

AUTUMN - QUEENSWOOD LUNCH TIME MENU – WEEK 1

	Monday	Tuesday	Wednesday	Thursday	Friday
MAIN COURSES	Honey Gammon Steaks With Fried Eggs & Pineapple ~ Selection of Stuffed Veg With Italian Cous Cous (V) ~ Lyonnaise Potato ~ Sweetcorn & Mange Tout	Braised Beef Steak With Cream Mushroom Sauce ~ Parmesan, Pea & Spinach Risotto (V) ~ Olive Oil Mash ~ Green Beans & Broccoli	Minted Lamb Burger With Harissa Dressing & H/M Pickled Slaw ~ Wild Mushroom Orzotto & Parmesan Shavings (V) ~ Peas ~ Garlic Roast Potatoes	Pasta Bar & Garlic Bread ~ Yellow Corn Wraps, Mexican Bean & Sour Cream (V) ~ Steamed Greens ~ Bombay Potatoes	Battered / Breaded Fish Steamed Fish of the Day ~ Mushroom & Spinach Lasagne & Garlic Bread (V) ~ Skinny Chips ~ Peas / Mushy Peas
CHEFS THEATRE	Stir Fry Bar with Chicken or Prawn, Sticky Rice & Prawn Crackers HALAL MEAT AVAILABLE	Shredded Chicken Shawarma, Flat Bread, Dips & Salad	2 Meat Roast of the Day Yorkshires and Gravy, Cauliflower Cheese Braised Cabbage Stuffing,	Tandoori Chicken Skewer With Braised Rice, Curry Sauce & Sambals HALAL MEAT AVAILABLE	Jerk Chicken Leg With Rice & Peas & Plantain
VEGAN	Sweet & Sour Tofu Stir Fry (VEGAN)	Buttermilk Chicken & Cheese Burger (VEGAN)	Beetroot Falafel With Salad & Hummus (VEGAN)	Vegetable Curry With Pakoras, Mango Chutney & Poppadums (VEGAN)	Sweet Chilli & Coriander Glazed Nuggets (VEGAN) ~ VEGAN SAUSAGE ROLLS
SNACK	Chicken & Avocado Salad	Breaded Mozzarella Sticks With Salsa (V)	Bread Bar Hot Carvery Sandwich	BBQ Chicken Wings With a BBQ Dip	Selection of Home Baked Pastries
SOUP	H/M Soup of the Day (V)	H/M Soup of the Day (V)	H/M Soup of the Day (V)	H/M Soup of the Day (V)	H/M Soup of the Day (V)
~~ FULL SALAD BAR INCLUDING DRESSINGS & HOMEMADE BREADS, JACKET POTATOES & FRESH FRUIT IS AVAILABLE DAILY ~~					
SWEET	Lemon Sponge & Custard (GLUTEN FREE) ~ Jelly ~ Vegan – Cake of the Day	Apple Crumble & Custard ~ Jelly ~ Vegan – Cake of the Day	Steamed Jam & Coconut Sponge & Custard ~ Jelly ~ Vegan – Cake of the Day	Hot Ring Doughnuts & Syrup ~ Jelly ~ Vegan – Cake of the Day	Yoghurt Bar ~ Jelly ~ Vegan – Cake of the Day
SALAD OF THE DAY	Grain Mustard & Chive Potato Salad (V)	Panzanella (V)	Egg Mayo & Cress (V)	Tuna & Sweetcorn Pasta Salad	Salad of the Day

