LUNCH WEEK ONE



	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Fresh Soups and a Selection of Fresh Breads	Lentil and tomato soup	Celery and apple soup	Caribbean butterbean soup	Cream of celeriac soup	Champ potato soup		BRUNCH
Salad Bar and Dressings	Build your own salad bar with house dressings 3 homemade street style salads	Build your own salad bar with house dressings 3 homemade street style salads	Build your own salad bar with house dressings 3 homemade street style salads	Build your own salad bar with house dressings 3 homemade street style salads	Build your own salad bar with house dressings 3 homemade street style salads	Daily Seasonal Salad Bar	
Main Meal	Cumberland sausage toad in the hole with red wine gravy	Chilli con Carne with sour cream dip & salsa	Creamy chicken, leek and sweetcorn pie	Roast crown of turkey with stuffing and gravy	Build your own beef burger with sliced cheese, tomatoes and dips	Chicken tikka kebabs with home made roti's	Full Brunch menu with chefs choice main course
Main Vegetarian Vegan dishes available daily	Planted Mexican open taco with charred sweetcorn salsa	Pineapple and lentil tikka dahl with fresh coriander salsa	Brie, tomato tart with a rocket pesto	Vegan butterbean and vegetable hotpot	Jackfruit burger with avocado salsa	Vegetable jalfrezi with lentils	
Carbohydrate	Creamy mashed potato	Braised yellow rice	Buttered new potatoes and parsley	Garlic and thyme roasted potatoes	French fries	Saag aloo	
Vegetables	Steamed green beans Braised red cabbage	Steamed sweetcorn Refried beans	Roasted carrots and sautéed leeks	Seasonal vegetables Cauliflower cheese	Baked beans Spicy half corn on the cobs	Asian coleslaw salad	
Grab and go	<u>Rice bar</u> Sticky tabasco BBQ wings with rice	Pasta bar Creamy bacon carbonara Tomato and red pepper sauce Grated parmesan	Noodle bar Aromatic pork shoulder hotpot with puy lentils	Baguette bar Chef's selection of mixed baguettes with new potato salad	Pasta bar Cheesy tuna pasta bake with home made garlic bread	Kathi lamb kebabs with a yoghurt dressing	
Whole fruit	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
Cold Dessert	Rhubarb oat crumble with custard	Pineapple upside down sponge with custard	Chilli chocolate brownie with whipped cream	Traditional chocolate sponge with chocolate sauce	Strawberry cheesecake	Ice cream selection	

LUNCH WEEK TWO



	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Fresh Soups and a Selection of Fresh Breads	Mushroom and tarragon soup	Tomato and chickpea pasta soup	Sweet potato and pumpkin seed soup	Tuscan bean soup	Yellow split pea soup		BRUNCH
Salad Bar and Dressings	Build your own salad bar with house dressings 3 homemade street style salads	Build your own salad bar with house dressings 3 homemade street style salads	Build your own salad bar with house dressings 3 homemade street style salads	Build your own salad bar with house dressings 3 homemade street style salads	Build your own salad bar with house dressings 3 homemade street style salads	Daily Seasonal Salad Bar	
Main Meal	Slow cooked beef bolognaise with garlic bread	Chicken tikka masala with poppadum's & mango chutney	Individual pie selections with gravy	Roasted pork loin with apple sauce	MSC breaded pollack fillet with tartare sauce and lemon slices	Reggae Reggae chicken and herb wrap with a rocket & watercress salad	Full Brunch menu with chefs choice main course
Main Vegetarian Vegan dishes available daily	Vegan butternut squash and spinach lasagne with a oregano and tomato chutney	Korean Tofu and stir fried vegetables with egg fried rice	Individual pie selections with gravy	Polenta cake with baby roasted onions	Tofu and vegetable kebabs with cous cous & harissa dip	Planted Greek taco stuffed with feta & a olive dressing	
Potatoes or Rice	Penne pasta G/free pasta available	Braised rice	Creamy mashed potatoes	Rosemary roasted potatoes	Chunky skin on chips	Oven baked sweet potato wedges	
Vegetables	Roasted butternut squash and green beans	Roasted peppers with sweetcorn	Honey glazed carrots	Seasonal mixed vegetables Cauliflower & broccoli cheese	Steamed peas Baked beans	Red cabbage pickled slaw Steamed sweetcorn	
Grab and Go	<u>Rice bar</u> Teriyaki chicken, leek and red pepper stir-fry with crispy shallot rice	Baguette bar Chef's selection of mixed baguettes with new potato salad	<u>Noodle bar</u> Char sui belly of pork with stir fry vegetables and egg noodles Soy and chilli dressing	Pasta bar Chorizo and roasted pepper tomato sauce with grated cheese	Jacket potato bar Jacket potatoes & sweet potatoes with baked beans, tuna mayonnaise and grated cheddar	Grilled paprika BBQ pork rib steak with wedges	
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	Apple and cinnamon crumble with custard	Chocolate ripple sponge with chocolate sauce	Steamed jam sponge with pouring cream	Sticky toffee apple cake with toffee sauce and custard	Chocolate bread and butter pudding with custard	Individual lemon meringue pies	SODEXO QUALITY OF LIFE SERVICES

