

# Menu

LUNCH WEEK ONE



A BINGDON


	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
<b>Fresh Soups and a Selection of Fresh Breads</b>	Wonky vegetable broccoli soup with fresh olive bread and a rocket pesto	Caribbean butter bean soup with fresh focaccia bread and toasted pumpkin seeds	Wonky Cheese & leek soup with fresh white bread and toasted sunflower seeds	Cream of garden pea soup with fresh sun dried tomato bread and cheesy croutons	Cream of tomato & basil soup with fresh white bread and a basil oil	Roasted courgette soup with fresh olive bread and basil croutons	BRUNCH
<b>Salad Bar and Dressings</b>	Build your own salad bar with house dressings  Pesto baby spinach pasta salad with cherry tomatoes	Build your own salad bar with house dressings  Roasted Mediterranean vegetable cous cous salad	Build your own salad bar with house dressings  Asian chilli egg noodle salad with crispy shallots	Build your own salad bar with house dressings  Fennel roasted cauliflower with quinoa and	Build your own salad bar with house dressings  <b>POWERING PERFORMANCE</b> Nacho mixed bean salad with sour cream	Build your own salad bar with house dressings  Curried new potato salad	----
<b>Main Meal</b>	Mexican chicken & bean chilli with a coriander salsa	Beef bolognese with garlic bread	Lemon & thyme roasted chicken thigh with a salsa verde	Honey roasted gammon with gravy	Hot dogs with crispy onions	Ciabatta chicken & pepper pizzas	Full Brunch menu with chefs choice main course Ham and cheese panini Cheese and tomato panini
<b>Main Vegetarian</b> Vegan dishes available daily	Vegan pineapple & lentil dahl with fresh coriander salsa	Roasted vegetable wholemeal pasta bake	Herby vegetable and lentil casserole	Vegetarian sausage wellington with a red wine jus	Quorn hot dog roll	Ciabatta cheese & tomato pizza	----
<b>Carbohydrate</b>	Braised aromatic rice	Penne pasta Gluten free pasta	Buttered new potatoes and parsley	Garlic and thyme roasted potatoes	Skin on chips	Baked sweet potato wedges	----
<b>Vegetables</b>	Steamed green beans	Glazed sliced carrots	Steamed sweetcorn	Seasonal vegetables	Baked beans Corn on the cobs	Korean slaw	----
<b>Grab and go</b>	<u>Rice bar</u>  Herby sausage roll with tomato chutney	<u>Wrap bar</u>  <b>POWERING PERFORMANCE</b> Chicken guacamole wrap with salsa and a spicy potato wedges	<u>Grab &amp; go</u>  Street feta and grilled vegetable rice pot	<u>Pasta bar</u>  Tomato and basil sauce with grated cheddar	<u>Jacket potato bar</u>  Jacket potatoes, sweet potatoes with baked beans and grated cheese	BBQ pork loin steak with a maple BBQ sauce	----
<b>Whole fruit</b>	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
<b>Cold Dessert</b>	Apple & cinnamon crumble with custard	Double chocolate sponge with chocolate sauce	Kale chocolate brownie with chocolate custard	Steamed jam sponge with custard	Baked coconut rice pudding with strawberry jam	Ice cream sundaes with marshmallows and dressings	 QUALITY OF LIFE SERVICES

