

MENU

LUNCH WEEK ONE: Week commencing 22nd April, 13th May, 10th June



A BINGDON

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Fresh Soups and a Selection of Fresh Breads	Roasted Red Pepper & Sweet Potato	Carrot & Coriander	Tomato & Basil	Potato & Watercress	Cream of Mushroom		Brunch
Salad Bar and Dressings	Daily Seasonal Salad Bar	Daily Seasonal Salad Bar	Daily Seasonal Salad Bar	Daily Seasonal Salad Bar	Daily Seasonal Salad Bar	Daily Seasonal Salad Bar	
Main Meal	Malaysian Chicken & Potato Curry	Beef Lasagne with garlic Ciabatta	Turkey a la King	Char Sui Loin of Pork	<u>Build your Own Burger</u> Onion Rings, Tomato, Cheese Slices, Bacon	Cod & Pancetta Fishcakes, Tartare Sauce	Full English Breakfast Continental Chicken Breast topped with Bacon & Brie
Main Vegetarian Vegan dishes available daily	Sweet & Sour Qourn Fillets	Harissa Marinated Halloumi, Vegetable Quinoa	Gnocchi Prima Verde with Parmesan	Asparagus & Pea Risotto	Macaroni Cheese with Cherry Tomatoes	Roasted Aubergine, Courgette & Mushroom Frittata	Tomato & feta tart
Potatoes or Rice	Coconut Rice Selection of Baked Potatoes	Herby Diced Potatoes Selection of Baked Potatoes	Fondant Potatoes Selection of Baked Potatoes	Five Spice & Garlic Roast Potatoes Selection of Baked Potatoes	Chips Selection of Baked Potatoes	Parsley new Potatoes Selection of Baked Potatoes	Sauté Garlic Potatoes
Vegetables	Madras Roasted Cauliflower and Spring Greens	Sauted Green Beans	Selection of Steamed Vegetables	Braised Red cabbage Stir Fried Vegetables	Baked Beans Coleslaw	Peas & sweet-corn	Wilted Spinach
Grab and Go	<u>Pasta Bar</u> Carbonara Three Cheese & Basil	<u>Baguette Bar</u> Ham Tuna Mayo Continental Meats Egg & Rocket Brie & Chutney BLT	<u>Rice Pots</u> Chicken & Chorizo Paella	<u>Pasta Bar</u> Bolognese Tomato, mascarpone & Basil (V)	<u>Jacket Potato bar</u> Tuna Chilli Cheese Ratatouille	<u>Pasta</u> Spaghetti with Fresh Pesto	xxx
Cut Fruit and Yoghurt Bar	Selection of Whole & Cut Fruit and a Variety of Yoghurts	Selection of Whole & Cut Fruit and a Variety of Yoghurts	Selection of Whole & Cut Fruit and a Variety of Yoghurts	Selection of Whole & Cut Fruit and a Variety of Yoghurts	Selection of Whole & Cut Fruit and a Variety of Yoghurts	Selection of Whole & Cut Fruit and a V variety of Yoghurts	Selection of Whole & Cut Fruit and a Variety of Yoghurts
Hot or Cold Dessert	Toffee Apple Sponge or Fruit Jelly (V)	Chocolate Bread & Butter Pudding Or Fruit Jelly (V)	Mixed Fruit Oaty Crumble or Mixed Fruit Jelly (V)	Chocolate Brownie with fudge sauce Or Fruit Jelly (V)	Cherry Clafoutis with Cream Or Fruit Jelly (V)	Lemon tart	

