

Breakfast	Week 3						
	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
	Oven baked hash browns served with sautéed mushrooms	Scrambled eggs served with roasted cherry tomatoes	Continental breakfast bar	Breakfast muffins served with a fruit smoothie	Bacon club sandwich	Chef's Breakfast Bar	Full English breakfast
	<p align="center"><b>King's Hall Freshly Made Natural Yoghurt</b>  A great way to start the day – our freshly made yoghurt with either fresh fruit pulps or fruit compote, finished with homemade granola or toasted whole oats and seeds.</p>						
	<p align="center"><b>Toast and Cereals</b>  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>						
	<p align="center"><b>Hydration Station</b>  King's Hall 'Juice of the Week'</p>						
	<p align="center"><b>A selection of fresh, seasonal fruit will be available in the Dining Room</b></p>						
<p align="center">All menus are subject to change depending on the circumstances of the daily business</p>							

Lunch	Week 3						
	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday

Traditional Counter Main Choice	Chicken egg fried rice	King's Hall pizza	Beef lasagne	Catch of the Day	Orange and rosemary roasted crown of turkey	Chicken and leek pie topped with cheesy potatoes	<b>Boarders Day Out Picnic Bags</b>
	Fine beans Sautéed mushrooms	Sauté potatoes Minted peas and charred red onions	Fresh broccoli Selection of roasted vegetables	Chipped potatoes Baked beans Baked fresh tomato	Roast potatoes Seasonal fresh vegetables served with pan gravy	Garden peas Fresh salad	
Traditional Counter Vegetarian Choice	Egg fried veggie rice	Grilled vegetable pizza frittata muffins	Roasted ratatouille served with cous cous	Winter green coconut dhal	Blue cheese and date open tart	Quorn and leek pie	
Salad Bar	King's Hall freshly made salad bar						
Daily Dessert	Summer fruits crumble and cream	Chocolate and apricot crispy rice squares	Fresh fruit salad pots	Raspberry and apple cake served with custard	Banoffee pie	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 3						
	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday

<b>Traditional Counter Main Choice</b>	<p>Parmesan and herb crusted baked fish</p> <p>Wonky veg and seasonal root vegetable mash</p>	<p>Roast chicken served with seasoning and gravy</p> <p>Roasted midi potatoes and glazed carrots</p>	<p>Ham hock served with homemade baked beans</p> <p>Homemade bread</p>	<p>International Evening Dishes from Around the World</p>	<p>Pulled pork served in a wholemeal floured bun</p> <p>Carrot coleslaw</p> <p>Tomato and lettuce cups</p>	<p>Meatballs in tomato sauce served with spaghetti and roasted peppers</p>	<p>Garden BBQ</p> <p>(Weather permitting)</p>
<b>Cold Desserts</b>	<p>Fresh fruit basket</p>	<p>Fresh fruit basket</p>	<p>Fresh fruit basket</p>	<p>Fresh fruit basket</p>	<p>Fresh Fruit basket</p>	<p>Chef's Dessert of the Evening</p>	<p>Chef's Dessert of the Evening</p>

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