

**SPRING - QUEENSWOOD LUNCH TIME MENU – WEEK 1**

	Monday	Tuesday	Wednesday	Thursday	Friday
MAIN COURSES	Grilled Gammon Steaks With Fried Eggs & Pineapple ~ Mushroom and Pepper Stroganoff with Wild Rice (V) ~ Steamed New Potatoes ~ French Beans	Pasta Bar with Garlic Bread ~ Vegetarian Burger with a Brioche Bun (V) ~ Potato and Sweet Potato Wedges ~ Broccoli	Beef Stew with Dumplings ~ Potato, Spinach Paneer Curry with Poppadums (V) ~ Garlic Roast Potatoes ~ Steamed Greens	Shepherd's Pie with Gravy ~ H/M Arancini Cakes With Italian Salsa (V) ~ Wedges ~ Peas & Corn	Battered / Breaded Catch of the Day ~ Steamed Fish of the Day ~ Mexican Chilli Bean Wrap with Sour Cream (V) ~ Skinny Chips ~ Peas / Mushy Peas
CHEFS THEATRE	Chicken Fajitas Sour Cr, Guacamole Salsa, Cheese, & Salad <b>HALAL MEAT AVAILIBLE</b>	Jacket Potato Bar with a Selection of Toppings, Coleslaw, Cheese, Tuna Chilli, Beans, Chicken & Veg Curry	2 Meat Roast of the Day Yorkshires and Gravy, Cauliflower Cheese Stuffing	Chicken Skewer with Sweet Chilli Sauce Singapore Style Noodles & Pitt <b>HALAL MEAT AVAILIBLE</b>	Beef Massaman Curry with Rice, Onion Bhaji, Poppadums and Sambals
VEGAN	Sweet and Sour Tofu with Rice (VEGAN)	Chick Pea & Butternut Filo Slice (VEGAN)	Sweet Potato Falafel with Couscous and Warm Chilli Sauce (VEGAN)	Chana Dosa with Potato, Lentils, Chick Peas Served in Raita & Wholemeal Rice (VEGAN)	Mushroom, V Mozzarella and Red Onion Chutney Burger (VEGAN) ~~~ VEGAN SAUSAGE ROLLS
SNACK	Avocado & Bacon Salad with	Breaded Mozzarella Sticks with Salsa (V)	Bread Bar Hot Carvery Sandwich	Prawn Cocktail Salad with Warm Baguette	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)
<b>~~ FULL SALAD BAR INCLUDING DRESSINGS &amp; HOMEMADE BREADS, JACKET POTATOES &amp; FRESH FRUIT IS AVAILBLE DAILY ~~</b>					
SWEET	H/M Fruit Crumble & Custard (GLUTEN FREE) ~ Jelly ~ Vegan – Cake of the Day	Hot Ring Doughnuts & Sauces ~ Jelly ~ Vegan – Cake of the Day	Chocolate Sponge & Chocolate Sauce ~ Jelly ~ Vegan – Cake of the Day	Hot Fruity Meringue Pie with Cream ~ Jelly ~ Vegan – Cake of the Day	Sticky Toffee Pudding & Toffee Sauce ~ Yoghurt Bar / Jelly ~ Vegan – Cake of the Day
SALAD OF THE DAY	Red Cabbage, Sultana & Apple (V)	Egg, Spinach & Tomato (V)	Greek Chickpea & Feta Salad (V)	Pesto Pasta Salad (V)	Rocket, Sundried Tomato and Olive (V)