MENU

LUNCH WEEK TWO: Week commencing 29th April, 20th May, 17th June



ABINGDON

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Fresh Soups and a Selection of Fresh Breads	Spinach & Watercress	Carrot & Coriander	Lentil & Tomato	Spring Vegetable	Broccoli & Stilton	xxx	Brunch
Salad Bar and Dressings	Daily Seasonal Salad Bar	Daily Seasonal Salad Bar	Daily Seasonal Salad Bar	Daily Seasonal Salad Bar	Daily Seasonal Salad Bar	Daily Seasonal Salad Bar	
Main Meal	Cherry Tomato, Garlic & Cumberland Sausage Bake	Grilled Garlic Chicken Escalope with Lemon & Thyme	Lamb Keema Jalfrezi with Nan Bread	Honey Roast Gammon	Cajun Chicken Mac 'n' Cheese	Pork Schnitzel	Full English Breakfast Continental Turkey New Yorker with BBQ sauce
Main Vegetarian Vegan dishes available daily	Spinach & Feta Filo Pie	Goat's Cheese, Thyme & Red Onion Tart; Balsamic Glaze	Qourn & Spring Vegetable Pie with Dauphinoise Toppingh	Baked Peppers with Vegetable quinoa	Mediterranean Stuffed Mushrooms with Brie	Beefsteak Tomatoes a la Greque	
Potatoes or Rice	Crushed Potatoes with Chives Selection of Baked Potatoes	Herby New Potatoes with Mint & Sea salt Selection of Baked Potatoes	Pilau Rice Selection of Baked Potatoes	Garlic Gratin Potatoes Selection of Baked Potatoes	Garlic Focaccia Bread Potato Wedges Selection of Baked Potatoes	Toasted Gnocchi with Herbs Selection of Baked Potatoes	Sauté Garlic Potatoes
Vegetables	Braised Red Cabbage Honey Glazed Carrots	Spring Green Vegetables Polonaise	Cumin Roasted carrots & Kale	Selection of Steamed Vegetables	Stir Fried green Beans	Spring cabbage with bacon	Wilted Spinach
Grab and Go	<u>Pasta Bar</u> Carbonara Tomato & Herb	<u>Pasta Bar</u> Bolognese Arabbiata	<u>Ciabatta Bar</u> Pork Meatballs Halloumi with Harissa & peppers	<u>Rice Pots</u> Chicken Tikka Biryani	<u>Panini Bar</u> Ham & Brie Pepperoni & Cheddar Plum Tomato & Cheddar	<u>Tagliatelle bar</u> Lamb Meatballs Carbonara Pomadoro	xxx
Cut Fruit and Yoghurt Bar	Selection of Whole & Cut Fruit and a Variety of Yoghurts	Selection of Whole & Cut Fruit and a Variety of Yoghurts	Selection of Whole & Cut Fruit and a Variety of Yoghurts	Selection of Whole & Cut Fruit and a Variety of Yoghurts	Selection of Whole & Cut Fruit and a Variety of Yoghurts	Selection of Whole & Cut Fruit and a V variety of Yoghurts	Selection of Whole & Cut Fruit and a Variety of Yoghurts
Hot or Cold Dessert	Chocolate Rice Pudding or Fruit Jelly (V)	Red Berry Streusel Or Fruit Jelly (V)	Pear and chocolate Sponge or Mixed Fruit Jelly (V)	Apple & Peach Crumble Or Fruit Jelly (V)	Coconut & jam shortbread Or Fruit Jelly (V)	Summer Fruit Pudding	

MENU

LUNCH WEEK THREE: Week commencing 6th May, June 3rd, 24th June



ABINGDON

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Fresh Soups and a Selection of Fresh Breads	Cream of Tomato	Cauliflower Cheese	Spicy Butternut Squash	Carrot & Orange	Chilli Coriander Noodle	xxx	Brunch
Salad Bar and Dressings	Daily Seasonal Salad Bar	Daily Seasonal Salad Bar	Daily Seasonal Salad Bar	Daily Seasonal Salad Bar	Daily Seasonal Salad Bar	Daily Seasonal Salad Bar	
Main Meal	Chilli with peppers & Nacho Chips	Grilled Bacon Chops with Pineapple & Honey Glaze	Beef & Mushroom Stroganoff	Roast Turkey Breast, sage & Onion Stuffing	<u>Fish & Chip Shop</u> Battered Fish Chicken Saveloy	<u>Hot baguette bar</u> Chicken, bacon & Brie Halloumi & Tomato Steak & Mushroom	Full English Breakfast Continental Kedgeree Biryani
Main Vegetarian Vegan dishes available daily	Thai Vegetable Curry with Rice Noodles	Moroccan Vegetable tagine with Lemon & mint Cous Cous	Gnocchi with blue cheese & Shiitake Mushrooms	Spring Vegetable risotto, toasted pumpkin seeds	Homemade Pancake Rolls	Roasted Aubergine, Courgette & Mushroom Frittata	Tomato & feta tart
Potatoes or Rice	Braised Rice Selection of Baked Potatoes	Colcannon Selection of Baked Potatoes	Fondant Potatoes Selection of Baked Potatoes	Five Spice & Garlic Roast Potatoes Selection of Baked Potatoes	Chips, Curry sauce Selection of Baked Potatoes	Curly fries Selection of Baked Potatoes	Sauté Garlic Potatoes
Vegetables	Garlic & Chilli Broccoli	Peas & Sweetcorn	Roasted Root Vegetables	Carrots Green Beans	Mushy Peas Baked Beans	Tossed salad & Coleslaw	Wilted Spinach
Grab and Go	<u>Pasta Bar</u> Pesto Cream Tomato & Basil	<u>Pasta</u> Bolognese Three Cheese	<u>Fish Finger sandwiches</u>	<u>Rice Pots</u> Pork & Pepperoni Creole vegetables	<u>Jacket Potato bar</u> Tuna Chilli Cheese Ratatouille	<u>Pasta</u> Pork & Beef lasagne, garlic Bread	xxx
Cut Fruit and Yoghurt Bar	Selection of Whole & Cut Fruit and a Variety of Yoghurts	Selection of Whole & Cut Fruit and a Variety of Yoghurts	Selection of Whole & Cut Fruit and a Variety of Yoghurts	Selection of Whole & Cut Fruit and a Variety of Yoghurts	Selection of Whole & Cut Fruit and a Variety of Yoghurts	Selection of Whole & Cut Fruit and a V variety of Yoghurts	Selection of Whole & Cut Fruit and a Variety of Yoghurts
Hot or Cold Dessert	Mixed Fruit Flapjack or Fruit Jelly (V)	Jam Sponge & Custard Or Fruit Jelly (V)	Cherry chocolate crunch mousse or Mixed Fruit Jelly (V)	Toffee Sponge, Butterscotch sauce Or Fruit Jelly (V)	Peach & Berry crumble Or Fruit Jelly (V)	Tapioca Pudding with Coconut & lemon	Chef's Choice

