LOADED FRIES DAY

Chilli con carne
Locally sourced red tractor minced beef in a tomato chilli sauce with kidney beans.

Barbecue Chicken
in a tasty hickory smoked barbecue sauce.

Bean Chilli or Roasted Haloumi with Vegetables
Mixed beans in a tomato chilli sauce or roasted vegetables with roasted Haloumi.

Served with: Jacket Wedges / Nachos / Jalapenos / Grated Cheese / Selection of salads

DESSERT

Basil and Lemon Moss Cake
Basil and spinach infused sponge topped with creamy mascarpone and pomegranate seeds.

Selection of Fresh Fruit or Yogurt Bar
Meat Free Monday

**Vegetable Cottage Pie (Vegan)**
Green lentils and Autumn vegetables in a rich Gravy, topped with creamy mashed sweet potato.

**Confit Aubergine Tatin**
Roasted slices of aubergine layered between red onion marmalade with flaky pastry, baked till golden and served with ribbons of courgette and carrot.

**Welsh Rarebit with Roasted Cauliflower**
Roasted cauliflower topped with welsh rarebit on toasted sour dough with onion chutney on the side.

*Served with:* New potatoes / Herb quinoa / Seasonal vegetables

**DESSERT**

**Millionaires Shortbread (V)**
Shortbread topped with Caramel and Dark Chocolate.

**Yogurt Bar with choice of toppings**

**Selection of Fresh Fruit**
Tuesday menu

Curry Night

Beef Jalfrezi
Chunks of locally sourced red tractor beef in a spicy tomato curry sauce with seared onions and peppers.

Butter Chicken
Locally sourced red tractor chicken in a mild creamy sauce finished with yogurt and torn coriander.

Roasted Vegetables and Butterbean Curry
Selection of vegetables and butterbeans in a spicy curry sauce with a hint of coconut.

Served with: Pilau rice / Poppadum and mango chutney/ Onion bhajis / Garlic nan bread / Seasonal vegetables / Spinach and lentil dahl

DESSERT
Indian Bread Pudding

Selection of Fresh Fruit or Yogurt Bar

If you suffer from a food allergy or have any dietary requirements, we can prepare a special meal for you. Please inform the Operations Manager on telephone number 0117 9545511, giving 48 hours notice if possible. Alternatively if you inform a member of staff on the day we will offer advice on the choices available.
Honey Roast Bacon Loin
Locally sourced red tractor honey and Dijon mustard baked bacon loin.

Chicken Kiev
Locally sourced red tractor chicken breast coated in crispy Parmesan breadcrumbs with creamy garlic butter.

Cashew Nut and Vegetable Pithivier
Crunchy cashew nuts with roasted vegetables wrapped in crispy puff pastry.

Served with: Roast potatoes / Vegan mashed potatoes / Seasonal vegetables

DESSERT

Dutch Apple Crumble
Sweet apple and sultana compote topped with crunchy crumble and served with creamy custard.

Selection of Fresh Fruit and Yogurt Bar
Thursday Menu

Daily Menu

Chicken Parmigiana
Locally sourced red tractor Chicken breast, pan fried with parmesan shavings mozzarella pearls and Italian tomato sauce.

Goats Cheese and Tomato Crumble
Beef and cherry tomatoes with crumbled goats' cheese, topped with a parmesan and pine nut crumble.

Spicy Vegetable Chapati Wraps
Sweet potato and spinach korma served on flatbread

Served With
Herby Diced Potatoes / Steamed Rice / Seasonal Vegetables

DESSERT
Cranberry, chocolate and cream cheese muffin

Selection of Fresh Fruit and Yogurt Bar

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**Daily Menu**

**Peach Braised Pork**
Locally sourced red tractor pork slowly cooked with peaches, mustard and Worcestershire sauce. Pulled and served with a steamed bun.

**Pesto Crusted Cod Loin**
Sustainable Cod loin coated in pesto breadcrumbs and served with roasted vine tomatoes.

**Quinoa Chickpea Cutlet with Pickled Vegetables**
Quinoa and chickpea Cutlets served with pickled vegetables.

**Served with:** Spring Onion Mash / Cous Cous / Seasonal vegetables

**DESSERT**

**Lime and Blueberry Poke Cake**
Lime scented sponge with blueberry compote and topped with creamy Butter icing.

**A Selection of Fresh Fruit and Yogurt Bar**
Southern Fried Chicken
Locally sourced red tractor buttermilk chicken, deep fried until crispy.

Cajun Salmon with Mango Salsa
Sustainable salmon coated in cajun spices served with mango salsa.

Southern Fried Jackfruit
Jackfruit in spicy buttermilk, deep fried until crispy.

Served with: French Fries / Coleslaw / Corn on Cob / Gravy

DESSERT
White Chocolate Mousse
Creamy White Chocolate Mousse

Selection of Fresh Fruit and Yogurt Bar