**SPRING - QUEENSWOOD SUPPER TIME MENU – WEEK 1**

	Monday	Tuesday	Wednesday	Thursday	Friday
MAIN COURSES	Breaded Scampi with Lemon ~ Vegetable & Cheddar Flan with Red Onion Chutney (V) ~ Curly Fries ~ Peas	Minted Lamb Stew with Dumplings ~ Lentil and Chick Pea Dhal, & Pappadams (V) ~ Roast Garlic New Pots ~ Mange Tout & Courgette	Black Bean Chicken Noodle Pot ~ Sweet Chilli Halloumi Burger (V) ~ Baked Wedges ~ Broccoli and Cauliflower	Beef Burgers with Optional Cheese, Bacon & Burger Sauce ~ Quorn and Vegetable Pastry Pie with Gravy (V) ~ Herb Diced Potatoes ~ Green Beans	BBQ Chicken Melt ~ Vege Samosas with a Tomato & Onion Salad, Yoghurt, & Mango Chutney (V) ~ Fondant Potatoes ~ Asparagus & Peas
CHEFS THEATRE	Chicken Korma Curry with Rice, Mango Chutney and Poppadom's	Shredded Beef Wrap with Cucumber, Onion and Hoisin Sauce	Pizza Bar 1xMeat 1xVeg with Rocket Salad and Ranch Dip	Soy, Ginger & Chilli Glazed Salmon with Rice and Fresh Coriander Yoghurt	5oz Steak Cooked to Order with Onion Rings and Chefs Choice Sauce
PASTA	Beef Bolognaise Spaghetti	Creamy Carbonara	Creamy Pesto (V)	Vegetable Ravioli in Tomato Sauce	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 AVAILBLE DAILY ~~					
SWEET	Chocolate Caramel Shortbread ~ Jelly	Cookie Dough and Ice Cream ~ Jelly	Fresh Fruit Platters ~ Jelly	Banana & Choc Chip Sponge with Custard ~ Jelly	Ice Cream Factory (Assorted Scoops) ~ Jelly
SALAD	Red Cabbage, Sultana & Apple (V)	Egg, Spinach & Tomato (V)	Greek Chickpea & Feta Salad (V)	Pesto Pasta Salad (V)	Med Veg and Quinoa Salad (V)

**SPRING - QUEENSWOOD LUNCH TIME MENU – WEEK 2**

	Monday	Tuesday	Wednesday	Thursday	Friday
MAIN COURSES	Steak and Ale Pie With Gravy ~ Individual Sweet Red Onion & Feta Cheese Tartlets (V) ~ Creamed Mashed Potato ~ Cabbage and Peas	Asian Crispy Beef Noodles & Thai Crackers ~ Sundried Tomato, Olive and Cheddar Flan (V) ~ Baked Diced Potatoes ~ Carrots and Sweetcorn	Beef Lasagne with Garlic Bread ~ Cheesy Roasted Lentil and Veggie Casserole(V) ~ Crispy New Potatoes ~ Green Beans and Red Onions	Chicken Rendang, Sticky Rice & Sambals ~ Butternut, Spinach & Goats Cheese Wellington (V) ~ Spiced Wedges ~ Sugar Snap & Baby Corn	Battered / Breaded Catch of the Day ~ Steamed Fish of the Day ~ BBQ Jackfruit Burger with Chilli Jam (V) ~ Chips ~ Peas / Mushy Peas
CHEFS THEATRE	Hot Dogs with Jumbo Sausage, Crispy Onions & Mustard  <b>HALAL MEAT AVAILIBLE</b>	Selection of Homemade Pizzas  DF/GF AVAILIBLE	<u>Build a Burger</u> H/M Cajun Chicken Fillet Lettuce, Beef Tomato Cheese, Pickles, Garlic Mayo	Smoked Ham & Cheese Panini Salami & Cheese Panini Cheese & Tomato Panini (V)  <b>HALAL MEAT AVAILIBLE</b>	Pot Roast Tandoori Chicken with Basmati Rice & Sambals
VEGAN	Vegan Tofu Shepherd's Pie (VEGAN)	Chick Pea & Spinach Coconut Curry with Poppadums (VEGAN)	Vegan Sausage Casserole (VEGAN)	V. Cheese, Spinach and Chive Loaded Potato Skins (VEGAN)	Butternut and Mixed Bean Tacos & Rice (VEGAN) ~~~ VEGAN SAUSAGE ROLLS
SNACK	Homemade Beef Meatball and Cheddar Sub Roll	Breaded Mushrooms With Ranch Dressing	Traditional Ploughman's	Chicken Caesar Salad with Parmesan and Crotons	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)
<b>~~ FULL SALAD BAR INCLUDING DRESSINGS &amp; HOMEMADE BREADS, JACKET POTATOES &amp; FRESH FRUIT IS AVAILBLE DAILY ~~</b>					
SWEET	Warm Choc Brownie & Sauce (GLUTEN FREE) ~ Jelly ~ Vegan – Cake of the Day	Syrup Sponge & Custard ~ Jelly ~ Vegan – Cake of the Day	Carrot Cake with Yoghurt Icing ~ Jelly ~ Vegan – Cake of the Day	Toffee & Banana Sponge Cake & Custard ~ Jelly ~ Vegan – Cake of the Day	Rice Pudding & Jam (GLUTEN FREE) ~ Fruit Salad Pots / Jelly ~ Vegan – Cake of the Day
SALAD OF THE DAY	Mushroom, Cherry Tomato & Feta (V)	Couscous & Halloumi & Pea Shoot (V)	Egg Salad (V)	Beetroot, Fennel & Carrot (V)	Thai Noodle Salad (V)