# Menu

LUNCH WEEK TWO



ABINGDON


	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
<b>Fresh Soups and a Selection of Fresh Breads</b>	<i>Wonky vegetable leek &amp; potato soup with fresh olive bread and a rocket pesto</i>	<i>'Future 50' Spiced red lentil soup with fresh focaccia bread and toasted pumpkin seeds</i>	<i>'Future 50' Japanese miso soup with fresh white bread and toasted sunflower seeds</i>	<i>Wonky vegetable celeriac, courgette &amp; basil soup with fresh sun dried tomato bread and cheesy croutons</i>	<i>Cream of chunky tomato soup fresh white bread and a basil oil</i>	<i>Roasted courgette soup with fresh olive bread and basil croutons</i>	<i>BRUNCH</i>
<b>Salad Bar and Dressings</b>	<i>Build your own salad bar with house dressings</i>  <i>Street Caesar salad with crispy bacon lardons</i>	<i>Build your own salad bar with house dressings</i>  <i>Street charred corn salad with tortilla chips &amp; sour cream dressing</i>	<i>Build your own salad bar with house dressings</i>  <i>BLT pasta orzo salad with cos lettuce</i>	<i>Build your own salad bar with house dressings</i>  <i><b>POWERING PERFORMANCE</b> Tuna &amp; cauliflower mixed grain salad</i>	<i>Build your own salad bar with house dressings</i>  <i>Puy lentil salad with sun dried tomato &amp; spinach</i>	<i>Build your own salad bar with house dressings</i>  <i>Spicy chickpea &amp; quinoa salad</i>	----
<b>Main Meal</b>	<i>Aromatic beef mince masala with a yoghurt dressing</i>	<i>Baked macaroni cheese &amp; bacon with a kale pesto dressing</i>	<i>Nando's style peri peri chicken with Portuguese chilli sauce</i>	<i>Roasted pork loin with apple sauce and red wine gravy</i>	<i>MSC oven baked breaded pollack fillet with tartare sauce</i>	<i>Ham and cheese toasted panini</i>	<i>Full Brunch menu with chefs choice main course</i>  <i>Teriyaki chicken stir-fry with basmati rice</i>
<b>Main Vegetarian</b>  <b>Vegan dishes available daily</b>	<i>'Future 50' Street food Moroccan Quorn &amp; soya falafel khobez wrap</i>	<i>Broccoli, leek and macaroni bake with a kale pesto dressing</i>	<i><b>POWERING PERFORMANCE</b> Chilli Quorn &amp; kidney bean burrito with a salsa dressing</i>	<i>Potato, spring onion, cauliflower and cheddar pie with a red wine gravy</i>	<i>Street themed Vegan cantina buttermilk burger with slaw</i>	<i>Cheddar cheese and tomato panini</i>	----
<b>Potatoes or Rice</b>	<i>Braised turmeric rice</i>	<i>Herby garlic bread slice</i>	<i>Spicy Portuguese rice with beans</i>	<i>Roasted garlic &amp; rosemary potatoes</i>	<i>Rustic skin on chips</i>	<i>Croquette potatoes with paprika mayonnaise</i>	----
<b>Vegetables</b>	<i>Steamed green beans</i>	<i>Glazed sliced carrots</i>	<i>Peri peri house slaw Steamed sweetcorn</i>	<i>Hand mixed vegetables</i>	<i>Steamed peas Baked beans Mushy peas</i>	<i>Rich ratatouille</i>	----
<b>Grab and Go</b>	<i><b>POWERING PERFORMANCE</b> Soffritto chicken with spelt, beans &amp; kale</i>	<i>Street food themed turkey kofta with salad and toasted pitta breads with cucumber raita</i>	<i>Mexican MSC fish baja tortilla wrap with a yoghurt and lime dressing</i>	<i>Ratatouille &amp; mozzarella pasta bake with a spinach &amp; basil oil</i>	<i>Jacket potato bar with baked beans &amp; grated cheddar</i>	<i>Olive &amp; sun blushed tomato risotto with a yellow cherry tomato chutney</i>	----
<b>Cut Fruit and Yoghurt Bar</b>	<i>Selection of Whole &amp; Cut Fruit and a variety of Yoghurts</i>	<i>Selection of Whole &amp; Cut Fruit and a variety of Yoghurts</i>	<i>Selection of Whole &amp; Cut Fruit and a variety of Yoghurts</i>	<i>Selection of Whole &amp; Cut Fruit and a variety of Yoghurts</i>	<i>Selection of Whole &amp; Cut Fruit and a variety of Yoghurts</i>	<i>Selection of Whole &amp; Cut Fruit and a variety of Yoghurts</i>	<i>Selection of Whole &amp; Cut Fruit and a Variety of Yoghurts</i>
<b>Hot or Cold Dessert</b>	<i>Apple marbled sponge with custard</i>	<i>Sticky toffee pudding with toffee sauce and custard</i>	<i>Cherry &amp; apple crumble with custard</i>	<i>Cornflake crunch tart</i>	<i>Baked banana sponge with custard</i>	<i>Malteser cheesecake pots</i>	----  QUALITY OF LIFE SERVICES

