Buttery Easter Term 2017 Week 1, 5

Monday Lunch

Coconut crusted coley with mango chutney
Vegetable and bean enchiladas (V)
Baby corn, green pepper & oyster mushroom in a black bean sauce (Vegan)

Monday Dinner

Creamy fish pie with leeks
Squash, red onion and cheddar cheese quiche (V)
Lentil, bean and mushroom chilli (Vegan)

Tuesday Lunch

Orange and cranberry baked turkey breast
Thai Crispy Fish with Egg Noodles
Macaroni cheese & garlic bread (V)

Tuesday Dinner (Theme Night Wk 5)

Beef Lasagne
Spicy lamb tagine with apricots and toasted almonds
Flat mushroom, leek and sun dried tomato with stir-fried rice (Vegan)

Wednesday Lunch

Roast topside of beef with Yorkshire pudding
Tikka spiced chicken thighs
Nicoise salad with grilled tofu (Vegan)

Wednesday Dinner

Sausage and peppers with pasta
Chicken breast with sliced mushrooms and pancetta
Spring vegetable fricassee with penne pasta and herb cream (V)

Thursday Lunch

Tamarind glazed bacon joint
Steak, mushroom and Guinness pie
Red pesto with penne pasta, roasted peppers and rocket (V)
Thursday Dinner

Chicken korma with coconut and coriander
BBQ pulled pork in a bap
Sweet potato, spinach and lentil curry (Vegan)

Friday Lunch

Ras el hanout spiced leg of lamb
Battered fish of the day
Vegetable & Quorn Moussaka (V)

Friday Dinner

Chicken fajitas
Pork schnitzel with roast garlic mayo
Vegan hotdog with chilli onions (Vegan)

Saturday

Brunch 11:30 – 13:30

Saturday Dinner

Spicy pork burgers with mozzarella cheese
Breaded haddock with caper mayonnaise
Mediterranean vegetable strudel with salsa verde (V)

Sunday

Brunch 11:30 – 13:30

Sunday Dinner

Roast bacon joint
Roast beef
Lentil and mushroom lasagne (V)
Buttery Lent Term 2017 Week 2 & 6

Monday Lunch

Prawn, squash and pepper curry  
Quorn chilli with rice (V)  
Tempura battered cauliflower with tzatziki (Vegan)

Monday Dinner

Fish dish of the day  
Cannelloni verdi (V)  
Aubergine & black-eyed bean korma (Vegan)

Tuesday Lunch

Quince glazed roast turkey  
Sausage and leek hash  
Falafel burger in a bun with hummus and salsa (Vegan)

Tuesday Dinner

See separate menu

Wednesday Lunch

Slow cooked beef brisket  
Lamb shoulder with broccoli and pasta  
Cheese and onion pasty (V)

Wednesday Dinner

Smoked haddock and spring onion fish cake  
Chicken and bacon pie  
Aubergine and chickpea tagine with toasted seeds and coriander (Vegan)

Thursday Lunch

Honey roast gammon  
Beef burger with melting cheese  
Butternut squash and smoked stilton tacos (V)

For information about Ingredients including Allergens please scan the QR code, visit the web site or speak to a member of the Buttery Staff.
Thursday Dinner

Kashmiri lamb
Chicken and pesto with pasta
Pepper, Sweet potato & lentil stew (Vegan)

Friday Lunch

Rosemary roast lamb leg
Battered fish of the day
Tortellini ricotta (V)

Friday Dinner

Southern fried chicken drumsticks
Beef stroganoff
Caribbean stuffed pepper with rice & peas (Vegan)

Saturday

Brunch 11:30 – 13:30

Saturday Dinner

Pork and beef meatballs with vegetable couscous
Chicken enchiladas
Cheese and tomato pizza (V)

Sunday

Brunch 11:30 – 13:30

Sunday Dinner

Roast chicken and stuffing
Roast loin of pork
Asparagus and egg terrine with spicy tomato salsa (V)

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Buttery Lent Term 2017 Week 3 & 7

Monday Lunch

Fish dish of the day
Vegetable samosas with mango chutney (V)
Mushroom and cauliflower biryani (Vegan)

Monday Dinner

Hot smoked salmon and pasta
Creamy bean, leek and potato pie (V)
Vegetable fajitas (Vegan)

Tuesday Lunch

Cinnamon and honey baked turkey breast
Baked pork chop with apple chutney
Vegetable and lentil chilli (Vegan)

Tuesday Dinner

Theme night
See separate menu

Wednesday Lunch

Roast topside of beef with Yorkshire pudding
Chicken with garlic, chorizo and olives
Szechuan vegetable stir fry with tofu (Vegan)

Wednesday Dinner

Beef Lasagne
Breaded whole tail scampi
Vegetable Balti (V)

Thursday Lunch

Roast bacon with sweet chilli
Breaded turkey escalope
Penne pasta with peppers, red onion, baby corn and sundried tomato with vegan pesto (Vegan)

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Thursday Dinner

Chicken chipotle tacos
Open fish pie with pesto
Baked BBQ bean, vegetable and lentil hot pot (Vegan)

Friday Lunch

Roast leg of lamb
Battered fish of the day
Quinoa and vegetable strudel (Vegan)

Friday Dinner

BBQ chicken thighs
Cannelloni bolognaise
BBQ rice and beans with quorn (V)

Saturday

Brunch 11:30 – 13:30

Saturday Dinner

Sloppy joe
Chicken and mushroom pie
Mushroom, spinach and pepper stroganoff (V)

Sunday

Brunch 11:30 – 13:30

Sunday Dinner

Baked turkey breast
Roast gammon
Vegetable tagine (Vegan)

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Buttery Lent Term 2017 Week 4 & 8

Monday Lunch
Fish dish of the day
Tortellini formaggio (V)
Spicy vegetable stir-fry with pasta (Vegan)

Monday Dinner
Soy baked salmon with sesame and spring onions
Red pepper, potato and pea frittata (V)
Spicy bean burger with guacamole (Vegan)

Tuesday Lunch
Roast turkey with stuffing
Piri piri pork steak
Vegetarian schnitzel (Vegan)

Tuesday Dinner (Theme Night Wk 4)
Beef Lasagne
Breaded whole tail scampi
Vegetable Balti (V)

Wednesday Lunch
Mustard glazed silverside of beef
Thai marinated tuna steaks
Vegetable burger (Vegan)

Wednesday Dinner
Confit duck leg in plum sauce
Steamed cod with caper and lemon butter
Thai sweet potato and bean curry (Vegan)

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Thursday Lunch

Cola glazed gammon
Beef Lasagne
Spinach, mushroom and artichoke filo pie with a chunky tomato salsa (Vegan)

Thursday Dinner

Minute steak with mushrooms and grilled tomato
Reggae reggae pulled turkey in a bun
Quorn bolognase and pasta (V)

Friday Lunch

Lemon and garlic baked lamb
Battered fish of the day
Greek vegetable stew with garlic and herb orzo (Vegan)

Friday Dinner

Prawn, sweet potato and pea curry
Beef chilli and rice
Cannelloni Verdi (V)

Saturday

Brunch 11:30 – 13:30

Saturday Dinner

Beef madras
Pepperoni pizza
Chipotle spiced vegetable wrap (Vegan)

Sunday

Brunch 11:30 – 13:30

Sunday Dinner

Roast beef
Roast lamb
Tomato, spinach & cheese Wellington (V)