Buttery Michaelmas term 2017 Week 1, 5 & 9

Monday Lunch

Fish with chilli butter beans
Vegetable Kiev (v)
Lentil kidney bean chilli (vegan)

Monday Dinner

Baked fish with soy sauce and spring onions
Macaroni cheese (v)
Vegetable paella (vegan)

Tuesday Lunch

Homemade pizza selection
Open fish pie
Falafel burger with hummus and salsa (vegan)

Tuesday Dinner (Theme Night Wk 5)

Breaded haddock with red pepper mayo
Bolognese with whole-wheat pasta
Vegetable, bean and quorn shepherd’s pie (v)

Wednesday Lunch

Burritos
BBQ bacon steak
Pasta penne with mushrooms and watercress (v)

Wednesday Dinner

Grilled chicken breast
Beef stroganoff
Chickpea and sweet potato curry (vegan)

Thursday Lunch

Roast pork bap
Beef Lasagne
Cheese and onion pasty (v)
Thursday Dinner

Rosemary roasted lamb
Pasta, smoked fish with lemon and dill sauce
Nicoise salad with grilled tofu (v)

Friday Lunch

Hot and spicy wings
Battered fish of the day
Roasted pepper and potato frittata (v)

Friday Dinner

Szechuan pork
Poached chicken in tomato sauce LC
Quorn chilli tacos with sour cream and salsa (v)

Saturday

Brunch 11:30 – 13:30

Saturday Dinner

Paprika spiced beef with peppers
Turkey and ham pie
Falafel and salad wrap (v)

Sunday

Brunch 11:30 – 13:30

Sunday Dinner

Roast gammon
Roast silverside of beef
Olive polenta with roasted vegetables (v)
Buttery Michaelmas term 2017 Week 2 & 6

Monday Lunch

Tomato, chilli and cumin fish
Creamy leek, potato and cheese pie (v)
Vegetable spring rolls (vegan)

Monday Dinner

Marinated tuna steak
Lentil and mushroom lasagne (v)
Cajun rice and beans (vegan)

Tuesday Lunch

Fresh burgers (with cheese, tomato, onion ring and pickle)
BBQ chicken thighs
Baby corn, green pepper and oyster mushroom in a black bean sauce (vegan)

Tuesday Dinner

Theme night
See separate menu

Wednesday Lunch

Indian snack selection
Chicken and chorizo salsa
Vegetable fajitas (vegan)

Wednesday Dinner

Jamaican jerk beef with green peppers & chilli
Fish with rarebit sauce
Aubergine and lentil curry (vegan)

Thursday Lunch

Pasties
Stir-fried duck with hoisin sauce and noodles
Farfalle with courgettes, tomato and dill (vegan)

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

Roast topside of beef with Yorkshire pudding
Roast fish with mustard aioli
Veggie burger with spicy salsa (v)

Friday Lunch

Jacket potato with filling
Battered fish of the day
Squash and red onion quiche (v)

Friday Dinner

Chicken korma
Baked fish with vegetable pasta and herb oil
Thai vegetable curry with coconut and coriander (vegan)

Saturday

Brunch 11:30 – 13:30

Saturday Dinner

Steak and vegetable pie
Grilled fish with lime and tomato salsa
Vegetable and lentil korma (vegan)

Sunday

Brunch 11:30 – 13:30

Sunday Dinner

Baked turkey breast
Roast loin of pork
Tomato, spinach & cheese wellington (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.
Buttery Michaelmas term 2017 Week 3 & 7

Monday Lunch

Fish with sun dried tomato ratatouille
Cannelloni verde (v)
Root vegetable stew (vegan)

Monday Dinner

Breaded plaice fillet
Sweet and sour quorn stir fry (v)
Boston bean and sweet potato casserole (vegan)

Tuesday Lunch

Cherry tomato focaccia with rarebit (and bacon)
Breaded whole tail scampi
Vegetables and chickpea tagine with apricot and almonds (vegan)

Tuesday Dinner

Theme night
See separate menu

Wednesday Lunch

Kebab with pitta bread and dips
Baked chicken breast with a mushroom cream sauce
Mushroom, leek and sundried tomato with stir fried rice (v)

Wednesday Dinner

Chicken Kiev
Pulled brisket chilli
Vegetable and bean enchiladas (v)

Thursday Lunch

Fried chicken thighs
Beef lasagne
Mediterranean vegetable and feta crumble (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

Roast loin of pork with apple sauce
Creamy fish pie with sliced potatoes
Vegetable dhal with lime pickle (v)

Friday Lunch

Chilli and nachos (salsa and guacamole)
Battered fish of the day
Vegetable and lentil hot-pot (vegan)

Friday Dinner

Chicken rendang
Beef burger with cheese
Spicy black eyed beans, aubergines and tomato (vegan)

Saturday

Brunch 11:30 – 13:30

Saturday Dinner

Chicken enchiladas
Pasta carbonara
Vegetarian pizza (v)

Sunday

Brunch 11:30 – 13:30

Sunday Dinner

Roast chicken breast and stuffing
Roast topside of beef
Ricotta and spinach pasta (v)
Buttery Michaelmas term 2017 Week 4 & 8

Monday Lunch

Smoked haddock with tomatoes and leeks
Butternut squash, rocket and goats cheese quiche (v)
Mushroom and courgette pasta (vegan)

Monday Dinner

Poached fish with cheese and chive sauce
Grilled vegetable ravioli & chunky veg sauce
Vegetable spring rolls with sweet chilli sauce (v)

Tuesday Lunch

Fresh made fajitas
Beef goulash with sour cream
Vegetable pakora (v)

Tuesday Dinner

Theme night
See separate menu

Wednesday Lunch

Fish finger doorstep with tartare sauce
Pickled pig sausages with mustard mash
Quorn and vegetable casserole (v)

Wednesday Dinner

Beef Lasagne
Fish with potatoes, garlic, capers & lemon
Pasta arrabiata (v)

Thursday Lunch

Meatball sub
Szechuan chicken stir-fry with mushroom and peppers
Spicy bean burger with salad garnish (vegan)
Thursday Dinner

Orange and cranberry baked turkey breast
Shepherd’s pie
Grilled halloumi, roasted vegetable pitta (v)

Friday Lunch

BBQ pork ribs
Battered fish of the day
Vegetable korma (v) LC

Friday Dinner

Spanish meatballs in spicy tomato sauce
Fish cakes
Gnocchi with peppers in spicy tomato sauce (v)

Saturday

Brunch 11:30 – 13:30

Saturday Dinner

Toad in the hole
Tuna and pasta bake
Vegetarian toad in the hole (v)

Sunday

Brunch 11:30 – 13:30

Sunday Dinner

Roast turkey
Roast bacon
Asparagus terrine (v)