

AUTUMN - QUEENSWOOD LUNCH TIME MENU – WEEK 1		Monday	Tuesday	Wednesday	Thursday	Friday
	MAIN COURSES	Nut Free Glazed Satay Chicken Skewer & Rice ~ Creamy Mushroom & Garlic Stroganoff with Rice (V) ~ Baked Potato Wedges ~ Mange Tout	Braised Beef Steak with Cream Mushroom Sauce ~ Chick Pea & Roasted Veg Tagine (V) ~ Roasted New Potatoes ~ Broccoli	Minted Lamb Burger with Harissa & H/M Slaw ~ Brie & Red Onion Tart (V) ~ Garlic Roast Potatoes ~ Steamed Greens	Pasta Bar & Garlic Bread ~ Yellow Corn Wraps, Mexican Bean & Sour Cream (V) ~ Olive Oil Mash ~ Peas	Battered / Breaded Fish Steamed Fish of the Day ~ Roasted Tomato & Mascarpone Gnocchi (V) ~ Skinny Chips ~ Peas / Mushy Peas
	CHEFS THEATRE	BUILD A BURGER Beef Burgers, Cheese, Bacon, Onions, Pickles Burger Sauce, & Salads	Selection of Homemade Pizzas DF/GF AVAILABLE	2 Meat Roast of the Day Yorkshires, Cauliflower Cheese Braised Cabbage Stuffing	Cumberland Sausage Swirls with Onion & Thyme Gravy & Olive Oil Mash	Cajun Chicken Fajitas With Sour Cream, Guacamole, Salsa, Cheese & Salad
	VEGAN	Sweet & Sour Tofu Stir Fry (VEGAN)	Vegan Garden Burger with Coriander Vegan Mayo (VEGAN)	Beetroot Falafel, Salad & Hummus & Pitta (VEGAN)	Vegan Cheese & Ham Pastry (VEGAN)	VEGAN SAUSAGE ROLLS
	SNACK	Indian Prawns on a Naan Bread with Sambals	Giant Beef Meatball With Arrabiata Sauce	ROAST Roast Potatoes Steamed Greens Gravy	Vegetable Spring Roll with Stir Fry Noodles (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 ARE AVAILABLE DAILY ~~				
	SWEET	Lemon Sponge & Custard (GLUTEN FREE) ~ 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 Ring Doughnuts & Syrup ~ Jelly ~ Vegan – Cake of the Day	Sue's Homemade Carrot Cake ~ Jelly ~ Vegan – Cake of the Day
	SALAD OF THE DAY	Beetroot, Goats Cheese & Chicory Salad with Honey Dressing & Sunflower Seeds (V)	Winter Panzanella (V)	Caesar Salad (V)	Crunchy BLT Salad & Ranch Dressing	Salad of the Day

AUTUMN - QUEENSWOOD SUPPER TIME MENU – WEEK 1		Monday	Tuesday	Wednesday	Thursday	Friday
	MAIN COURSES	Breaded Scampi with Lemon ~ Baked Gnocchi Alfredo (V) ~ Curly Fries ~ Peas	Soy and Chilli Salmon with Yaki Udon Noodles ~ Sweet Chilli Halloumi Burger (V) ~ Baked Diced Potatoes ~ Carrot	Boneless Chicken Thighs with a Creamy Mushroom & Bacon Sauce ~ Garlic and Smoked Paprika Roasted Cauliflower Steak (V) ~ Mashed Potato ~ Asparagus	Beef Shish & Roasted Veg, Chilli Sauce and Flat Bread ~ Butternut & Chickpea Dhal & Rice (V) ~ New Pots / Sticky Rice ~ Green Beans	BBQ Melt Chicken Skewer ~ Zucchini Fritters (V) ~ Dauphinoise Potatoes ~ Corn on the Cob
	CHEFS THEATRE	Jumbo Hot Dog Bar With Crispy Onions and American Cheese Sauce	Chicken Strips on a Waffle with optional Crispy Bacon and Syrup	Beef Lasagne with Garlic Bread and Mixed Salad	Square 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	Tomato and Red Pepper	Creamy Pepperoni	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 ARE AVAILABLE DAILY ~~				
	SWEET	Cookie Dough and Ice Cream ~ Jelly	Chocolate Cream Eclairs ~ Jelly	Warm Fruit Crumble with Custard ~ Jelly	Fruit Salad Pots & Cream ~ Jelly	Ice Cream Bar (Assorted Scoops) ~ Jelly
	SALAD	Beetroot, Goats Cheese & Chicory Salad with Honey Dressing & Sunflower Seeds (V)	Winter Panzanella (V)	Caesar Salad (V)	Crunchy BLT Salad & Ranch Dressing	Salad of the Day