AUTUMN - QUEENSWOOD SUPPER TIME MENU – WEEK 1

	Monday	Tuesday	Wednesday	Thursday	Friday
MAIN COURSES	Breaded Scampi with Lemon ~ Quorn Tray Bake (V) ~ Curly Fries ~ Peas	H/M Chicken Schnitzel With Garlic & Parsley Butter ~ Smoked BBQ Tofu Schnitzel With Salsa (V) ~ Fondant Potatoes ~ Carrot & Spinach	Chinese Style Spare Ribs ~ Sweet Chilli Halloumi Burger (V) ~ Sweet Potato Wedges ~ Asparagus & Peas	Beef Burgers with Optional Cheese, Bacon ~ Butternut & Chickpea Dhal & Sticky Rice (V) ~ New Pots / Sticky Rice ~ Green Beans	Calamari Rings with Aioli Dip ~ Mozzarella, Tomato, Onion Chutney Ciabatta with Balsamic Glaze (V) ~ Dauphinoise Potatoes ~ Corn on the Cob & Asparagus
CHEFS THEATRE	BBQ Pulled Pork Brioche Bap, With Apple Sauce & HM Crackling	Honey Glazed Salmon	H/M Chicken & Pepper Kebabs & Yaki Udon Noodles	Pizza Bar 1xMeat / 1xVeg With Rocket Salad and Ranch Dip	5oz Steak Cooked to Order with Onion Rings, Grilled Tomatoes & Mushrooms Chefs Choice Sauce
PASTA	Macaroni Cheese (V)	Spicy Sausage Pasta Bake	Bolognaise Cannelloni	Creamy Roasted Pepper	Pasta of the Day(V)
SOUP	H/M Soup of the Day (V)	H/M Soup of the Day (V)	H/M Soup of the Day (V)	H/M Soup of the Day (V)	H/M Soup of the Day (V)
~~ FULL SALAD BAR INCLUDING DRESSINGS & HOMEMADE BREADS, JACKET POTATOES & FRESH FRUIT IS AVAILABLE DAILY ~~					
SWEET	Cookie Dough and Ice Cream ~ Jelly	Sorbet Bar ~ Jelly	Cream Tea Scone, Jam & Cream ~ Jelly	Fruit Salad Pots & Cream ~ Jelly	Ice Cream Factory (Assorted Scoops) ~ Jelly
SALAD	Grain Mustard & Chive Potato Salad (V)	Panzanella (V)	Egg Mayo & Cress (V)	Tuna & Sweetcorn Pasta Salad	Salad of the Day

AUTUMN - QUEENSWOOD LUNCH TIME MENU – WEEK 2

	Monday	Tuesday	Wednesday	Thursday	Friday
MAIN COURSES	Chicken Tikka Masala, Rice, Naan & Sambals ~ Paneer, Potato & Spinach Curry (V) ~ Parmentier Potatoes ~ Cabbage and Peas	Beef Lasagne & Garlic Bread ~ Brie & Red Onion Tart (V) ~ Potato Wedges ~ Roasted Root Potatoes	Shepherd's Pie & Cheesy Sweet Potato Mash ~ Veggie Shepherd's Pie (V) ~ Roast Midi With Rosemary ~ Peas & Corn	Asian Crispy Beef Noodles & Thai Crackers ~ Arancini Cakes & Salsa (V) ~ Sweet Potato Wedges ~ Panache Of Veg	Battered / Breaded Fish Steamed Fish of the Day ~ Veg & Mixed Bean Burrito Topped with Mozzarella (V) ~ Chips ~ Peas / Mushy Peas
CHEFS THEATRE	Pork Sausage With H/M Yorkshire Puddings, Mash Potatoes & Onion Gravy HALAL MEAT AVAILABLE	Selection of Homemade Pizzas DF/GF AVAILIBLE	<u>Build a Burger</u> H/M Chicken Fillet Lettuce, Beef Tomato Cheese, Pickles, Garlic Mayo	Selection of Different Paninis HALAL MEAT AVAILABLE	Cajun Chicken Fajitas With Sour Cream, Guacamole, Salsa, Cheese & Salad
VEGAN	Chick Pea & Butternut Squash Curry (VEGAN)	Mixed Bean & Vegetable Tagine With Cous Cous (VEGAN)	Vegan Lasagne (VEGAN)	Vegan Burger with Gem Lettuce and Pickles (VEGAN)	Vegan Chicken Thai Curry & Sticky Rice VEGAN SAUSAGE ROLLS
SNACK	H/M Beef Meatball & Cheddar Sub Roll	Chicken Caesar Wrap	Prawn & Apple Salad	Macaroni Cheese Bites With Sweet Chilli Dip (V)	Selection of Home Baked Pastries
SOUP	H/M Soup of the Day (V)	H/M Soup of the Day (V)	H/M Soup of the Day (V)	H/M Soup of the Day (V)	H/M Soup of the Day (V)
~~ FULL SALAD BAR INCLUDING DRESSINGS & HOMEMADE BREADS, JACKET POTATOES & FRESH FRUIT IS AVAILABLE DAILY ~~					
SWEET	Warm Choc Brownie & Sauce (GLUTEN FREE) ~ Jelly ~ Vegan – Cake of the Day	Waffles & Syrup ~ Jelly ~ Vegan – Cake of the Day	Sticky Toffee Puddings & Toffee Sauce ~ Jelly ~ Vegan – Cake of the Day	Banoffee Tubs ~ Jelly ~ Vegan – Cake of the Day	Hot Baked Vanilla Cheesecake With Cherry Compote & Cream ~ Jelly ~ Vegan – Cake of the Day
SALAD OF THE DAY	Avocado, Bacon & Egg Salad	Ranch Coleslaw (V)	Roasted Butternut, Sweet Potato & Spinach (V)	Tomato, Mozzarella & Red Onion with A Basil Pesto Dressing (V)	Salad of the Day

