

Breakfast	Week 2						
	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday

	Boiled eggs served with crusty bread soldiers	Homemade fruit muffins served with a breakfast smoothie	Continental breakfast bar	Fruit pancakes served with maple syrup	Breakfast sizzler	Chef's breakfast bar	Full English breakfast
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	<p align="center">King's Hall Freshly Made Natural Yoghurt A great way to start the day – our freshly made yoghurt with either fresh fruit pulp or fruit compote, and finished with homemade granola or toasted whole oats and seeds.</p>						
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	<p align="center">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.</p>						
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	<p align="center">Hydration Station King's Hall 'Juice of the Week'</p>						
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	<p align="center">A selection of fresh, seasonal fruit will be available in the Dining Room</p>						
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All menus are subject to change depending on the circumstances of the daily business

Lunch	Week 2						
	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Traditional Counter Main Choice	Braised beef puff pie Crushed new potatoes Garden Peas Fresh Roasted Cauliflower	Sweet n sour chicken with egg noodles Glazed carrots and broccoli Chinese cabbage and mushrooms	Spaghetti bolognaise Crusty bread Roasted vegetables Pan-fried courgettes	Catch of the Day served with chipped potatoes Baked beans Garden peas Fresh roasted tomatoes	Roast loin of pork and granny's apple sauce Roast Potatoes Seasonal fresh vegetables served with pan gravy	Turkey, lemon and coconut curry served with rice Roasted cauliflower and courgettes	Boarders Day Out Picnic Bags
Traditional Counter Vegetarian Choice	Asparagus and goats cheese risotto	Broccoli and cheddar frittata	Tomato and courgette tart	Cauliflower and cumin fritters with lemon yogurt	Spiced tofu with aubergine passata and cous cous	Sweet potato pea curry	
Salad Bar	King's Hall freshly made salad bar						
Daily Dessert	Chocolate orange marble cake with chocolate and orange sauce	Iced carrot cake	Fruit jelly pots	Summer fruits rice pudding	King's Hall Mess	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 2						
	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Traditional Counter Main Choice	Sticky belly pork slice Wonky veg Cajun spice potatoes	Tuna and broccoli pasta bake served with speciality bread	Mixed meat fajitas Rainbow rice Mixed salad	International evening dishes from around the world	Turkey cacciatore one pot	Hawaiian soy glazed chicken pittas Stir fried vegetables	Garden BBQ (Weather permitting)
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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