



Refuel with our delicious Menu

BREAKFAST

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

SUNDAY

Selection of yoghurts, fresh fruit, cereals & cheeses.
Croissants or pain au chocolate freshly baked on site. Fresh bread, jam and honey.

LUNCH

Prepare your own packed lunch. Make a sandwich or salad box from a selection of meat, cheeses, salad items. Accompanied with crisps, biscuits and fruit.

DINNER

Breaded Turkey Fillet	Bolognese Sauce	Hunters Chicken	Bone-in Chicken in Red Wine Sauce	Battered Fish Fillet	Chorizo Pizza	Roast Turkey
Vegetarian Sausages (v)	Mediterranean Vegetable Tart (v)	Tomato, Basil & Cheese Quiche (v)	Tomato Pasta Bake (v)	Vegetarian Lasagne (v)	Cheese & Tomato Pizza (v)	Cheesy Pasta Bake (v)
Vegetarian Nuggets (ve)	Plant-based Bolognese (ve)	Chilli non Carne (ve)	Vegetable Ratatouille (ve)	Chickpea and Vegetable Ragout with Spinach (ve)	Plant-based Meatballs in Tomato Sauce (ve)	Sweet Potato & Chickpea Curry (ve)
Sides: Sauté potato (ve) Creamy Mushroom Sauce (v) Peas (ve) Sliced Carrots (ve)	Sides: Penne Pasta (ve) Potato Wedges (ve) Broccoli (ve) Mixed Vegetables (ve)	Sides: Potato Cubes (ve) Rice (ve) Mixed Green Vegetables (ve) Sweetcorn (ve)	Sides: Noisette Potatoes (ve) Penne Pasta (ve) Roasted Mixed Peppers (ve) Green Beans (ve)	Sides: Fries (ve) Peas (ve) Sweetcorn (ve)	Sides: Potato wedges (ve) Broccoli (ve) Roasted Mixed Peppers (ve)	Sides: Dauphinois Potatoes (v) Rice (ve) Green Beans (ve) Sweetcorn (ve)
Cheesecake (v)	Chocolate mousse	Raspberry Doughnut (v)	Millefeuille (v)	Banana & Chocolate Cake (v)	Ice Cream (v)	Eclairs (v)

Available Daily

Unlimited salad bar: A combination of Fresh salad items, meats and cheeses are available at dinner

Fresh fruit: A variety of fresh fruit is available at all meals.

Allergy information

ASK ABOUT ALLERGENS
WE ARE HAPPY TO HELP

If you or a member of your group has a food allergy, please let us know pre-arrival.

Please speak to the Catering Management Team on Centre, where more information is needed prior to choosing your meal.

Not all ingredients are included in the menu descriptions, please ask. Ingredients can occasionally be substituted or changed at short notice – always review the allergy information available from the Catering Management Team each service, where detailed information on the fourteen legal allergens is available on the allergen matrix, and in part, the allergen board.

We use a wide range of ingredients within the dishes we prepare and as such, we cannot guarantee the total absence of allergens.

Where known in advance, we can prepare a plated meal, taking all reasonable steps to reduce the likelihood of cross contact.

About our food

All our products are free from Genetically Modified ingredients.

All our products do not list tree nuts or peanuts as intentional ingredients.

Although every care has been taken; some small bones may remain in our fish, turkey and chicken dishes and some olive stones may remain in our salads.



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LUNCH

Prepare your own packed lunch. Make a sandwich or salad box from a selection of meat, cheeses, salad items. Accompanied with crisps, biscuits and fruit.

DINNER

Beef Lasagne	Hunters Chicken	Beef Bolognese Sauce	Cordon Bleu	Battered Fish Fillet	Ham Pizza	Roast Turkey
Vegetarian Sausages (v)	Vegetarian Schnitzel (v)	Broccoli, Leek & Cheese Quiche (v)	Cheese Pasta Bake (v)	Tomato pasta bake (v)	Cheese & Tomato Pizza (v)	Onion & Brie Tart (v)
Chilli non Carne (ve) Sides: Sauté potato (ve) Rice (ve) Peas (ve) Baby Carrots (ve)	Plant-based Meatballs in Tomato Sauce (ve) Sides: Noisette Potatoes (ve) Green Beans (ve) Mixed Vegetables (ve)	Vegetable Bolognese (ve) Sides: Penne Pasta (ve) Potato wedges (ve) Mixed Green Vegetables (ve) Sweetcorn (ve)	Chickpea and Vegetable Ragout with Spinach (ve) Sides: Roast potatoes (ve) Roasted Mixed Peppers (ve) Green Beans (ve)	Vegetarian Nuggets (ve) Sides: Fries (ve) Peas (ve) Sweetcorn (ve)	Vegetable Ratatouille (ve) Sides: Potato wedges (ve) Penne Pasta (ve) Broccoli (ve) Roasted Mixed Peppers (ve)	Sweet Potato & Chickpea Curry (ve) Sides: Dauphinois Potatoes (v) Rice (ve) Green Beans (ve) Sweetcorn (ve)
Cheesecake (v)	Chocolate mousse	Raspberry Doughnut (v)	Millefeuille (v)	Banana & Chocolate Cake (v)	Ice Cream (v)	Eclairs (v)

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