AUTUMN – QUENSWOOD SUPPER TIME MENU – WEEK 2		Monday	Tuesday	Wednesday	Thursday	Friday	
	MAIN COURSES	Sticky Korean Pork Skewers With Special Fried Rice ~ Giant Vegetable Samosas & Chutney (V) ~ Roasted New Potatoes ~ Stir Fried Vegetables	Beef Meatballs With Arrabiata Sauce & Rice ~ Meat Free Meatballs With Arrabiata Sauce (V) ~ New Potatoes & Parsley ~ Carrots & Sweetcorn	Beef Goulash & Sour Cream ~ Feta, Tomato & Red Onion Bruschetta (V) ~ Garlic Roast Potatoes ~ Green Beans	Hunters Style Turkey Escalope ~ Veggie & Mixed Bean Chilli Con Carne ~ Baked Diced Potatoes ~ Steamed Greens	Gambas Pil Pil With Crusty Bread & Aioli ~ Halloumi, Aubergine and Herbed Yoghurt Topped Mini Flatbreads (V) ~ Baked Wedges ~ Green Beans	
	CHEFS THEATRE	Breaded Cod Fish Finger Sandwich Bar with Lemon Wedges & Mushy Pea Puree	Tandoori Chicken Leg Mint Yoghurt Poppadums & Sag Alou	Breaded Chicken Strip Wrap with Salad, Cheese and Sweet Chilli Mayo	Beef Burrito Bar With Jalapeños, Braised Rice, Nachos, Cheese Sauce	QFC Breaded Chicken Thighs & Drumsticks with a Gravy Sauce & Cajun Slaw BBQ Beans	
	PASTA	Chicken & Spinach Bake in a Tomato Sauce	Spinach & Ricotta Cannelloni (V)	Tomato & Roasted Red Pepper (V)	Carbonara (V)	Pasta of the Day (V)	
	SOUP	H/M Soup of the Day (V)	H/M Soup of the Day (V)	H/M Soup of the Day (V)	H/M Soup of the Day (V)	H/M Soup of the Day (V)	
	~~ FULL SALAD BAR INCLUDING DRESSINGS & HOMEMADE BREADS, JACKET POTATOES & FRESH FRUIT IS AVAILABLE DAILY ~~						
	SWEET	Cookies ~ Jelly	H/M Smoothie Bar ~ Jelly	Churros & Chocolate Sauce ~ Jelly	Fresh Fruit Pots & Cream ~ Jelly	Ice Cream Factory (Assorted Scoops) ~ Jelly	
	SALAD	Avocado, Bacon & Egg Salad	Ranch Coleslaw (V)	Roasted Butternut, Sweet Potato & Spinach (V)	Tomato, Mozzarella & Red Onion with A Basil Pesto Dressing (V)	Salad of the Day	

