

WEEK 2	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
STUDENT SPECIAL MAIN MEAL WITH TWO PRE-SET SIDES INCLUDED	VEGETABLE AND BEAN HOTPOT WITH GREENS AND MASH POTATO	CAJUN FRIED FISH BURGER WITH SLAW AND CHIPS	MAC N CHEESE WITH GARLIC BREAD AND BROCCOLI	BBQ CHICKEN QUESADILLA WITH RICE AND CORN ON THE COB	FALAFEL BURGER WITH ONION RINGS AND BBQ BEANS	B R U N C H	
ALTERNATIVE DISH	CAULIFLOWER CHEESE PIE	CELERIAC AND PEARL BARLEY STUFFED FLAT MUSHROOMS WITH BLUE CHEESE SAUCE	STICKY SRIRACHA DRUMSTICKS	TOFU KORMA	VEGETABLE AND SPINACH FILO PIE WITH BEETROOT HUMMUS		
ALLERGEN FRIENDLY DISH	CHARGRILLED CHICKEN WITH ROOT VEG RATATOUILLE	VEGGIE SAUSAGE COBBLER	SWEET AND SOUR CHICKPEAS WITH CHARRED PINEAPPLE	CHIPOTLE JACKFRUIT LOADED TATER TOTS WITH SALSA AND SHEESE	GF BATTERED FISH WITH FRESH LEMON		
STUDENT SPECIAL MAIN MEAL WITH TWO PRE-SET SIDES INCLUDED	VEGETABLE AND BEAN HOTPOT WITH GREENS AND MASH POTATO	CAJUN FRIED FISH BURGER WITH SLAW AND CHIPS	MAC N CHEESE WITH GARLIC BREAD AND BROCCOLI	BBQ CHICKEN QUESADILLA WITH RICE AND CORN ON THE COB	FALAFEL BURGER WITH ONION RINGS AND BBQ BEANS	CHICKEN AND TARRAGON PIE	ROAST LEG OF LAMB WITH GRAVY
ALTERNATIVE DISH	WATERCRESS PESTO, TOASTED SEED, PEA AND FETA PASTA	RED LENTIL MOUSSAKA	COCONUT PRAWN CURRY	LEEK, POTATO, CHEDDAR AND ONION CRUMBLE	WHITE FISH AND CLAM PASTA WITH CHILLI AND GARLIC	QUORN MINCE STEW WITH CHEDDAR DUMPLING	MUSHROOM BOURGUIGNON
ALLERGEN FRIENDLY DISH	QUINOA AND LENTIL BALLS WITH ONION GRAVY	ROOT VEG AND BUTTERBEAN STEW WITH POTATO ROSTI	KIDNEY BEAN GOULASH	ROOT VEGETABLE AND BUCKWHEAT STUFFED PEPPER WITH BROAD BEAN PESTO	POLENTA BITES WITH MUSHROOM AND PEA FRICASSEE	ROASTED SQUASH RISOTTO, TOASTED PUMPKIN SEEDS AND CRISPY ROCKET	LENTIL LOAF WITH ROASTED SQUASH SAUCE
PUDDING	RICE PUDDING WITH BERRY COMPOTE	CHOCOLATE AND CHERRY STEAMED SPONGE WITH CHOCOLATE SAUCE	STICKY DATE AND RICOTTA FILO PIE WITH CARAMEL SAUCE	POACHED PEAR WITH GRANOLA AND SPICED CREAM	BANOFFEE BREAD AND BUTTER PUDDING	VEGAN CHOCOLATE BROWNIE WITH MAPLE CHANTILLY CREAM	APPLE AND RAISIN CAKE WITH CINNAMON CUSTARD
SIDES	-CHIPS -BRAISED RED CABBAGE -GREENS MASH -STEAMED NEW POTATOES	-CHIPS -VEGETABLE QUINOA -ROASTED CARROTS -GARLICKY GREEN BEANS -ROASTED SWEET POTATO	-CHIPS -FRIED ONION RICE -BROCCOLI -TURMERIC CAULIFLOWER -ROASTED NEW POTATOES	-CHIPS -RICE -CORN ON THE COB -GARLIC AND HERB POTATOES -ROASTED COURGETTES WITH CHILLI	-CHIPS -MUSHY PEAS/ BBQ BEANS -PAPRIKA WEDGES -SAVOY CABBAGE -MAPLE ROASTED SWEDE	-CHIPS -MASH -CARROT AND PEAS -ROASTED PARSNIPS -CHICKPEAS WITH RED ONIONS AND HERBS	-CHIPS -GARLIC AND THYME ROAST POTATOES -GREENS -ROASTED ROOT VEGETABLES -SWEET POTATO MASH

ALLERGEN FRIENDLY DISH