

SUMMER - QUEENSWOOD LUNCH TIME MENU – WEEK 1

	Monday	Tuesday	Wednesday	Thursday	Friday
MAIN COURSES	Red Thai Chicken Thighs with Basmati Rice & Crackers ~ Pea, Asparagus & Parmesan Risotto (V) ~ Baked Potato Wedges ~ Mange Tout	Beef Black Bean Sauce Crackers & Egg Rice ~ Veggie Sausage & Butterbean Casserole (V) ~ Roasted New Potatoes ~ Broccoli	ROAST DINNER DAY ~ Thai Quorn Green Curry, Basmati Rice & Crackers (V) ~ Garlic Roast Potatoes ~ Steamed Greens	Pasta Bar & Garlic Bread ~ Katsu Tofu Burger, Curried Mayo, Red Cabbage & Bun (V) ~ Lyonnaise Potatoes ~ Roasted Cauliflower	Battered / Breaded Fish Steamed Fish of the Day ~ Cheesy Broccoli Rice Stuffed Peppers (V) ~ Skinny Chips ~ Peas / MUSHY PEAS
CHEFS THEATRE	GREEK STACK BURGER Lamb & Cumin Burger, Roasted Halloumi, Tzatziki, Onion Ring, Greek Salad Garnish Poppy & Beetroot Bun	Selection of Homemade Pizzas DF/GF AVAILABLE	2 Meat Roast of the Day Yorkshires, Cauliflower Cheese Stuffing	Butter Chicken Curry Served with Braised Rice, Onion Bhaji's, Chapatti Naan Breads & Sambals	Roasted Jerk Chicken, Roti Flat Breads, Plantain, Harissa Hot Sauce, Apple & Mooli Slaw
VEGAN	Vegan Jackfruit Lasagne (VEGAN)	Tofu & Vegetable Red Thai Curry & Poppadums (VEGAN)	Mexican Refried Bean Quesadilla (VEGAN)	Avocado & Black Bean Tacos (VEGAN)	VEGAN SAUSAGE ROLLS
SNACK	Sticky Glazed Honey & Mustard Cocktail Sausages with Warm Crusty Bread	Chicken & Bacon Caesar Salad With Croutons	Pasta of the day & Garlic Bread	Vietnamese Spring Roll (V)	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)
~~ FULL SALAD BAR INCLUDING DRESSINGS & HOMEMADE BREADS, JACKET POTATOES & FRESH FRUIT AVAILABLE DAILY ~~					
SWEET	Shortbread Biscuits (GLUTEN FREE) ~ Jelly ~ Vegan – Cake of the Day	Lemon Meringue Pie ~ Jelly ~ Vegan – Cake of the Day	Chocolate Sundae Tubs ~ Jelly ~ Vegan – Cake of the Day	Panna Cotta & Fruit Coulis ~ Jelly ~ Vegan – Cake of the Day	Mousse Bar (GLUTEN FREE) ~ Jelly ~ Vegan – Cake of the Day
SALAD OF THE DAY	Roasted Beetroot, Apple & Red onion Salad (V)	Summer Panzanella (V)	Greek Orzo Salad (V)	Potato Salad with Sour Cream, Crispy Bacon & Crispy Onions	Salad of the Day