LUNCH WEEK THREE



	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Fresh Soups and a Selection of Fresh Breads	Tomato and basil soup	Curried parsnip soup	Vegetable goulash soup	Minestrone soup	Butternut squash and sweet pepper soup		BRUNCH
Salad Bar and Dressings	Build your own salad bar with house dressings 3 homemade street style salads	Build your own salad bar with house dressings 3 homemade street style salads	Build your own salad bar with house dressings 3 homemade street style salads	Build your own salad bar with house dressings 3 homemade street style salads	Build your own salad bar with house dressings 3 homemade street style salads	Daily Seasonal Salad Bar	
Main Meal	Spicy chicken nachos with salsa & avocado creme	Pulled pork bap with garlic mayonnaise	Classic beef lasagne	Honey roast gammon with piccalilli and gravy	Southern fried chicken with BBQ sauce	Meat feast pizzas	Full Brunch menu with chefs choice main course
Main Vegetarian Vegan dishes available daily	Vegetarian burrito bowl, black turtle beans with crispy taco shells	Crispy chickpea gyros with feta and yoghurt dressing	Creamy vegan mushroom risotto with kale pesto	Squash, white bean and cranberry vegan wellington with gravy	Tofish finger wrap with cos lettuce and vegan paprika mayonnaise	Spinach and ricotta pizzas	
Potatoes or Rice	Mexican green rice	Potato wedges	Herby garlic bread	Thyme roasted potatoes	Chunky skin on chips	Bacon and red Leicester stuffed jacket potatoes	
Vegetables	Calabacitas (Mexican courgette & corn)	Mediterranean roasted vegetables	Chunky glazed carrots	Seasonal vegetables Braised red cabbage	Baked beans Steamed peas	Roasted peppers and baby spinach	
Grab and Go	<u>Pasta bar</u> Creamy ham and pesto sauce Quorn and tomato sauce Grated parmesan	<u>Noodle bar</u> Spicy beef chow mein with spring rolls and sweet chilli sauce	Jacket potato bar Jacket potato & sweet potato with baked beans, tuna mayonnaise and grated cheddar	<u>Rice bar</u> Thai red chicken curry with basmati rice and sweet chill sauce	Open sandwich bar Fish finger open taco with cos lettuce and paprika mayonnaise	Popcorn chicken with sweet chilli mayonnaise	
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	Toffee apple oat crumble with custard	Vanilla and choc chip sponge with chocolate sauce	Apple pie with custard	Hot chocolate fudge cake with whipped raspberry cream	Butter scones stuffed with strawberry jam and cream	Lemon posset	



	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Event			LIVE COOKING EVENING			PIZZA NIGHT	
Fresh Soups and a Selection of Fresh Breads	Soup of the Day	Soup of the Day					
Main Meal	Crispy sweet and sour chicken with a pineapple chutney	Pan fried pork loin peppercorn sauce	Indonesian stir fry beef noodles	Hot Dogs Crispy onions American mustard Garlic mayo	Katsu chicken curry with fragrant rice	Pepperoni and Cajun Chicken Pizza Prawn and Mascarpone Pizza	Selection of roast meats Yorkshire Puddings Red wine gravy Horseradish cream Mint sauce apple sauce
Main Vegetarian	Teriyaki tofu and vegetable stir fry	Ricotta and spinach cannelloni, with a caper dressing	Indonesian stir fry Quorn noodles	Vegetable and bean Burrito with a tomato Salsa	Quorn and Black bean Bao Buns	Feta, Slow Roasted Tomato and Rocket Pizza	Butterbean and Spinach Pie
Potatoes or Rice	Egg fried rice Prawn crackers	French fries	Spring rolls Sweet chilli sauce Soy sauce	Spicy potato wedges	Crispy Shallot Rice		Thyme Roasted Potatoes
Vegetables & Salad	Pak choi, red peppers and Chinese leaf	Flat mushrooms Grilled tomatoes Onion rings Peas	Pak choi and bean shoots	Caesar salad	Onion bhajis Spicy street corn	Caribbean Coleslaw Steamed broccoli	Seasonal Vegetables Braised Red Cabbage
'Grab & Go'	Chinese BBQ pork ribs with sweet chilli sauce	Spaghetti and meatballs Parmesan cheese Basil pesto	Tuna pasta bake Garlic bread	Glazed miso cod with Asian rice noodle broth	Croque monsieur	Beef Chilli Nachos	
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	Vanilla panna cotta	Individual banoffee pies	Oreo cookie delight	Vanilla cheesecake	Lemon drizzle cake	Portuguese custard tarts	Apple & blackberry pie and custard