# Menu

LUNCH WEEK THREE



A BINGDON

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
<b>Fresh Soups and a Selection of Fresh Breads</b>	<i>'Future 50' lentil &amp; tomato soup with fresh olive bread and a rocket pesto</i>	<i>Wonky vegetable carrot &amp; coriander soup with fresh focaccia bread and toasted pumpkin seeds</i>	<i>'Future 50' spicy butternut squash &amp; coconut soup with fresh white bread and toasted sunflower seeds</i>	<i>Cream of mushroom soup with fresh sun dried tomato bread and cheesy croutons</i>	<i>Wonky vegetable soup with fresh white bread and a basil oil</i>	<i>Caramelised red onion soup with fresh olive bread and basil croutons</i>	<i>BRUNCH</i>
<b>Salad Bar and Dressings</b>	<i>Build your own salad bar with house dressings</i>  <i>Japanese miso &amp; brown rice with broccoli</i>	<i>Build your own salad bar with house dressings</i>  <i>Avocado Panzanella salad with slow roasted cherry tomatoes</i>	<i>Build your own salad bar with house dressings</i>  <i>Street style wild rice salad with feta &amp; coriander oil</i>	<i>Build your own salad bar with house dressings</i>  <i><b>POWERING PERFORMANCE</b> Soybean &amp; pumpkin stir-fry salad</i>	<i>Build your own salad bar with house dressings</i>  <i>Street Greek feta salad with caramelised red onions</i>	<i>Build your own salad bar with house dressings</i>  <i>Asian rice salad with pak choi and crispy shallots</i>	<i>----</i>
<b>Main Meal</b>	<i>Cumberland sausages with a rich onion gravy</i>	<i>Thai green chicken curry with sweet chilli sauce</i>	<i>Slow cooked BBQ pulled pork bap with garlic mayonnaise</i>	<i>Roast chicken with sage &amp; onion stuffing with red wine gravy</i>	<i>Pepperoni and mozzarella pizzas</i>	<i>Spicy chicken fajitas with sour cream</i>	<i>Full Brunch menu with chefs choice main course</i>  <i>Italian spaghetti and meatballs with parmesan cheese</i>
<b>Main Vegetarian</b>  <b>Vegan dishes available daily</b>	<i>Crispy vegan sausage roll with a rich onion gravy</i>	<i><b>POWERING PERFORMANCE</b> Matar paneer pea curry with lime pickle</i>	<i>Street themed pulled jackfruit bap with a vegan mayonnaise</i>	<i>Herby gnocchi with roasted butternut squash &amp; goats cheese</i>	<i>Mozzarella and sun dried tomato pizzas</i>	<i>Spicy vegetable bean fajitas with sour cream</i>	<i>----</i>
<b>Potatoes or Rice</b>	<i>Creamy mashed potato</i>	<i>Fragrant braised rice</i>	<i>Lightly spiced oven baked potato wedges</i>	<i>Thyme roasted crispy potatoes</i>	<i>French fries</i>	<i>Roasted candied sweet potatoes</i>	<i>----</i>
<b>Vegetables</b>	<i>Glazed sliced carrots and spiced braised red cabbage</i>	<i>Oven roasted peppers with green beans</i>	<i>Pickled red cabbage slaw Steamed sweetcorn</i>	<i>Seasonal fresh vegetables</i>	<i>Baked beans Steamed peas</i>	<i>Sautéed mange tout and carrots</i>	<i>----</i>
<b>Grab and Go</b>	<i><b>POWERING PERFORMANCE</b> Street style Caribbean rice bean pot with a salsa dressing</i>	<i><u>Baguette bar</u> Ham and cheese Cheese and tomato</i>	<i><b>POWERING PERFORMANCE</b> Teriyaki beef and mushroom stir-fry with a honey &amp; soy dressing</i>	<i><u>Pasta bar</u> Penne pasta with creamy ham carbonara sauce &amp; basil oil</i>	<i><u>Jacket potato bar</u> Jacket potato &amp; sweet potato with baked beans, cheese &amp; tuna mayonnaise</i>	<i><u>Rice pot bar</u> Mexican beef chilli with braised rice</i>	<i>----</i>
<b>Cut Fruit and Yoghurt Bar</b>	<i>Selection of Whole &amp; Cut Fruit and a variety of Yoghurts</i>	<i>Selection of Whole &amp; Cut Fruit and a variety of Yoghurts</i>	<i>Selection of Whole &amp; Cut Fruit and a variety of Yoghurts</i>	<i>Selection of Whole &amp; Cut Fruit and a variety of Yoghurts</i>	<i>Selection of Whole &amp; Cut Fruit and a variety of Yoghurts</i>	<i>Selection of Whole &amp; Cut Fruit and a variety of Yoghurts</i>	<i>Selection of Whole &amp; Cut Fruit and a Variety of Yoghurts</i>
<b>Hot or Cold Dessert</b>	<i>Apple &amp; banana crumble with custard</i>	<i>Ginger, lemon and honey steamed sponge with custard</i>	<i>Toasted welsh cakes with whipped cream and jam</i>	<i>Vanilla American cheesecake with a blueberry compote</i>	<i>Chocolate rice krispy cake</i>	<i>Ice cream pots</i>	