**SPRING – QUEENSWOOD SUPPER MENU – WEEK 2**

	Monday	Tuesday	Wednesday	Thursday	Friday
MAIN COURSES	Sticky Glazed Maple Pork Chop ~ Homemade Quorn Mince Vegetable Pasty (V) ~ Sweet Potato Fries ~ Broccoli Florets	Katsu Chicken Curry & Rice ~ Halloumi and Tomato Bruschetta (V) ~ H/M Dauphinoise Potato Bake ~ Peas	Honey & Soy Roasted Duck Legs ~ Tomato and Mushroom Frittata (V) ~ Garlic Roast Potatoes ~ Green Beans	Shredded Teriyaki Chicken with Asian Buns and Rice ~ Deep Fried Spicy Tofu, Stir Fry & Noodles ~ Baked Diced Potatoes ~ Steamed Greens	KFC Breaded Chicken Thighs & Drumsticks with Curry Sauce ~ Halloumi, Aubergine and Herbed Yoghurt Topped Mini Flatbreads (V) ~ Baked Wedges ~ Carrots & Peas
CHEFS THEATRE	Breaded Chicken Strip Wrap with Salad, Cheese and Sweet Chilli Mayo	Herb Crusted Salmon	Nacho Bar with Beef Chilli Cheese Sauce Sour Cream, Guacamole, Cheddar Cheese and Salsa	Breaded Cod Goujons with Lemon Wedges & Mushy Peas	Steamed Chicken & Veg Gyozas with Vegetable Noodle Broth and Soy Sauce
PASTA	Creamy Pesto Chicken & Bacon	Macaroni Cheese (V)	H/M Beef & Thyme Meatballs in a Gravy Sauce & Penne	Mushroom Ravioli (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)
<b>~~ FULL SALAD BAR INCLUDING DRESSINGS &amp; HOMEMADE BREADS, JACKET POTATOES &amp; FRESH FRUIT IS AVAILABLE DAILY ~~</b>					
SWEET	Choc Chip Shortbread ~ Jelly	Strawberry Cheesecake Slice ~ Jelly	Churros & Chocolate Sauce ~ Jelly	Fresh Fruit Platters ~ Jelly	Ice Cream Factory (Assorted Scoops) ~ Jelly
SALAD	Mushroom, Cherry Tomato & Feta (V)	Couscous & Halloumi & Pea Shoot (V)	Egg Salad (V)	Beetroot, Fennel & Carrot (V)	Thai Noodle Salad (V)

