

AUTUMN - QUEENSWOOD LUNCH TIME MENU – WEEK 1

		Monday	Tuesday	Wednesday	Thursday	Friday
MAIN COURSES		Crispy Tandoori & Mango Glazed Battered Chicken ~ Aubergine Dhansak (V) ~ Roasted Carrots ~ Roasted Herb Potatoes	Jerk Chicken Leg With Rice & Peas ~ Katsu Cauliflower (V) ~ Potato Wedges ~ Peas & Corn	Cottage Pie Topped With Cheddar Cheese Mash ~ Shakshuka (V) ~ Bombay Potatoes ~ Broccoli	Pasta Bar & Garlic Bread ~ Crispy Tofu Burger With Red Onion Jam (V) ~ Herb Diced Potatoes ~ Mange Tout	Battered / Breaded Fish Steamed Fish of the Day ~ Halloumi & Pepper Fajita (V) ~ Skinny Chips ~ Peas / Mushy Peas
CHEFS THEATRE		Slow Roasted Mexican Beef With Tacos & Cajun Slaw	Selection of Homemade Pizzas GF AVAILABLE	Tikka Pot Roast Chicken With Poppadums, Onion Bhajis & Sambals	Turkey Burgers with Brioche Baps, Grilled Halloumi & Tzatziki	Chicken Fajita with Salsa, Guacamole, Sour Cream & Cheese ~~~ Selection of Home Baked Pastries
VEGAN		Butternut Squash & Spinach Orzo (VEGAN)	Pasta Puttanesca (VEGAN)	3 Cheese Pasta Bake (VEGAN)	Mexican Bean Chilli with Tacos & Sour Cream (VEGAN)	VEGAN SAUSAGE ROLLS
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)
SALAD OF THE DAY		Salad of the Day	Salad of the Day	Salad of the Day	Salad of the Day	Salad of the Day
SWEET		Selection of Mousses ~ Jelly ~ Vegan – Cake of the Day	Apple Crumble With Custard ~ Jelly ~ Vegan – Cake of the Day	Chocolate Crispy Cake ~ Jelly ~ Vegan – Cake of the Day	Banoffee Cheesecake Tubs ~ Jelly ~ Vegan – Cake of the Day	GLUTEN FREE Yoghurt Bar ~ Jelly ~ Vegan – Cake of the Day
AVAILABLE DAILY		FULL SALAD BAR INCLUDING DRESSINGS & HOMEMADE BREADS JACKET POTATOES & RICE FRESH FRUIT				

AUTUMN - QUEENSWOOD SUPPER TIME MENU – WEEK 1		Monday	Tuesday	Wednesday	Thursday	Friday
	MAIN COURSES	Battered Cod Goujons with Pea Puree & Tartar Sauce ~ Spanish Frittata (V) ~ Curly Fries ~ Peas	Herb Turkey Fillets with Maple Syrup ~ Tomato & Mozzarella Quesadillas (V) ~ Steamed New Potatoes ~ Roasted Cauliflower	Beef Bourguignon ~ Roasted Pumpkin Risotto (V) ~ Boulangère Potatoes ~ Sugar Snaps	Tandoori Chicken Leg With Sambals ~ Butternut Squash & Sage Pithivier (V) ~ Cajun Wedges ~ Carrots	Chicken Kiev ~ Breaded Brie With Sweet Chilli Dip (V) ~ Dauphinoise Potatoes ~ Corn on the Cob
	CHEFS THEATRE	Lamb Moussaka With Garlic Bread	Hot Dog Bar Pork Sausages, Caramelised Onions, Cheese and Sauces	Chicken Caesar Salad Bar	Slow Cooked Korean Pork with Bao Buns	Grilled Steak with Mushrooms, Onion Rings & Chefs Sauce of the Day
	PASTA	Tomato & Olive	Chilli, Garlic & Lemon King Prawn	Creamy Pesto (V)	Chicken & Sweetcorn	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	Millionaire Shortbread ~ Jelly	Gluten Free Lemon Posset ~ Jelly	Chocolate Sundae ~ Jelly	Fruit Platters with Cream ~ Jelly	Ice Cream Bar ~ Jelly
	SALAD	Salad of the Day	Salad of the Day	Salad of the Day	Salad of the Day	Salad of the Day