MENU

SUPPER WEEK ONE: Week commencing 22nd April, 13th May, 10th June



ABINGDON

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Event		BBQ Weather permitting					
Fresh Soups and a Selection of Fresh Breads	Courgette & Ginger	Minestrone	Pea & Mint	Roasted Butternut Squash	Asparagus & Potato	Spicy Lentil	xxx
Main Meal	Pork Steak in Creamy Mushroom Sauce	Citrus Chicken with Pineapple salsa	Thai spiced Cod Fillet	Philly Cheesesteak Nachos	Smoked Haddock Rarebit, Tomato & Spinach	Chilli Con Carne with toppings	Roast Dinner Night Selection of Meats
Main Vegetarian	Spanish Tortilla topped with Tomato Relish	Lentil & Yellow Pea Dhal with Pitta Chips	Aubergine baked with Orzo, Feta & sun Blush Tomatoes	Veggie Cheesesteak Enchilladas	Portobello Mushroom & Caramelised Onion Rarebit	Sweet Potato, Apricot & Chickpea Tagine	Mushroom & Leek pancakes
Potatoes or Rice	Mini Roast Potatoes	Potato wedges with Sea Salt & Herbs	New Potatoes with Lemon & Coriander Butter	Smoky Roasted Sweet Potato	Crushed Potatoes with chives	Steamed Rice	Roast Potatoes
Vegetables & Salad	Thyme Roasted Carrots	Courgettes with Peppers	Spring Greens	BBQ mixed beans with Pancetta	Tenderstem Broccoli with Bacon	Courgette with Cumin & Fennel Seeds	Cauliflower Cheese Mixed Vegetables
'Grab & Go'	<u>Pasta</u> Cajun Bacon & Tomato	<u>Ciabatta Pizza Bar</u> Pepperoni Margherita Peppers & Olive	<u>Pasta</u> Creamy Mushroom & Spinach	<u>Selection of Savoury Pastries</u>	<u>Noodles</u> Bang Bang Chicken Vegetable Broth with chilli, Lemongrass & Coconut	Chargrilled Chicken Ranch Salad	Tuna Pasta Bake(V)
Cut Fruit and Yoghurt Bar	Selection of Whole & Cut Fruit and a Variety of Yoghurts	Selection of Whole & Cut Fruit and a Variety of Yoghurts	Selection of Whole & Cut Fruit and a Variety of Yoghurts	Selection of Whole & Cut Fruit and a Variety of Yoghurts	Selection of Whole & Cut Fruit and a Variety of Yoghurts	Selection of Whole & Cut Fruit and a Variety of Yoghurts	Selection of Whole & Cut Fruit and a Variety of Yoghurts
Hot or Cold Dessert	Waffle with Syrup & Berry compote	Smoothie Selection	Banana Split	Profiteroles with Salted Caramel Sauce	Lemon Posset with Peach Puree	Chef's Choice	Selection of Ice Creams