SUMMER - QUEENSWOOD SUPPER TIME MENU – WEEK 1

	Monday	Tuesday	Wednesday	Thursday	Friday
MAIN COURSES	Caribbean Beef Chilli with Sweetcorn Salsa ~ Mediterranean Stuffed Aubergines (V) ~ Sweet Potato Wedges ~ Peas	Honey & Garlic Salmon ~ Deep Fried Cauliflower Fritter with Garlic Mayo (V) ~ Baked Diced Potatoes ~ Green Veg Medley	Curried Chicken Thighs with Mini Naan Breads & Sambals ~ Spinach & Feta Filo Parcel with Salsa Verde (V) ~ Garlic Baby Pots / Rice ~ Cauliflower	BBQ Pulled Pork with Bao Buns and Slaw ~ Butternut & Chickpea Dhal & Rice (V) ~ Potato Wedges ~ Green Beans	Homemade Chicken Kiev ~ Tomato, Mozzarella and Pesto Ciabatta (V) ~ Dauphinoise Potatoes ~ Corn on the Cob
CHEFS THEATRE	Chicken Strips on a Waffle with optional Streaky Bacon and Syrup	Chicken & Chorizo Jambalaya Bar with Parmesan Garlic Breads	SUB WAY BAR Assorted Breads, Assorted Sliced Meats Salads, Jalapenos, Cheese, Sauces	Square Pizza Bar 1xMeat / 1xVeg With Rocket Salad and Ranch Dip	5oz Steak Cooked to Order with Onion Rings, Grilled Tomatoes & Mushrooms Chefs Choice Sauce
PASTA	Creamy Cheese and Chive (V)	Mac & Cheese (V)	Pesto and Bacon	Cherry Tomato and Basil	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 AVAILABLE DAILY ~~					
SWEET	Banana Spilt ~ Jelly	Millionaire Shortbread ~ Jelly	Chocolate & Raspberry Torte ~ Jelly	Summer Fruit Salad Pots & Cream ~ Jelly	Ice Cream Bar (Assorted Scoops) ~ Jelly
SALAD	Roasted Beetroot, Apple & Red onion Salad (V)	Summer Panzanella (V)	Greek Orzo Salad (V)	Potato Salad with Sour Cream, Crispy Bacon & Crispy Onions	Salad of the Day

SUMMER - QUEENSWOOD LUNCH TIME MENU – WEEK 2

	Monday	Tuesday	Wednesday	Thursday	Friday
MAIN COURSES	Crispy Salt and Chilli glazed Battered Chicken ~ Hassleback Halloumi Tray Bake (V) ~ Parmentier Potatoes ~ Roasted Carrots	Roasted Chicken Thighs Cajun Med Veg & Halloumi ~ Nashville Glazed Buttermilk Breaded Cauliflower Steak (V) ~ Potato Wedges ~ Roasted Cauliflower	Lemon & Parmesan Breaded Chicken & Garlic Butter ~ Breaded Aubergine Katsu Curry, Rice & Poppadums(V) ~ Roast Midi With Cajun ~ Peas & Corn	Chicken Pad Thai with Sweet Chilli & Crackers ~ Macaroni Cheese (V) ~ Sweet Potato Wedges ~ Panache Of Veg	Battered / Breaded Fish Steamed Fish of the Day ~ Baked Tomato, Mozzarella & Basil Risotto (V) ~ Chips ~ Peas / Mushy Peas
CHEFS THEATRE	Beef Madras Curry Braised Rice, Onion Bhajis, Poppadums & Sambals	Panini Bar Ham & Cheese Panini Chicken & Cheese Panini Cheese & Tomato Panini (V)	Chipotle Glazed Beef Ribs with Coleslaw and Corn on the Cob	Sticky Beef Brisket With Pitta Bread & Spiced Mayo	Ham Egg & Chips Orange, Marmalade & Chilli Glazed Carvery Gammon Fried Eggs & Watercress & Rocket Salad
VEGAN	BBQ Jackfruit Tortilla Wraps topped with Vegan Cheese (VEGAN)	Falafel with Rainbow Salad & Pita Breads (VEGAN)	Black Bean Vegan Empanadas (VEGAN)	Vegan Moussaka (VEGAN)	VEGAN SAUSAGE ROLLS
SNACK	BBQ Pulled Pork Celeriac Slaw Salad	Sichuan Chicken Wings with Asian Greens	Sausage, Onion Chutney & Salad Ciabatta Baguette	Smoked Salmon & Avocado Bagel	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)
~~ FULL SALAD BAR INCLUDING DRESSINGS & HOMEMADE BREADS, JACKET POTATOES & FRESH FRUIT AVAILABLE DAILY ~~					
SWEET	Lemon & Raspberry Cake ~ Jelly ~ Vegan – Cake of the Day	Tiramisu Pots ~ Jelly ~ Vegan – Cake of the Day	Warm Choc Brownie & Sauce (GLUTEN FREE) ~ Jelly ~ Vegan – Cake of the Day	Biscoff Cheesecake ~ Jelly ~ Vegan – Cake of the Day	Rocky Road ~ Jelly ~ Vegan – Cake of the Day
SALAD OF THE DAY	Spiced Thai Mango & Apple Salad	Roasted Butternut, Radish & Feta Salad	Caprese Salad	Curried Cauliflower & Butterbean Salad	Salad of the Day