AUTUMN - QUEENSWOOD LUNCH TIME MENU – WEEK 2

		Monday	Tuesday	Wednesday	Thursday	Friday
	MAIN COURSES	Creamy Tuscan Chicken Pasta With Garlic Bread ~ Leek & Cheddar Tart (V) ~ Herb Diced Potatoes ~ Mange Tout	Chicken Nduja & Roasted Pepper Pie ~ Creamy Roasted Vegetable Pie (V) ~ Olive Oil Mash ~ Steamed Greens	Chilli, Orange & Coriander Glazed Beef Ribs ~ Mushroom, Garlic & Pepper Stroganoff (V) ~ Roasted Garlic & Herb Pots ~ Roasted Carrot & Swede	Korean Glazed Chicken Drumsticks ~ Roasted Butternut & Bean Lasagne (V) ~ Cajun Spiced Potato Wedges ~ Broccoli	Battered / Breaded Fish Steamed Fish of the Day ~ Mushroom Ravioli in a Creamy Pesto Sauce (V) ~ Skinny Chips ~ Peas / Mushy Peas
	CHEFS THEATRE	Slow Roasted Kentucky Lamb with Corn on the Cob & Pitta Bread	Beef Meatballs, Spaghetti & Garlic Bread	Chicken Souvlaki with Flatbread and Minted Yoghurt	American Stack Beef Burger Bar with Onion Rings, Streaky Bacon, BBQ Sauce & Ranch Salad	Chicken Korma, Braised Rice Naan Bread & Sambals ~~~~ Selection of Home Baked Pastries
	VEGAN	Black Bean & Spinach Enchiladas (VEGAN)	Chick Pea & Spinach Dhal (VEGAN)	Spicy Falafel Wrap (VEGAN)	Vegan Meatball Pasta Bake (VEGAN)	VEGAN SAUSAGE ROLLS
	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)
	SALAD OF THE DAY	Salad of the Day (V)	Salad of the Day (V)	Salad of the Day (V)	Salad of the Day (V)	Salad of the Day (V)
	SWEET	GLUTEN FREE Chocolate Sponge & Chocolate Sauce ~ Jelly ~ Vegan – Cake of the Day	Puff Pastry Fruit Slice with Custard ~ Jelly ~ Vegan – Cake of the Day	Waffles with Squirty Cream & Syrup ~ Jelly ~ Vegan – Cake of the Day	Fruits of the Forrest Cheesecake Tubs ~ Jelly ~ Vegan – Cake of the Day	Rice Pudding Bar ~ Jelly ~ Vegan – Cake of the Day
	AVAILABLE DAILY	FULL SALAD BAR INCLUDING DRESSINGS & HOMEMADE BREADS JACKET POTATOES & RICE FRESH FRUIT				

AUTUMN – QUENSWOOD SUPPER TIME MENU – WEEK 2	MAIN COURSES	Monday		Tuesday	Wednesday	Thursday		Friday
		Chicken Curry Pie ~ Sweet Potato & Pepper Goulash (V) ~ Lattice Fries ~ Green Beans		Moroccan Lamb Tagine & Cous Cous ~ Vegetable Thai Green Curry (V) ~ Sweet Potato Wedges ~ Honey Glazed Carrots	Beef Black Bean Sauce Crackers & Egg Rice ~ Vegan Meatloaf (V) ~ Parmentier Potatoes ~ Roasted Courgettes	Chicken & Chorizo Jambalaya ~ Quorn Vegetable Jambalaya (V) ~ Steamed Peeled Mids ~ Steamed Leeks		Chinese Beef Ribs ~ Sticky Glazed Quorn Nuggets (V) ~ Sweet Potato Fries ~ Baby Corn
	CHEFS THEATRE	Beef Burrito Bar with Tortilla Wraps Salsa, Guacamole & Cheese		Square Pizza Bar Meat Vegetarian With Mixed Salad & Coleslaw	Katsu Chicken Curry With Rice & Poppadums	Baked Salmon with Pesto Herb Crust		Chicken Strips on a Waffle with optional Streaky Bacon and Syrup
	PASTA	Macaroni Cheese		Bacon & Mushroom	Spinach & Pea	Roasted Tomato & 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	Iced Ring Doughnuts ~ Jelly		Chocolate Eclairs ~ Jelly	Strawberry Mousse ~ Jelly	Chocolate Fondue Bar with Fruits & Brownie ~ Jelly		Fruit Meringue Nests ~ Jelly
	SALAD	Salad of the Day (V)		Salad of the Day (V)	Salad of the Day (V)	Salad of the Day (V)		Salad of the Day (V)