# Menu

SUPPER WEEK ONE



A BINGDON

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Event	Asian themed night					Street food theme night	
Fresh Soups and a Selection of Fresh Breads	<i>Soup of the Day</i>	<i>Soup of the Day</i>	<i>Soup of the Day</i>	<i>Soup of the Day</i>	<i>Soup of the Day</i>	<i>Soup of the Day</i>	<i>Soup of the Day</i>
Main Meal	<i>Char sui of pork belly stir fry with crispy vegetable spring rolls</i>	<i>Japanese chicken fillet with katsu sauce</i>	<i>Lamb shepherds pie with cheesy mash Red wine gravy</i>	<i>Seafood paella with a Siracha mayonnaise</i>	<i>Mexican beef picadillo Tomato salsa</i>	<i>Street Americana beef burgers with sliced cheese &amp; chipotle sauce</i>	<i>Roast turkey crown with stuffing, gravy &amp; cranberry sauce</i>
Main Vegetarian	<i>Quorn stir-fry with ginger noodles &amp; sweet chilli sauce</i>	<i>Japanese Quorn fillet with katsu curry</i>	<i>Vegetable bean and Quorn champ pie</i>	<i>Quorn &amp; pepper paella a Siracha mayonnaise</i>	<i>Three bean chilli with tomato salsa</i>	<i>Street halloumi burger with hummus and peppers</i>	<i>Vegetable bean champ pie</i>
Potatoes or Rice	<i>Chilli stir fried egg noodles</i>	<i>Basmati rice with crispy shallots</i>	<i>Cheesy mashed potato</i>	<i>Garlic &amp; coriander flatbread</i>	<i>Braised turmeric rice</i>	<i>Dirty fries with jalapenos</i>	<i>Thyme Roasted Potatoes</i>
Vegetables & Salad	<i>Stir fried Chinese leaf and pak choi</i>	<i>Roasted onions &amp; butternut squash</i>	<i>Oven roasted root vegetables</i>	<i>Lemon roasted courgettes</i>	<i>Refried beans Sweetcorn</i>	<i>Battered onion rings BBQ beans</i>	<i>Seasonal Vegetables Cauliflower cheese</i>
'Grab & Go'	<i>Malaysian coconut pollack fillet with sweet chilli sauce</i>	<i>Chilli lemon and garlic marinated pork with a chilli and parsley dressing</i>	<i>Tomato and mozzarella toastie with garlic aioli</i>	<i>Roasted jerk chicken thighs</i>	<i>Korean style pulled pork</i>	<i>Sticky BBQ pork ribs</i>	----
Cut Fruit and Yoghurt Bar	<i>Selection of Whole &amp; Cut Fruit and a Variety of Yoghurts</i>	<i>Selection of Whole &amp; Cut Fruit and a Variety of Yoghurts</i>	<i>Selection of Whole &amp; Cut Fruit and a Variety of Yoghurts</i>	<i>Selection of Whole &amp; Cut Fruit and a Variety of Yoghurts</i>	<i>Selection of Whole &amp; Cut Fruit and a Variety of Yoghurts</i>	<i>Selection of Whole &amp; Cut Fruit and a Variety of Yoghurts</i>	<i>Selection of Whole &amp; Cut Fruit and a Variety of Yoghurts</i>
Hot or Cold Dessert	<i>Banoffee pie pots</i>	<i>Berry chocolate mousse</i>	<i>Zesty cheesecake</i>	<i>Sweet Belgian waffles</i>	<i>Millionaire shortbread squares</i>	<i>Chocolate raisin cookie</i>	<i>Chefs choice</i>