SUMMER – QUENSWOOD SUPPER TIME MENU – WEEK 2						
		Monday	Tuesday	Wednesday	Thursday	Friday
	MAIN COURSES	Crispy Sweet Chilli Beef with Rice ~ Veggie Meat Ball Pasta Bake ~ Roasted New Potatoes ~ Peas	Shawarma Style Chicken Legs ~ Wild Mushroom Taco with Homemade Salsa ~ Roast Potatoes ~ Roasted Courgettes	Swedish Beef Meatballs in Creamy Gravy Sauce ~ Summer Veg Tostada with Crumbled Feta ~ Creamy Mashed Potatoes ~ Green Beans	Black Bean Chicken with Veg Chow Mein & Prawn Crackers ~ Mexican Bean Chilli with Sour Cream & Tortillas ~ Baked Diced Potatoes ~ Broccoli	QFC Breaded Chicken Thighs & Drumsticks with a Gravy Sauce & Cajun Slaw BBQ Beans ~ Teriyaki Tofu with Spring Onions ~ Baked Wedges ~ Corn on the Cob
	CHEFS THEATRE	DIY Ramen Bar Chicken, Noodle Broth Spring Rolls, Spring Onion and Bean Sprout Garnish & Soy Sauce	Beef Lasagne with Garlic Bread and Caesar Salad	Buffalo Chicken Wrap Bar with Crunchy Slaw and Ranch Sauce	Spiced Shredded Duck Tacos with Chipotle and Broccoli Slaw	TAPAS BAR with Sliced Warm Ciabatta
	PASTA	Creamy Mushroom (V)	Chicken Alfredo	Chunky Ratatouille (V)	Spicy Chorizo	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 AVAILABLE DAILY ~~					
	SWEET	Cookie Dough with Vanilla Ice Cream ~ Jelly	Manchester Tart ~ Jelly	Waffles with Choc Sauce & Berries ~ Jelly	Summer Fresh Fruit Pots & Cream ~ Jelly	Chocolate Fondue Bar With Fruits, Marshmallows & Brownie Pieces ~ Jelly
	SALAD	Spiced Thai Mango & Apple Salad	Roasted Butternut, Radish & Feta Salad	Caprese Salad	Curried Cauliflower & Butterbean Salad	Salad of the Day

SUMMER - QUEENSWOOD LUNCH TIME MENU – WEEK 3

	Monday	Tuesday	Wednesday	Thursday	Friday
MAIN COURSES	Chicken, Asparagus & Mushroom Summer Filo Pie ~ Veggie Sausage Toad in the Hole (V) ~ Roasted Potato Mids ~ Peas & Corn	Kentucky Glazed Pork Steak & Braised Sweetcorn ~ Creamy Mushroom, Asparagus & Cannelloni Bean Crumble (V) ~ Sauté Potatoes ~ Cabbage	Slow Braised Beef Stroganoff with Tri Rice ~ 3 Cheese & Garlic Stuffed Portobello Mushrooms (V) ~ Roast Potatoes ~ Steamed Carrots	Chicken Tikka Masala with Rice & Poppadums ~ Giant Leek & Cheddar Arancini (V) ~ Cajun Wedges ~ Broccoli	Battered/ Breaded Fish Steamed Fish of the Day ~ Black Bean, Avocado & Cheddar Wraps with Sour Cream (V) ~ Skinny Chips ~ Peas / Mushy Peas
CHEFS THEATRE	Sticky Glazed Pork Shoulder With Kimchi, Rice & Bao Buns	Stir Fry Bar Chicken or Shrimp, With Sticky Rice & Prawn Crackers	Chicken Gyros Roasted Chicken Thighs, with Greek Salad, Baba Ghanoush, Tzatziki, Hummus & Flat Bread	Selection of Homemade Pizzas DF/GF AVAILABLE	Pot Roast Tandoori Chicken with Basmati Rice Poppadums & Sambals
VEGAN	Nut Free Satay Tofu with Noodles (VEGAN)	Vegan Chilli Burritos (VEGAN)	Mushroom & Spinach Risotto (VEGAN)	Butternut Squash, Aubergine & Chickpea Coconut Curry (VEGAN)	VEGAN SAUSAGE ROLL
SNACKS	Katsu Style Prawns With a Mango Dip	Mac Cheese Croquettes with Garlic Aioli	Cajun Spiced Chicken & Sweetcorn Salsa Wrap	Crispy Chilli Beef Salad	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)
~~ FULL SALAD BAR INCLUDING DRESSINGS & HOMEMADE BREADS, JACKET POTATOES & FRESH FRUIT AVAILABLE DAILY ~~					
SWEET	Homemade Flapjack ~ Jelly ~ Vegan – Cake of the Day	Crème Caramel ~ Jelly ~ Vegan – Cake of the Day	Eton Mess ~ Jelly ~ Vegan – Cake of the Day	Cornflake Tart ~ Jelly ~ Vegan – Cake of the Day	Yoghurt Bar (GLUTEN FREE) ~ Jelly ~ Vegan – Cake of the Day
SALAD OF THE DAY	Broad Bean, Mint & Feta Salad	Spicy Indian Red Quinoa & Roasted Vegetable Salad	Halloumi, Quinoa & Watermelon Fattoush Salad	Tabbouleh Salad	Salad of the Day (V)