AUTUMN - QUEENSWOOD LUNCH TIME MENU – WEEK 3

		Monday	Tuesday	Wednesday	Thursday	Friday
MAIN COURSES		Chilli Con Carne With Sour Cream ~ Mushroom & Pesto Gnocchi Bake (V) ~ Steamed New Potatoes ~ Broccoli	Toad in the Hole with Red Onion Gravy ~ Chana Massala (V) ~ Diced Potatoes ~ Steamed Carrots	Chicken in an Oyster Sauce with Braised Rice ~ Cauliflower Cheese Gratin (V) ~ Lyonnaise Potatoes ~ Green Beans	Lamb Keema Curry, Naan Bread & Sambals ~ Balkan Filo Pie (V) ~ Sweet Potato Wedges ~ Roasted Cauliflower	Battered/ Breaded Fish Steamed Fish of the Day ~ Butternut Squash Macaroni Cheese (V). ~ Skinny Chips ~ Peas / Mushy Peas
CHEFS THEATRE		Sticky Chinese Pork Shoulder with Egg Fried Rice & Crackers	Sticky Toffee Chicken Thighs with BBQ Beans and Rhabi Slaw	Beef Lasagne with Garlic Bread & Caesar Salad	Selection of Homemade Pizzas (GF Available)	Sweet Chilli Chicken Skewers with Pitta Bread & Spiced Slaw ~~~ Selection of Home Baked Pastries
VEGAN		Sweet & Sour Crispy Tofu (VEGAN)	Orzo Stuffed Peppers (VEGAN)	Caramelized Onion & Sun Blushed Tomato Pasta (VEGAN)	Mushroom & Butterbean Vegan Lasagne (VEGAN)	VEGAN SAUSAGE ROLL
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)
SALAD OF THE DAY		Salad of the Day (V)	Salad of the Day (V)	Salad of the Day (V)	Salad of the Day (V)	Salad of the Day (V)
SWEET		GLUTEN FREE Jam & Coconut Sponge with Custard ~ Jelly ~ Vegan – Cake of the Day	Come Again Chocolate Cake ~ Jelly ~ Vegan – Cake of the Day	Warm Ring Doughnuts with Syrup ~ Jelly ~ Vegan – Cake of the Day	Mango & Passionfruit Cheesecake Tubs ~ Jelly ~ Vegan – Cake of the Day	Lemon Drizzle Cake ~ Jelly ~ Vegan – Cake of the Day
AVAILABLE DAILY		FULL SALAD BAR INCLUDING DRESSINGS & HOMEMADE BREADS JACKET POTATOES & RICE FRESH FRUIT				

AUTUMN - QUEENSWOOD SUPPER TIME MENU – WEEK 3

		Monday	Tuesday	Wednesday	Thursday	Friday
MAIN COURSES		Greek Style Lamb ~ Spinach & Paneer Curry (V) ~ Greek Potatoes ~ Peas	Teriyaki & Lime Glazed Chicken Wings ~ Beetroot Falafel with Pickled Cabbage (V) ~ Roasted New Potatoes ~ Steamed Cauliflower	Szechuan Beef With Egg Fried Rice ~ Spanakopita Parcels (V) ~ Spiced Potato Wedges ~ Honey Roasted Parsnips	Creamy Tuscan Chicken ~ Beetroot & Squash Risotto (V) ~ Champ Mash Potatoes ~ Braised Red Cabbage	QFC Chicken with BBQ Beans & Slaw ~ Tomato & Basil Bruschetta (V) ~ Cheesy Loaded Wedges ~ Sweetcorn
CHEFS THEATRE		Chicken Shawarma with Cous Cous & Tzatziki	Beef Pasticcio Bake with Garlic Bread & Caesar Salad	Breaded Chicken Wrap with Salad, Cheese & BBQ Dip	BBQ Pulled Beef Brisket with Pitta Bread	Grilled Steak Ciabatta Sandwich with Onion Relish, Mustard & Rocket Salad
PASTA		Spicy Tomato & Basil (V)	Cream of Mushroom (V)	Beef Bolognaise	Roasted Vegetable (V)	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		Chocolate Chip Shortbread ~ Jelly	Black Forrest Gateaux ~ Jelly	GLUTEN FREE Chocolate Brownie & Cream ~ Jelly	Fruits Salad Pots ~ Jelly	A selection of Ice Creams ~ Jelly
SALAD		Salad of the Day (V)	Salad of the Day (V)	Salad of the Day (V)	Salad of the Day (V)	Salad of the Day (V)