# Menu

SUPPER WEEK TWO



A BINGDON

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Event			<b>Street food themed evening</b>			<b>High street themed evening</b>	
Fresh Soups and a Selection of Fresh Breads	<i>Soup of the Day</i>	<i>Soup of the Day</i>	<i>Soup of the Day</i>	<i>Soup of the Day</i>	<i>Soup of the Day</i>	<i>Soup of the Day</i>	<i>Soup of the Day</i>
Main Meal	<i>Rich chicken chasseur with caramelised silver skin onions</i>	<i>Arabic lamb biriyani with mild curry sauce &amp; mango chutney</i>	<i>Street food crispy cod fillet burger with garlic mayonnaise</i>	<b>POWERING PERFORMANCE</b> <i>Chicken cacciatore with a green olive tapenade</i>	<i>Thai beef penang curry with sweet chilli sauce</i>	<i>Kentucky fried chicken with gravy and BBQ sauce</i>	<i>Roast pork belly with spiced apple puree and gravy</i>
Main Vegetarian	<i>Butternut squash &amp; cheddar cheese crumble with a vegetarian gravy</i>	<i>Green jackfruit sweet potato curry with mango chutney</i>	<i>Street food crispy falafel &amp; blue cheese burger with garlic mayonnaise</i>	<i>Aubergine, courgette and cottage cheese bake with a green olive tapenade</i>	<i>Japanese teriyaki tofu &amp; roasted vegetables</i>	<i>Kentucky fried NO chicken with gravy and BBQ sauce</i>	<i>Crispy polenta cakes with roasted onions &amp; red wine gravy</i>
Carbohydrate	<i>Clapshot mashed potato</i>	<i>Mini poppadoms</i>	<i>Roasted potato wedges with garlic &amp; rosemary</i>	<i>Herby buttered tagliatelle</i>	<i>Malay sticky jasmine rice with crispy shallots</i>	<i>French fries with garlic mayonnaise</i>	<i>Garlic roasted potatoes</i>
Vegetables & Salad	<i>Thyme roasted root vegetables</i>	<i>Garlic &amp; coriander onion bhajis Turmeric roasted cauliflower</i>	<i>Roasted peppers, baby spinach and chickpeas</i>	<i>Roasted Mediterranean vegetables with rosemary</i>	<i>Garlic pak choi &amp; mushroom stir-fry</i>	<i>House slaw Corn on the cob Southern beans</i>	<i>Seasonal vegetables Braised red cabbage</i>
'Grab & Go'	<i>Spicy bacon &amp; tomato pasta sauce with grated parmesan</i>	<b>POWERING PERFORMANCE</b> <i>Grilled chicken skewers with a pineapple salsa</i>	<i>Moroccan Quorn &amp; soya falafel khobez wraps with chermoula</i>	<i>Spicy vegetable chow mein with soya beans and a coriander seed dressing</i>	<i>Roasted vegetable quiche with a chimichurri dressing</i>	<i>Crispy popcorn pots with lemon mayonnaise</i>	----
Cut Fruit and Yoghurt Bar	<i>Selection of Whole &amp; Cut Fruit and a Variety of Yoghurts</i>	<i>Selection of Whole &amp; Cut Fruit and a Variety of Yoghurts</i>	<i>Selection of Whole &amp; Cut Fruit and a Variety of Yoghurts</i>	<i>Selection of Whole &amp; Cut Fruit and a Variety of Yoghurts</i>	<i>Selection of Whole &amp; Cut Fruit and a Variety of Yoghurts</i>	<i>Selection of Whole &amp; Cut Fruit and a Variety of Yoghurts</i>	<i>Selection of Whole &amp; Cut Fruit and a Variety of Yoghurts</i>
Hot or Cold Dessert	<i>Caramel cheesecake</i>	<i>Banana, honey, Greek yoghurt granola pot</i>	<i>Cherry &amp; vanilla crumble dessert pot</i>	<i>Poppy seed &amp; lemon drizzle loaf with a honeyed whipped cream</i>	<i>Glazed baked egg custard</i>	<i>Mars bar chocolate ice cream Krushem's with chocolate bark</i>	<i>Chefs choice dessert</i>

