Confit aubergine tatin, courgette and carrot julienne	Sweet potato and pepper shortcrust pastry	Root vegetable cobbler	Spicy vegetable chapati wraps	Lamb Kofta	LUNCH	Spinach and feta burger	Vegetable nut roast
ā	<u>ה</u>	New potatoes	Cheesy leek mash crushed new potato/dill mashed potato	Roast potatoes	Herby diced potatoes	Beetroot falafel katchumber	5	Spicy potato	Roast potatoes
		Herb quinoa	Red onion gravy, minted mushy peas	Vegan Cheddar and leek mash	Steamed rice	Naan bread, jasmine rice		Coleslaw	Crushed new potatoes
		Seasonal vegetables	Seasonal vegetables	Seasonal vegetables	Seasonal vegetables	Coriander yoghurt		Gravy	Seasonal vegetables
H	<u>-</u>	Vegan millionaire's shortbread	Dutch apple pie with custard	Dutch apple crumble with cream anglaise	Cranberry, chocolate and cream cheese muffin	Lime and blueberry poke cake	RT	White chocolate mousse with chocolate shavings	Basil and lemon moss cake
L C	DESSERI	Evening yoghurt bar	Evening yoghurt bar	Evening yoghurt bar	Evening yoghurt bar	Evening yoghurt bar	DESSERT	Evening yoghurt bar	Evening yoghurt bar
ľ		Selection of fresh fruit	Selection of fresh fruit	Selection of fresh fruit	Selection of fresh fruit	Selection of fresh fruit		Selection of fresh fruit	Selection of fresh fruit