QUALITY OF LIFE SERVICES

#### SUPPER WEEK TWO

Menu

# ABINGDON

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Event			LIVE COOKING EVENING			CURRY NIGHT	
Fresh Soups and a Selection of Fresh Breads	Soup of the Day	Soup of the Day	Soup of the Day	Soup of the Day	Soup of the Day	Soup of the Day	Soup of the Day
Main Meal	Lemon and thyme chicken thighs with cream of mushroom sauce	Maple and BBQ pork ribs	Teriyaki salmon fillet with chilli and Coriander seed dressing	Pulled pork dirty fries with mozzarella and jalapenos with garlic mayonnaise	Beef bolognaise pasta bake	Beef madras Chicken bhuna Mango chutney Raita	Selection of roast meats Yorkshire Puddings Red wine gravy Horseradish cream Mint sauce, apple sauce
Main Vegetarian	Butterbean and pumpkin stew	Baked feta with spinach and chickpeas	Tofu and pak choi stir-fry	Pulled jackfruit dirty fries with mozzarella and jalapenos with garlic mayonnaise	Sun dried tomato and wild mushroom tagliatelle	Vegan lentil dhal	Sage and white bean wellington with gravy
Potatoes or Rice	Parmentier potatoes	Garlic & parmesan potato wedges	Chilli egg noodles	French fries	Sun dried tomato and parmesan flatbread	Pilau rice Saag aloo	Thyme roasted potatoes
Vegetables & Salad	Honey roasted carrots	Corn on the cobs	Prawn crackers Vegetable spring rolls	Lemon and rosemary roasted courgettes	Roasted root vegetables in a maple glaze	Onion bhajis Samosa's Poppadums'	Seasonal vegetables Cauliflower cheese
'Grab & Go'	Singapore devilled pork curry with soy infused basmati rice	Meat feast pizza	Vegan Swedish meatballs	Ham and cheddar quiches with a rocket dressing	Thai prawn noodle broth with Asian dressing		
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	Poppy seed and lemon muffins	Lemon posset with raspberry coulis	Abingdon style meringue mess	Double chocolate mousse with marshmallows and shortbread	Carrot cake	Cherry and oat squares	Peach and raspberry crumble with custard



#### **SUPPER WEEK THREE**

Menu

## ABINGDON

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Event			LIVE COOKING EVENING			NANDO'S NIGHT	
Fresh Soups and a Selection of Fresh Breads	Soup of the Day	Soup of the Day	Soup of the Day	Soup of the Day	Soup of the Day	Soup of the Day	Soup of the Day
Main Meal	Moroccan slow cooked beef brisket	Popcorn chicken flat bread with confit hummus and BBQ sauce	Rump steak ramen noodle pot with pickled radish and chilli	Chorizo and red pepper pasta bake with mozzarella	Thai red chicken curry with bean shoots	Nando's style peri peri chicken	Selection of roast meats Yorkshire Puddings Red wine gravy Horseradish cream Mint sauce, apple sauce
Main Vegetarian	Jackfruit and butterbean stew	Falafel and hummus flat bread	Tofu steak ramen noodle pot with pickled radish and chilli	Black bean, red pepper and baby spinach orzo with mozzarella	Quorn and soya bean massaman curry	Roasted Portobello mushroom with grilled halloumi	Butternut squash, lentil and baby spinach stew
Potatoes or Rice	Warm fruited bulgar wheat salad	Paprika roasted parmentier potatoes	Chilli noodles Prawn crackers	Garlic and cheddar doughballs	Sticky Thai rice Duck spring rolls	Portuguese peri salted chips	Thyme Roasted Potatoes
Vegetables & Salad	Roasted red pepper, chickpea and baby spinach	Roasted squash and spinach with pumpkin seeds	Stir fried vegetables	Steamed sweetcorn	Stir fried pak choi, Chinese cabbage and baby corn	Buttered corn on cob Slaw	Honey Roasted Parsnips Seasonal Vegetables
'Grab & Go'	Chargrilled chicken breast with ranch salad	Korean style pork rice bowl with spring onion	Tikka style chicken kebabs with a yoghurt dressing	Greek style hake fillet with Greek salad	Spicy cumin seed sausage roll with mango chutney	Cauliflower sweet potato burgers with cucumber and siracha aioli	
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	Asian style fruit platter 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	Double chocolate brownie with whipped raspberry cream	Lemon meringue pie	Rocky road	Crepes with a caramel sauce	Crème patisserie with shortbread	Cookies and ice cream	Waffles with belgian chocolate