# Menu

SUPPER WEEK THREE



A BINGDON

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Event				<b>Thai themed evening</b>		<b>Asian themed evening</b>	
Fresh Soups and a Selection of Fresh Breads	<i>Soup of the Day</i>	<i>Soup of the Day</i>	<i>Soup of the Day</i>	<i>Soup of the Day</i>	<i>Soup of the Day</i>	<i>Soup of the Day</i>	<i>Soup of the Day</i>
Main Meal	<i>Baked lemon chicken legs with a coriander &amp; lemon yoghurt dressing</i>	<i>'Future 50' beef &amp; lentil lasagne with a cherry tomato relish</i>	<i>Street style cod fish finger wrap with tartare sauce</i>	<i>Thai red beef curry with prawn crackers &amp; sweet chilli sauce</i>	<b>POWERING PERFORMANCE</b> <i>Slow braised turkey and quinoa chilli with a tomato salsa</i>	<i>Aromatic beef five spice stir fry with a soy dressing</i>	<i>Honey roast gammon with gravy and piccalilli</i>
Main Vegetarian	<i>Courgette, feta and potato Kuku with a coriander &amp; lemon yoghurt dressing</i>	<i>'Future 50' Quorn &amp; spinach lasagne with a cherry tomato relish</i>	<i>Street style tofish wrap with vegan tartare sauce</i>	<i>Vegetable pad Thai with sweet chilli sauce</i>	<i>Vegetable chickpea chilli with tomato salsa</i>	<i>Vegetable crispy tempura with chilli jam</i>	<i>Oven baked polenta cakes with slow roasted onions</i>
Potatoes or Rice	<i>Roasted turmeric &amp; onion potatoes</i>	<i>Herby garlic bread slices</i>	<i>Spicy oven baked potato wedges</i>	<i>Fragrant braised basmati rice with crispy shallots</i>	<i>Coconut braised rice</i>	<i>Chilli stir fried egg noodles</i>	<i>Thyme roasted potatoes</i>
Vegetables & Salad	<i>Home made onion bhajis</i>	<i>Steamed peas &amp; sweetcorn</i>	<i>Steamed curly kale</i>	<i>Stir fried pak choi, Chinese leaf and red peppers</i>	<i>Oven roasted Mediterranean vegetables</i>	<i>Roasted peppers &amp; green beans</i>	<i>Seasonal vegetables Broccoli &amp; cauliflower cheese bake</i>
'Grab & Go'	<i>Penne pasta bake with cherry tomatoes &amp; spring onions</i>	<i>Puy lentil, bacon &amp; sausage casserole</i>	<i>Italian Quorn &amp; tomato bolognese with pasta</i>	<i>Thai style lamb skewers with a soy dressing</i>	<i>Cheese, ham &amp; mustard toastie</i>	<i>Spicy Korean fried chicken wings</i>	---
Cut Fruit and Yoghurt Bar	<i>Selection of Whole &amp; Cut Fruit and a Variety of Yoghurts</i>	<i>Selection of Whole &amp; Cut Fruit and a Variety of Yoghurts</i>	<i>Asian style fruit platter and a Variety of Yoghurts</i>	<i>Selection of Whole &amp; Cut Fruit and a Variety of Yoghurts</i>	<i>Selection of Whole &amp; Cut Fruit and a Variety of Yoghurts</i>	<i>Selection of Whole &amp; Cut Fruit and a Variety of Yoghurts</i>	<i>Selection of Whole &amp; Cut Fruit and a Variety of Yoghurts</i>
Hot or Cold Dessert	<i>Baked chocolate beetroot cake with whipped cream</i>	<i>Chocolate cheesecake pots</i>	<i>Strawberry Eton mess</i>	<i>Raspberry syllabub</i>	<i>Crunchy oat flapjacks</i>	<i>Profiteroles with chocolate sauce</i>	<i>Chefs choice</i>