MENU

SUPPER WEEK TWO: Week commencing 29th April, 20th May, 17th June



	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Event		BBQ Weather permitting					
Fresh Soups and a Selection of Fresh Breads			Celery & Apple	Thai Mushroom Broth	Mediterranean Vegetable	XXX	xxx
Main Meal	<u>Tapas Night</u> Pork meatballs Chicken wings Squid & Chorizo	Confit Duck Stir Fry with Chinese pancakes	Chunky Beef Chilli	Oven Baked cod with Chorizo	Katsu Chicken	Pulled Pork Hoagies	Chicken & Seafood Paella
Main Vegetarian	Spanish Tortilla with Pimento sauce	Sweet & Sour Vegetables	Vegetable Gumbo	Moroccan Quorn Stuffed Sweet Peppers	Aubergine & Sweet Potato Katsu	Turkish Halloumi & Feta Pide	Spicy Vegetable & Quinoa Pilaf with Roasted Cherry Tomatoes
Potatoes or Rice	Patas Bravas	Egg Fried Rice Prawn Crackers	Sweet Potato Wedges Cheddar Cornbread Muffins	Crushed New Potatoes	Coconut ice	Spiced Potato Wedges	Herb Ciabatta Bread
Vegetables & Salad	Thyme Roasted Carrots	Lemon & Ginger Broccoli	Cabbage & Jalapeno Slaw	Steamed spring Greens	Green Beans	Southern Style Slaw	Steamed greens Roasted Mediterranean Vegetables
'Grab & Go'	<u>Pasta</u>	<u>Flatbread pizzas</u> Buffalo Chicken Hummus, Feta & Pomegranate	<u>Macaroni Cheese</u> With and without bacon	<u>Pasta</u> Chicken & Garlic Mushroom	Tortellini with Wild Mushrooms & herbs		
Cut Fruit and Yoghurt Bar	Selection of Whole & Cut Fruit and a Variety of Yoghurts	Selection of Whole & Cut Fruit and a Variety of Yoghurts	Selection of Whole & Cut Fruit and a Variety of Yoghurts	Selection of Whole & Cut Fruit and a Variety of Yoghurts	Selection of Whole & Cut Fruit and a Variety of Yoghurts	Selection of Whole & Cut Fruit and a Variety of Yoghurts	Selection of Whole & Cut Fruit and a Variety of Yoghurts
Hot or Cold Dessert	Mini Donuts with Chocolate sauce	Raspberry chesecake	Banoffee Pie	Yoghurt jelly cake	Eton Mess	Toffee Apple Crepes	Fresh fruit salad

MENU

SUPPER WEEK THREE: Week commencing 22nd April, 13th May, 10th June



	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Event		BBQ Weather permitting					
Fresh Soups and a Selection of Fresh Breads	Sweetcorn Chowder	Curried Summer Vegetable	Tomato & chilli	Sweet Potato & Coconut	Pea & Feta	Spicy Lentil	xxx
Main Meal	Hot Dog Night	Red Pesto Chicken Breast	STUDENT CHOICE	Thai Style fishcakes, Cucumber Relish	Pop Corn Chicken Wraps, sweet chilli & lime mayo	<u>Curry Night</u> Lamb Keema Chicken Bhuna	Roasted Topside beef with Yorkshire Puddings
Main Vegetarian	Falafel Pittas	Lentil & Aubergine Moussaka	STUDENT CHOICE	Leek, Potato & Spinach Cakes; Tomato relish	Enchilladas Salsa Verde with Pico De Gallo	Tarka Dhal	Mushroom Pot Roast
Potatoes or Rice	Skin-On-Fries	Roasted New Potatoes with garlic	STUDENT CHOICE	Crushed Potatoes with capers & Spring Onions	Jacket Skins Grilled with Cheese	Pilau Rice Bombay Potatoes	Roast Potatoes
Vegetables & Salad	Baked beans	Provencale vegetables	STUDENT CHOICE	Sauté Courgettes with peppers	Corn on the Cob	Mushroom & Spinach Bhajee Indian savouries	Cauliflower Cheese Mixed Vegetables
'Grab & Go'	Tuna Pasta Bake	Creamy Garlic Mushroom Bruschetta	STUDENT CHOICE	Lasagne Vegetable Lasagne Focaccia Bread	<u>Noodles</u> Pork, Green Peppers, Black Bean sauce	Chicken Caesar salad	
Cut Fruit and Yoghurt Bar	Selection of Whole & Cut Fruit and a Variety of Yoghurts	Selection of Whole & Cut Fruit and a Variety of Yoghurts	Selection of Whole & Cut Fruit and a Variety of Yoghurts	Selection of Whole & Cut Fruit and a Variety of Yoghurts	Selection of Whole & Cut Fruit and a Variety of Yoghurts	Selection of Whole & Cut Fruit and a Variety of Yoghurts	Selection of Whole & Cut Fruit and a Variety of Yoghurts
Hot or Cold Dessert	Waffles with selection of toppings	Carrot Cake	STUDENT CHOICE	Chocolate Mousse with raspberry sauce	Yum Yums	Chef's Choice	Chocolate Fudge Cake