AUTUMN - QUEENSWOOD LUNCH TIME MENU – WEEK 2		Monday	Tuesday	Wednesday	Thursday	Friday
	MAIN COURSES	Sticky Battered Lemon & Chilli Glazed Chicken ~ Shakshuka - Baked Eggs (V) ~ Parmentier Potatoes ~ Cabbage and Peas	Sausage & Roasted Med Vegetable Tray Bake ~ Baked Tomato, Mozzarella & Basil Risotto (V) ~ Potato Wedges ~ Roasted Cauliflower	Cottage Pie & Cheesy Sweet Potato Mash ~ Veggie Shepherd's Pie (V) ~ Roast Midi With Rosemary ~ Peas & Corn	Irish Lamb Stew, Cheddar & Mustard Dumplings ~ Macaroni Cheese (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	Spaghetti Bolognese With Garlic Bread, Caesar Salad & Cheese	Sri Lanka Style Chicken Curry With Basmati Rice, Poppadums & Sambals	Kentucky Whole Roast Chicken with BBQ Slaw, & Corn on the Cob	Hoi Sin Chicken Oden Noodle Bar with Egg Fried Rice & Thai Crackers	Cajun Style Chicken Kebabs with Flatbread, Greek Salad & Pomegranate Cous Cous
	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 SAUSAGE ROLLS
	SNACK	Bang Bang Cauliflower Bites With Sweet Chilli Sauce (V)	BBQ Beef Brisket Bites & Garlic Aioli	Battered Cod Fish Finger Sub Roll	BBQ Shredded Duck Wrap	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 ARE AVAILABLE DAILY ~~				
	SWEET	Warm Choc Brownie & Sauce (GLUTEN FREE) ~ Jelly ~ Vegan – Cake of the Day	Waffles & Syrup ~ Jelly ~ Vegan – Cake of the Day	Apple Crumble & Custard ~ Jelly ~ Vegan – Cake of the Day	Berry Sheet Cake & Custard ~ 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	Pomegranate, Coriander & Roasted Pepper Cous Cous (V)	Roasted Halloumi Greek Style Salad (V)	Tuna Nicoise Salad (V)	Salad of the Day

AUTUMN – QUENSWOOD SUPPER TIME MENU – WEEK 2	MAIN COURSES	Monday	Tuesday	Wednesday	Thursday	Friday
		Mongolian Beef with Spring Onion ~ Vegetarian Hot Pot ~ Roasted New Potatoes ~ Roasted Courgettes	Breaded Cod Fish Finger With Tartare Sauce ~ Feta and Spinach Tartlets ~ Curly Fries ~ Peas	Beef Meatballs in a Creamy Arrabiata Sauce & Rice ~ Vegetable Chow Mein with Sweet Chilli Sauce ~ Garlic Roast Potatoes ~ Green Beans	Sweet and Sour Chicken with Rice & Prawn Crackers ~ Veggie Bean Chilli Con Carne ~ Baked Diced Potatoes ~ Broccoli	King Prawn Alla Busara with Ciabatta Bread ~ Vegetable and Halloumi Kebab ~ Baked Wedges ~ Corn on the Cob
	CHEFS THEATRE	Breaded Chicken Strip Wrap with Salad, Cheese & Mayo	Creamy Carbonara Tagliatelle with Garlic Bread and Rocket Salad	Shredded Duck Wrap with Hoisin Sauce, Cucumber and Spring Onion	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)	Creamy Mushroom (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 ARE AVAILABLE DAILY ~~				
	SWEET	Syrup Sponge with Custard ~ Jelly	Chocolate Mousse with Honeycomb ~ Jelly	Chocolate Sponge with Chocolate Sauce ~ Jelly	Fresh Fruit Pots & Cream ~ Jelly	Chocolate Fondue Bar With Fruits, Marshmallows & Brownie Pieces ~ Jelly
	SALAD	Avocado, Bacon & Egg Salad	Pomegranate, Coriander & Roasted Pepper Cous Cous (V)	Roasted Halloumi Greek Style Salad (V)	Tuna Nicoise Salad (V)	Salad of the Day