AUTUMN - QUEENSWOOD LUNCH TIME MENU – WEEK 3

	Monday	Tuesday	Wednesday	Thursday	Friday
MAIN COURSES	Creamy Chicken, Ham & Leek Pie & Gravy ~ Lentil & Mushroom Filo Pie (V) ~ Roasted Potato Mids ~ Peas & Corn	Pasta Bar & Garlic Bread ~ Creamy Broccoli & Spinach Gnocchi (V) ~ Sauté Potatoes ~ Asparagus	Lamb Kofta with Dips, Chilli Sauce, Flatbread & Salad ~ Pumpkin, Spinach & Feta Wellington (V) ~ Roast Potatoes ~ Steamed Vegetables	Turkey Schnitzels & Peppercorn Sauce ~ Vegetarian Meatball & Mozzarella Empanada (V) ~ Cajun Wedges ~ Carrots & Broccoli	Battered/ Breaded Fish Steamed Fish of the Day ~ Sweet & Sour Tofu with Rice Noodles (V) ~ Skinny Chips ~ Peas / Mushy Peas
CHEFS THEATRE	<u>BUILD A BURGER</u> Beef Burgers, Cheese, Bacon, Onions, Pickles Burger Sauce, & Salads HALAL MEAT AVAILABLE	Hot Chicken Caesar Salad	Jacket Potato Bar with a Selection of Toppings, Coleslaw, Cheese, Tuna Chilli, Beans, Chicken Curry	Selection of Homemade Pizzas DF/GF AVAILABLE HALAL MEAT AVAILABLE	Nacho Bar With Beef Chilli, Cheese Sauce Sour Cream, Guacamole, Cheddar Cheese and Salsa
VEGAN	Vegan Dirty Burger, Vegan Cheese, Onion Rings & BBQ Sauce (VEGAN)	Veg & Mixed Bean Chilli Con Carne with Rice & Nachos (VEGAN)	Beetroot Wraps Filled with Ratatouille Topped with Vegan Cheese (VEGAN)	Tomato & Basil Pasta Bake with Vegan Mozzarella (VEGAN)	Vegan Pasty VEGAN SAUSAGE ROLL
SNACKS	Cheese & Sun blushed Tomato Quiche with Coleslaw (V)	Deep Fried Brie with Chilli Jam (V)	Sweet Chilli Chicken Baguette	'Cheese on Toast' with Onion Chutney	Selection of Home Baked Pastries
SOUP	H/M Soup of the Day (V)	H/M Soup of the Day (V)	H/M Soup of the Day (V)	H/M Soup of the Day (V)	H/M Soup of the Day (V)
~~ FULL SALAD BAR INCLUDING DRESSINGS & HOMEMADE BREADS, JACKET POTATOES & FRESH FRUIT IS AVAILABLE DAILY ~~					
SWEET	Chocolate Sponge & Chocolate Sauce ~ Jelly ~ Vegan – Cake of the Day	Hot Lemon Meringue Pie & Cream ~ Jelly ~ Vegan – Cake of the Day	Mousse Bar (GLUTEN FREE) ~ Jelly ~ Vegan – Cake of the Day	Sprinkle Cake ~ Jelly ~ Vegan – Cake of the Day	Jam Tart & Custard ~ Jelly ~ Vegan – Cake of the Day
SALAD OF THE DAY	Greek Feta Salad (V)	Moroccan Cous Cous (V)	Tomato & Roasted Red Pepper Pesto Pasta Salad (V)	Coronation Rice (V)	Salad of the Day (V)

AUTUMN - QUEENSWOOD SUPPER TIME MENU – WEEK 3

	Monday	Tuesday	Wednesday	Thursday	Friday
MAIN COURSES	Breaded Plaice Goujons & Lemon Wedges ~ Southern Fried Veg Goujons & Peri Peri Dip (V) ~ Sweet Potato Fries ~ Minted Pea Puree	Katsu Chicken Curry & Sticky Rice ~ Sweet Chilli Halloumi with Mediterranean Cous Cous ~ Lyonnaise Potatoes ~ Roasted Cauliflower	BBQ Pork Ribs & BBQ Sauce ~ Quorn Mince Pasta Bake with Garlic Bread (V) ~ New Potatoes ~ Baby Corn & Asparagus	Teriyaki Pork & Yaki Udon Noodles ~ Crispy Tofu & Sweet Potato Curry & Sambals (V) ~ Roast Potatoes ~ Broccoli & Peas	Tempura King Prawns with Stir Fry Pak Choi With Lime ~ Ratatouille Lasagne (V) ~ Baked Lattice Potatoes ~ Roasted Courgettes
CHEFS THEATRE	Cajun Style Chicken Wings With BBQ Slaw & Crunchy Salad	Lamb Biryani With Rice, Onion Bhajis & Sambals	Chicken Strips on a Buttermilk Waffle with Maple Syrup	Spaghetti Bolognese With Garlic Bread & Caesar Salad	Cooked to Order Minute Steak Ciabatta with Watercress, Rocket, Cheese & Onion Chutney
PASTA	Beef Meatball in Rustic Tomato & Basil Sauce	Mushroom Ravioli With Creamy Mushroom & Chive Sauce (V)	Pastitsio Pasta Bake	Creamy Chicken & Spinach Pesto Pasta	Pasta of the Day
SOUP COUNTER	H/M Soup of the Day (V)	H/M Soup of the Day (V)	H/M Soup of the Day (V)	H/M Soup of the Day (V)	H/M Soup of the Day (V)
~~ FULL SALAD BAR INCLUDING DRESSINGS & HOMEMADE BREADS, JACKET POTATOES & FRESH FRUIT IS AVAILABLE DAILY ~~					
SWEET	Ring Doughnut ~ Jelly	Millionaire Shortbread ~ Jelly	Fruit Salad Pots & Cream ~ Jelly	Choc Brownies & Cream ~ Jelly	Ice Cream Bar (Scoop) ~ Jelly
SALAD	Greek Feta Salad (V)	Moroccan Cous Cous (V)	Tomato & Roasted Red Pepper Pesto Pasta Salad (V)	Coronation Rice (V)	Salad of the Day (V)