SUMMER - QUEENSWOOD SUPPER TIME MENU – WEEK 3

	Monday	Tuesday	Wednesday	Thursday	Friday
MAIN COURSES	<p>Croque Monsieur ~ Pepper, Pesto & Spinach Stromboli (V) ~ Baked Diced Potatoes ~ Green Beans</p>	<p>Creamy Chicken Korma with Pilau Rice, Poppadums & Sambals ~ Root Vegetable & Cauliflower Tagine with Minted Yoghurt (V) ~ Roast Potatoes ~ Broccoli</p>	<p>Creamy Tuscan Salmon with Spinach ~ Stuffed Sweet Potatoes with Feta and Caramelized Onion (V) ~ Sauté Potatoes ~ Peas</p>	<p>Smokey Braised Sausages with Bacon Lardons & Caramelised Onion Sauce ~ Mozzarella and Tomato Quiche ~ Mashed Potato ~ Shredded Greens</p>	<p>Chicken Fajitas with Cheese, Dips and Salads ~ Sticky Ginger & Chilli Quorn Nuggets (V) ~ Baked Lattice Potatoes ~ Steamed Mixed Vegetables</p>
CHEFS THEATRE	<p>DIY Greek Salad Bar with Warm Chicken Thigh, Salads, Toppings and Homemade Croutons</p>	<p>Lahmacun Pizza with Tomato Salad, Rocket and Yoghurt Dip</p>	<p>Beef Burger Bar with Salads, American Cheese, Pickles and Burger Sauce</p>	<p>Spaghetti Bolognese With Garlic Bread & Caesar Salad</p>	<p>5oz Steak Cooked to Order with Onion Rings, Grilled Tomatoes & Mushrooms Chefs Choice Sauce</p>
PASTA	<p>Sun Dried Tomato Cream</p>	<p>Chunky Vegetable (V)</p>	<p>Tomato & Olive</p>	<p>Creamy Prawn Linguine</p>	<p>Pasta of the Day</p>
SOUP COUNTER	<p>H/M Soup of the Day (V)</p>	<p>H/M Soup of the Day (V)</p>	<p>H/M Soup of the Day (V)</p>	<p>H/M Soup of the Day (V)</p>	<p>H/M Soup of the Day (V)</p>
<p>~~ FULL SALAD BAR INCLUDING DRESSINGS & HOMEMADE BREADS, JACKET POTATOES & FRESH FRUIT AVAILABLE DAILY ~~</p>					
SWEET	<p>Assorted Cupcakes ~ Jelly</p>	<p>Apple Tart with Vanilla Ice Cream ~ Jelly</p>	<p>Summer Fruit Salad Pots & Cream ~ Jelly</p>	<p>Chocolate Brownie with Choc Sauce ~ Jelly</p>	<p>Ice Cream Bar (Scoop) ~ Jelly</p>
SALAD	<p>Broad Bean, Mint & Feta Salad</p>	<p>Spicy Indian Red Quinoa & Roasted Vegetable Salad</p>	<p>Halloumi, Quinoa & Watermelon Fattoush Salad</p>	<p>Tabbouleh Salad</p>	<p>Salad of the Day (V)</p>