**BUTTERY MENU**

**Week Commencing 23 Oct**

**MONDAY LUNCH**
- Chicken Cacciatore
- Samosa Chaat (VG)
- Scampi and Tartare Sauce

**TUESDAY LUNCH**
- Bacon with Beans
- Pea, Asparagus with Goat’s Cheese Quiche (V)
- BBQ Vegetable and Bean Pitta (VG)

**WEDNESDAY LUNCH**
- Warm Chicken Caesar Salad
- Bakes Tomato and Mozzarella Orzo (V)
- Jerk Tofu Grain Bowl (VG)

**THURSDAY LUNCH**
- Slow Cooked Chicken Thigh Tagine
- Sumac, Ginger and Garlic Pan Fried Tofu (VG)
- Spicy Japanese Udon Noodles (V)

**FRIDAY LUNCH**
- Friday fish and chips (plain fish available cooked to order)
- Vegetable and Bean Stew with Dumpling (VG)
- BBQ Cauliflower and Bean Pitta (VG)

**SATURDAY LUNCH**
- Brunch

**SUNDAY LUNCH**
- Brunch
  From 12:30 - 13:30
- Maple Glazed Whole Back of Pork
- Mushroom Wellington (VG)

**MONDAY DINNER**
- Breaded Turkey Steak with Roast Garlic Mayo
- Roast Squash and Blue Cheese Tacos (V)
- Italian Style Roast Cabbage with Tomato Lentils (VG)

**TUESDAY DINNER**
- THEME NIGHT

**WEDNESDAY DINNER**
- Pad Thai Chicken Nachos
- Bean and Jackfruit Chilli (VG)
- Bubble and Squeak Cake with BBQ Beans and Melting Cheese (V)

**THURSDAY DINNER**
- Griddled Pork Steak with Thai Red Cabbage
- Pepper and Bean Pasta with a Roast Squash Cream (VG)
- Polenta Katsu Curry with Peas and Rice (V)

**FRIDAY DINNER**
- Jumbo Hotdog with Chilli Onions
- Vegetable and Lentil Dhal (VG)
- Spicy Vegan Pasta Bake (VG)

**SATURDAY DINNER**
- Beef Chilli and Rice
- Lentil and Mushroom Bolognaise with Pasta (VG)
- Fully Loaded Jacket Potato Skin (V)

*VG - VEGAN  
V - VEGETARIAN*

Menu’s are subject to change.
**MONDAY LUNCH**
Miso Roasted Aubergines with Edamame & Scallions (VG)
Blackened Chicken with Ranch Sauce
Cannelloni Verdi (V)

**TUESDAY LUNCH**
Chunky Tabbouleh filled Squash with Pomegranate (VG)
Red Pesto with Penne Pasta, Roasted Peppers & Rocket (V)
Texan Pulled Pork with Rainbow Slaw

**WEDNESDAY LUNCH**
Pulled Beef Reuben Sub
Lentil, Bean & Tomato Chilli with Nachos (VG)
Tikka Baked Fish with Kachumber Salad

**THURSDAY LUNCH**
Southern Fried Chicken
No waste Vegetable Fritters with Sriracha Sauce (VG)
Sweet Potato, Onion & Cheddar pie (V)

**FRIDAY LUNCH**
Friday Fish and Chips (plain fish available cooked to order)
Gnocchi, Pepper and Bean Bake (VG)
Sticky Sesame Pork

**SATURDAY LUNCH**
Brunch

**SUNDAY LUNCH**
Brunch from 11:30 - 13:30
Roast Leg of Pork with Caramelized Apples
Mushroom, Bean and Chickpea Steak (VG)

**MONDAY DINNER**
Charred Gammon Steak with Fried Egg
Vegetable and Bean Burrito Bowl (VG)
Baked Squash with Rosemary Halloumi (V)

**TUESDAY DINNER**
Theme Night

**WEDNESDAY DINNER**
Falafel Burger with Hummus and Salsa (VG)
Crispy Pork Belly with Noodles
Indian lentil Shepherd’s Pie (VG)

**THURSDAY DINNER**
Hong Kong Sweet and Sour Tofu with Vegetables (VG)
Grilled Cajun Turkey Steak with Red Slaw
Jerk Lentils with Crushed Avocado in a Flatbread (VG)

**FRIDAY DINNER**
Hunter’s Chicken
Root Vegetable and Bean Stew with Dumplings (VG)
Onion Bhaji and Naan Burger (V)

**SATURDAY DINNER**
Pasta Bolognese
Ginger, Fennel and Butternut Squash Tagine (VG) with Couscous
Vegetable, Bean and Goat’s Cheese Fajitas (V)

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**BUTTERY MENU**

**Week Commencing 06th Nov**

**MONDAY LUNCH**
Bang Bang Tofu and Rice (VG)
Peruvian Chicken with Salsa Criolla and Aji Verde
Buffalo Cauliflower Wings (VG)

**TUESDAY LUNCH**
Vegan Donor Kabab with Pitta and Salad (VG)
Thai Vegetable Curry with Coconut and Coriander (VG)
Sausage, Onion and Yorkshire Pudding

**WEDNESDAY LUNCH**
Fish Goujon Po Boy
Veggie Haggis (VG)
Roast Leg of Pork

**THURSDAY LUNCH**
Satay chicken
Aloo Tikki with Spiced Pomegranate and Cauliflower Rice & Coriander Relish (VG)
Pasta alla norma (V)

**FRIDAY LUNCH**
Friday fish and chips (plain fish available cooked to order)
Giant Couscous Salad with Charred Veg and Tangy Pesto (VG)
Lemony Seitan Piccata with Spinach (V)