**SPRING - QUEENSWOOD LUNCH TIME MENU – WEEK 3**

	Monday	Tuesday	Wednesday	Thursday	Friday
MAIN COURSES	Creamy Chicken Stroganoff & Sticky Rice ~ Eggs Florentine (V) ~ Mash Potatoes ~ Green Beans	H/M Chicken Schnitzel & Garlic Butter ~ Spicy Roasted Cauliflower and Pinto Bean Burrito (V) ~ Roasted New Potatoes ~ Broccoli	Sticky Honey and Mustard Chicken Breast ~ Chick Pea, Spinach & Feta Filo Pie (V) ~ Roast Potatoes ~ Steamed Vegetables	Pasta Bar & Garlic Bread ~ Goats Cheese and Vegetable Gratin (V) ~ Lemon & Herb Wedges ~ Sugar Snap & Carrots	Battered/ Breaded Catch of the Day ~ Steamed Fish of the Day ~ Italian Roasted Vegetable & Spinach Lasagne with Garlic Bread (V) ~ Skinny Chips ~ Peas / Mushy Peas
CHEFS THEATRE	Sausage & Mash Bar Various Sausages & Different Mashies to Choose From with Gravy & Onions  <b>HALAL MEAT AVAILBLE</b>	Selection of Homemade Pizzas	Roast of the Day Yorkshire Pudding & Gravy Carrot & Swede Mash Stuffing	Thai Chicken Curry Served with Jasmine Rice Thai Crackers & Sambals  <b>HALAL MEAT AVAILBLE</b>	Spiced BBQ Chicken Legs with Homemade Coleslaw and Kibbled Onion
VEGAN	Oriental Tofu & Black Bean Stir Fry & Sticky Rice (VEGAN)	Lentil, Mushroom & Spinach Filo Tartlet (VEGAN)	Quorn Buttermilk burger in a Flour Bun (VEGAN)	Aubergine & Red Lentil Curry & Rice (VEGAN)	Spicy Falafel Wrap & Chilli Jam (VEGAN) ~~~ VEGAN SAUSAGE ROLLS
SNACKS	Vegetable Quiche With Salad and Coleslaw	BLT Bap	Halloumi and Vegetable Stack	Tempura King Prawns with Sweet Chilli	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)
<b>~~ FULL SALAD BAR INCLUDING DRESSINGS &amp; HOMEMADE BREADS, JACKET POTATOES &amp; FRESH FRUIT IS AVAILBLE DAILY ~~</b>					
SWEET	Belgian Waffles & Syrup ~ Jelly ~ Vegan – Cake of the Day	Fresh Fruit Salad and Cream ~ Chocolate Come Again Cake ~ Vegan – Cake of the Day	Lemon Sponge & Custard (GLUTEN FREE) ~ Jelly ~ Vegan – Cake of the Day	Mixed Fruit Crumble & Custard ~ Jelly ~ Vegan – Cake of the Day	Mixed Berry Flan with Cream ~ Yoghurt Bar / Jelly ~ Vegan – Cake of the Day
SALAD OF THE DAY	Avocado, Tomato, Halloumi & Olive (V)	Greek Salad with Feta (V)	Potato & Chive (V)	Boiled Egg, Ham & Cos Salad with a Mustard Dressing	Mozzarella, Tomato. Spinach & Pesto Platter (V)

**SPRING - QUEENSWOOD SUPPER TIME MENU – WEEK 3**

	Monday	Tuesday	Wednesday	Thursday	Friday
MAIN COURSES	Chilli con Carne with Sour Cream, Cheese & Tacos ~ Vegetable Quorn & Bean Chilli with Sour Cream (V) ~ Rice /Diced Potatoes ~ Roasted Courgettes and Peas	BBQ Pork Ribs & BBQ Sauce ~ Falafel with Flatbread and Creamy Coleslaw ~ Fondant Potatoes ~ Carrot Batons	Beef Burritos with Sour Cream & Salsa ~ Sweet Potato, Feta, Red Pepper Moussaka (V) ~ Roasted New Potatoes ~ Shredded Savoy Cabbage	Hickory Smoked BBQ Chicken Wings & Drumsticks ~ Mediterranean Halloumi and Vegetable Wrap with Hummus (V) ~ Creamy Mashed Potatoes ~ Broccoli & Peas	H/M Chicken Kiev's ~ Breaded Brie Wedge with Sweet Chilli Jam (V) ~ Baked Wedges ~ Green Beans
CHEFS THEATRE	Chicken Souvlaki with Pitta, Greek Feta Salad & Tzatziki	Hot Pressed Paninis	Chicken Strips on a Buttermilk Waffle with Maple Syrup	Salmon en Crouete	King Prawn and Mussel Paella Theatre Cooked by Chef
PASTA	Macaroni Cheese (V)	Spinach and Tomato Pasta (V)	Creamy Carbonara	Mushroom Ravioli (V)	Creamy Pesto Pasta
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 AVAILBLE DAILY ~~					
SWEET	Yum Yums ~ Jelly	H/M Warm Chocolate Brownie with Fudge Sauce ~ Jelly	Pavlova Meringue Nests ~ Jelly	Fresh Fruit Bar with Marshmallows & Hot Choc Sauce ~ Jelly	Ice Cream Bar (Scoop) ~ Jelly
SALAD	Avocado, Tomato, Halloumi & Olive (V)	Greek Salad with Feta (V)	Potato & Chive (V)	Boiled Egg, Ham & Cos Salad with a Mustard Dressing	Mozzarella, Tomato. Spinach & Pesto Platter (V)