

Boarders' Supper Menu

WEEK ONE

Monday

Tuesday

Wednesday

Thursday

Friday

Saturday

Sunday

MAIN COURSE ONE

Lamb or chicken tagine served with cous cous

Asian Noodle Bar, choose from egg noodles or Vermicelli Noodles, With Broth & Sliced Chicken or prawns

Pork Loin or chicken Steaks with Gravy or mushroom & Tarragon Sauce, Parmentier potatoes, Spring Vegetables

Marinated Chicken Wings BBQ, Chinese, Cajun served with corn on the Cob, Roasted Vegetables and Roasted New potatoes

Homemade chicken Kebabs served in pita bread, with a choice of salad, toppings and sauces

Takeaway night Beef burgers, cheese, bacon, served in sour dough baps with french fries and salad

Chefs Sunday Roast with seasonal vegetables & Roast Maris Piper Potatoes

HOUSE PROTIEIN SALAD

Prawn Salad & Avocado

Chicken Caesar Salad

Greek Salad with croutons

Sweet Chilli Chicken Noodle Salad with Bok Choi

Crispy beef salad with broccoli & sesame seeds, peas, mange tout

Chefs salad of the Day

Chefs salad of the Day

DESSERT

Fruit Salad

Chocolate Tarts

Fruit Platter

Trifle Layered sponge, jelly, custard and cream

Red Cherry Fool

Dessert Of the Day

Dessert Of the Day

EVERYDAY

Fresh Cut and Whole Fruits
Flavoured Yoghurts

Week 1

Boarders' Supper Menu

WEEK TWO

Monday

Tuesday

Wednesday

Thursday

Friday

Saturday

Sunday

MAIN COURSE ONE

Chinese Bar Oyster Chicken Noodle stir-fry, Marinated Chicken Strips in Oyster Sauce cooked with Vegetables served with noodles or rice

Fresh Fish catch of the day served with salsa verde, boiled seasonal vegetables, new potatoes

Homemade chicken Kiev coated in panko Breadcrumbs served with new potatoes & seasonal Vegetables

Mac & Cheese Bar Macaroni cheese with a variety of toppings to select from - Sausages, Bacon, Crispy Onions, Gherkins, Chorizo

Lamb Kofta served in flatbread with pickled cabbage, gherkins, radish, salad, sweet potato wedges

Takeaway Night Pizza Pepperoni, Homemade Garlic Bread, Coleslaw, Chicken wings, salad, sweet potato fries

Chefs Sunday Roast with seasonal vegetables & Roast Maris Piper Potatoes

HOUSE PROTIEIN SALAD

Prawn Salad & Avocado

Chicken Caesar Salad

Greek Salad with croutons

Sweet Chilli Chicken Noodle Salad with Bok Choi

Crispy beef salad with broccoli & sesame seeds, peas, mange tout

DESSERT

Fruit Salad

Chocolate Mousse

Fruit Platter

Lemon Posset

Muffins/Cookies

Chef Sweet of the Day

Chef Sweet of the Day

EVERYDAY

Fresh Cut and Whole Fruits
Natural Homemade Yoghurt and Compote

Week 2

Boarders' Supper Menu

WEEK THREE

Monday

Tuesday

Wednesday

Thursday

Friday

Saturday

Sunday

MAIN COURSE ONE

Katsu Chicken with Sticky Rice & Curry Sauce

Rump Steak served with Potato Wedges, onion Rings, Peas, Grilled Tomato

Sweet Chilli King Prawns served with noodle stir-fry

Italian Pasta Bar, a choice of bolognese sauce, carbonara, arrabiata, and two types of pasta served with parmesan cheese & garlic bread

Moroccan lamb leg slowly cooked, served with dauphinoise potatoes & seasonal vegetables

Sherfield KFC, a selection of breaded chicken, drumsticks, BBQ beans, corn on the cob, French fries

Chefs Sunday Roast with seasonal vegetables & Roast Maris Piper Potatoes

HOUSE PROTIEIN SALAD

Prawn Salad & Avocado

Chicken Caesar Salad

Greek Salad with croutons

Sweet Chilli Chicken Noodle Salad with Bok Choi

Crispy beef salad with broccoli & sesame seeds, peas, mange tout

DESSERT

Fruit Platter

Cherry cheesecake

Peaches & Cream

Fruit Salad

Strawberry mousse

Chef Sweet of the Day

Chef Sweet of the Day

EVERYDAY

Fresh Cut and Whole Fruits
Natural Homemade Yoghurt and Compote

Week 3