

Breakfast	Week 1						
	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday

	Oven baked potato waffles served with baked beans	Overnight oats Homemade savoury muffins	Continental breakfast bar	Poached eggs served with fresh baked tomatoes	English breakfast muffin topped with ham and cheese	Chef's breakfast bar	Full English breakfast
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King's Hall freshly made natural yoghurt
A great way to start the day – our freshly made yoghurt with either fresh fruit pulps or fruit compote, and finished with homemade granola or toasted whole oats and seeds.

Toast and Cereals
A selection of cereals that include Shreddies, Bran Flakes, Weetabix, Cornflakes and Rice Krispies. Wholemeal and white thick sliced breads for toasting, with a selection of fruit preserves, marmalade and honey.

Hydration Station
King's Hall 'Juice of the Week'

A selection of fresh, seasonal fruit will be available in the Dining Room

All menus are subject to change depending on the circumstances of the daily business

Lunch	Week 1						
	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Traditional Counter Main Choice	Turkey stroganoff served with midi potatoes Garden peas and wilted spinach	Chilli beef served with rice Fresh carrots and fine green beans	Pasta Bar Pasta of the Day with a selection of chef's toppings Fresh broccoli, cauliflower, peas and baby carrots	Catch of the Day Chipped potatoes Baked beans Fresh cherry tomatoes	Roasted Somerset gammon with charred pineapple Roast potatoes Selection of seasonal fresh vegetables served with pan gravy	Three cheese pasta bake served with olive bread Pan-fried courgettes and roasted peppers	Boarders Day Out Picnic Bags
Traditional Counter Vegetarian Choice	Spinach and black olive tart	Courgette fritter	Whole wheat pasta and lentil with tomato and fresh basil sauce	Cauliflower and halloumi tikka marsala	Roasted vegetables and feta strudel	Quorn and leek pie	
Salad Bar	King's Hall freshly made salad bar						
Daily Dessert	Peach melba cake	Orange drizzle cake	Ice cream pots served with fresh fruit	Upside-down fruit cake served with custard	Chocolate crunch and peppermint sauce	Chef's Dessert of the Day	
Cold Desserts	Freshly sliced selection of seasonal fruits	Freshly sliced selection of seasonal fruits	Freshly sliced selection of seasonal fruits	Freshly sliced selection of seasonal fruits	Freshly sliced selection of seasonal fruits	Freshly sliced selection of seasonal fruits	
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Supper	Week 1						
	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Traditional Counter Main Choice	<p>Cod and parsley fish cakes served with citrus mayonnaise</p> <p>Wonky veg Monday</p>	<p>Taco Tuesday</p> <p>Crispy spiced new potatoes</p> <p>Chef's garden salad</p>	<p>Mushroom and parmesan risotto</p> <p>Pan-fried courgettes</p>	<p>Chicken tikka marsala</p> <p>Rainbow rice</p> <p>Fine beans</p>	<p>Calzone served with carrot and cucumber bundles</p>	<p>Pan-fried steak and onion subs</p> <p>Corn on the cob with oven baked wedges</p>	<p>Bar-B-Que Supper</p> <p>(weather permitting)</p>
Cold Desserts	Fresh fruit basket	Fresh fruit basket	Fresh fruit basket	Fresh fruit basket	Fresh fruit basket	Chef's Dessert of the Evening	Chef's Dessert of the Evening
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