AUTUMN - QUEENSWOOD LUNCH TIME MENU – WEEK 3

		Monday	Tuesday	Wednesday	Thursday	Friday
MAIN COURSES		Creamy Chicken, Mushroom & Tarragon Pie with Gravy ~ Lentil & Mushroom Filo Pie (V) ~ Roasted Potato Mids ~ Peas & Corn	Chinese Style Pork Steak with Prawn Crackers ~ Pumpkin, Spinach & Feta Wellington (V) ~ Sauté Potatoes ~ Asparagus	Slow Cooked Braised Beef Carbonnade ~ Sweet & Sour Tofu With Noodles (V) ~ Roast Potatoes ~ Steamed Vegetables	Chicken Tikka Masala with Rice, Poppadums & Sambals ~ Vegetable Enchiladas Topped with Cheese (V) ~ Cajun Wedges ~ Broccoli	Battered/ Breaded Fish Steamed Fish of the Day ~ Spinach & Ricotta Cannelloni (V) ~ Skinny Chips ~ Peas / Mushy Peas
CHEFS THEATRE		Jumbo Hot Dog Bar With Crispy Onions and American Cheese Sauce	Breaded Chicken Milanese Served with Spaghetti Optional Parmesan Cheese	Jacket Potato Bar with a Selection of Toppings, Coleslaw, Cheese, Tuna Chilli, Beans, Chicken Curry	Selection of Homemade Pizzas DF/GF AVAILABLE	Beef Burrito Bar With Jalapeños, Braised Rice, Nachos, Cheese Sauce
VEGAN		Cauliflower, Spinach & Chick Pea Curry with Poppadums (VEGAN)	Lentil & Mixed Bean Stew (VEGAN)	Beetroot Wraps Filled with Ratatouille Topped with Vegan Cheese (VEGAN)	Spinach, Potato & Lentil Dhal (VEGAN)	VEGAN SAUSAGE ROLL
SNACKS		Sweet Chilli Salmon With Udon Noodles	Halloumi Fries With Sweet Chilli	Breaded Peppadew Bites With Tomato Salsa (V)	Deep Fried Brie with Chilli Jam (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 ARE AVAILABLE DAILY ~~				
SWEET		Chocolate Sponge & Chocolate Sauce ~ Jelly ~ Vegan – Cake of the Day	Toffee & Banana Sponge Cake & Custard ~ Jelly ~ Vegan – Cake of the Day	Hot Cross Bun Bread & Butter Pudding & Custard ~ Jelly ~ Vegan – Cake of the Day	Apple Strudel & Custard ~ Jelly ~ Vegan – Cake of the Day	Yoghurt Bar (GLUTEN FREE) ~ Jelly ~ Vegan – Cake of the Day
SALAD OF THE DAY		Greek Feta Salad (V)	Roasted Spiced Pumpkin & Chickpea Salad (V)	Bocconcini, Tomato & Rocket Salad (V)	Thai Glass Noodle Salad (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 ~ Green Beans	Greek Sheet Pan Chicken ~ Sweet Chilli Halloumi with Mediterranean Cous Cous ~ Roast Potatoes ~ Roasted Cauliflower	BBQ Beef Short Rib ~ Individual Double Cheese & Vegetable Tartlet (V) ~ New Potatoes ~ Broccoli & Peas	Pork Sausages with Yorkshire Pudding and Gravy ~ Crispy Tofu & Sweet Potato Curry & Sambals (V) ~ Mashed Potato ~ Baby Corn & Asparagus	Bang Bang Chicken ~ Mushroom & Spinach Lasagne (V) ~ Baked Lattice Potatoes ~ Roasted Courgettes
CHEFS THEATRE		BBQ Style Chicken Wings With Slaw & Crunchy Salad	Lebanese Lamb Flat Bread with Minted Yoghurt Dip and Tomato Salad	Homemade Breaded Chicken Burger Bar with Salads and Peri Peri Mayo	Spaghetti Bolognaise With Garlic Bread & Caesar Salad	5oz Steak Cooked to Order with Onion Rings, Grilled Tomatoes & Mushrooms Chefs Choice Sauce
PASTA		Beef Meatball in Rustic Tomato & Basil Sauce	Mushroom Ravioli With Creamy Mushroom & Chive Sauce (V)	Italian Prawn	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 ARE AVAILABLE DAILY ~~				
SWEET		Shortbread Biscuit ~ Jelly	Cheesecake Slice ~ Jelly	Fruit Salad Pots & Cream ~ Jelly	Warm Choc Brownies & Cream ~ Jelly	Ice Cream Bar (Scoop) ~ Jelly
SALAD		Greek Feta Salad (V)	Roasted Spiced Pumpkin & Chickpea Salad (V)	Bocconcini, Tomato & Rocket Salad (V)	Thai Glass Noodle Salad (V)	Salad of the Day (V)