**SATURDAY LUNCH**
Brunch

**SUNDAY LUNCH**
Brunch from 11:30 - 13:30
Vegetable Moussaka (VG)
Roasted Turkey with Cranberry Sauce

**MONDAY DINNER**
Soft Tacos with Lentils & Pico de Gallo (VG)
Ancho Chicken Fajita Pasta
Baja Blossom Tacos (V)

**TUESDAY DINNER**
THEME NIGHT

**WEDNESDAY DINNER**
Lentil & Mushroom Lasagne (VG)
Beef Lasagne with Garlic Bread
Korean Corn and Lentil Bites (VG)

**THURSDAY DINNER**
No Chicken Jambalaya (VG)
Pork Ribs
Halloumi Burger (V)

**FRIDAY DINNER**
Katsu chicken Curry
Baked Fish with Lemongrass and Lime Dressing
Quorn Pad Thai

**SATURDAY DINNER**
Thai Pork and Chickpea Larb
Margherita Pizza (V)
Chickpea and Pepper Burger (VG)

**VG** - VEGAN  
**V** - VEGETARIAN

Menu's are subject to change.
BUTTERY MENU

Week Commencing 13th Nov

MONDAY LUNCH
Tofu Banh Mi Sandwich (VG)
Vegetable Moussaka (V)
Spicy Pork Meatballs with Pasta

TUESDAY LUNCH
Piri Piri Chicken Leg
Tortellini Formaggio (V)
Sweetcorn Fritter Bowl with Black Bean Salsa (VG)

WEDNESDAY LUNCH
Tofu and Tahini Stir Fry (VG)
Quorn Roast (V)
Quarter Pound Cheese Burger

THURSDAY LUNCH
Lemon and Herb Marinated Pork Steak
Vegetable and Bean Burrito (VG)
Chicken Wings

FRIDAY LUNCH
Friday fish and chips (plain fish available cooked to order)
Thai Aubergine Curry (VG)
Chilli, Soy and Ginger Roasted Chicken Leg with Plum Sauce

SATURDAY LUNCH
Brunch

SUNDAY LUNCH
Brunch
From 12:30 - 13:30
Roast Chicken and Stuffing
Butternut Squash and Pearl Barley Wellington (VG)

MONDAY DINNER
Loaded Brazilian Rice (VG)
Parmesan and Sage Pork with Spiced Tomato Relish
Stuffed Pepper with Feta, Bean and Pomegranate (V)

TUESDAY DINNER
THEME NIGHT

WEDNESDAY DINNER
Shiitake Seitan Burger with Kimchi Mayo (VG)
Fried Crispy Squash with Chickpea Harissa (VG)
Tuna Bake

THURSDAY DINNER
Teriyaki Mushroom Bao Bun (VG)
Ginger Beer Chicken with Watermelon and Mint Salad
Pulled Ham, Mushroom and Mozzarella Pasta

FRIDAY DINNER
Mac ‘n’ Cheese with BBQ Beans (V) or BBQ Pulled Pork
Courgette and Chickpea Filo Pie (VG)

SATURDAY DINNER
Fish Goujons
Bang Bang Cauliflower (VG)
Vegetable, Bean and Quorn Shepherd’s Pie (V)

VG - VEGAN
V - VEGETARIAN

Menu's are subject to change.
BUTTERY MENU
Week Commencing 20th Nov

MONDAY LUNCH
Chicken Cacciatore
Samosa Chaat (VG)
Scampi and Tartare Sauce

TUESDAY LUNCH
Bacon with Beans
Pea, Asparagus with Goat’s Cheese
Quiche (V)
BBQ Vegetable and Bean Pitta (VG)

WEDNESDAY LUNCH
Warm Chicken Caesar Salad
Bakes Tomato and Mozzarella Orzo (V)
Jerk Tofu Grain Bowl (VG)

THURSDAY LUNCH
Slow Cooked Chicken Thigh Tagine
Sumac, Ginger and Garlic Pan Fried Tofu (VG)
Spicy Japanese Udon Noodles (V)

FRIDAY LUNCH
Friday fish and chips (plain fish available cooked to order)
Vegetable and Bean Stew with Dumpling (VG)
BBQ Cauliflower and Bean Pitta (VG)

SATURDAY LUNCH
Brunch

SUNDAY LUNCH
Brunch
From 12:30 - 13:30
Maple Glazed Whole Back of Pork
Mushroom Wellington (VG)

MONDAY DINNER
Breaded Turkey Steak with Roast Garlic Mayo
Roast Squash and Blue Cheese Tacos (V)
Italian Style Roast Cabbage with Tomato Lentils (VG)

TUESDAY DINNER
THEME NIGHT

WEDNESDAY DINNER
Pad Thai Chicken Nachos
Bean and Jackfruit Chilli (VG)
Bubble and Squeak Cake with BBQ Beans and Melting Cheese (V)

THURSDAY DINNER
Griddled Pork Steak with Thai Red Cabbage
Pepper and Bean Pasta with a Roast Squash Cream (VG)
Polenta Katsu Curry with Peas and Rice (V)

FRIDAY DINNER
Jumbo Hotdog with Chilli Onions
Vegetable and Lentil Dhal (VG)
Spicy Vegan Pasta Bake (VG)

SATURDAY DINNER
Beef Chilli and Rice Lentil and Mushroom Bolognaise with Pasta (VG)
Fully Loaded Jacket Potato Skin (V)

VG - VEGAN
V - VEGETARIAN
Menu's are subject to change.