





Menu Example – Boys’ Houses

BOYS	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Breakfast	Croissants, Fruit Salad Kippers, Boiled Eggs, Crumpets, Danish Cinnamon Whirls, Yogurts, Fresh Fruit and Fruit Juice	Grilled Bacon, Baked Beans, Hash Browns, Scrambled Eggs, Yogurts, Fresh Fruit and Fruit Juice	Croissants, Poached Eggs, Drop Scones, Porridge, Fruit Juice, Plain or Greek Yogurt with Dried Fruit or Summer Berries	Grilled Chipolatas, Fried Eggs, Mushrooms, Baked Beans, Yogurts, Porridge, Fresh Fruit and Fruit Juice	Croissants, Pain au Chocolat, Crumpets, Scrambled Eggs and Toast, Fresh Fruit, Yogurts and Fruit Juice	Grilled Bacon, Baked Beans, Plum Tomatoes, Eggy Bread, Porridge, Yogurts, Fresh Fruit and Fruit Juice	Grilled Chipolatas, Baked Beans, Smiley Faces, Fried Eggs, Porridge, Fresh Fruit, Yogurts and Fruit Juice
	<p>Available with all breakfasts</p> <p>Special K, CocoPops, Weetabix, Shreddies, muesli, tea, coffee, toast (white and brown bread), Flora, jam, marmalade, Marmite</p>						
Lunch	Minced Beef Wellington served with Buttered New Potatoes, Tundra Cabbage and Sweetcorn	Sweet and Sour Pork served with Stir Fry Veg, Rice, Spring Rolls and Prawn Crackers	Roast Chicken with Sage and Onion Stuffing, Roast Potatoes, Buttered Leeks, Roast Parsnips with Courgettes and Gravy	Beef Stroganoff with Herby Pasta served with Red Onion and Rosemary Focaccia Bread and Fresh Green Beans	Beer Battered Cod Fillets served with Chipped Potatoes, Peas, Tartare Sauce and Bread and Butter	<p>Chef's Choice</p> 	Roast Pork served with Stuffing, Apple sauce, Roast Potatoes, Mashed Swede, Broccoli and Gravy
	Sticky Lemon Sponge served with Cream	Eton Mess	Apple and Raisin Spiced Cobbler	Strawberry Mousse served with Homemade Shortbread	Millionaires Tart served with Custard	Eccles Cakes	<p>Homemade Dessert – Chef's Choice</p> 
Supper	Baked Potatoes with a selection of fillings:- Coronation Chicken, Baked Beans, Bolognaise, Prawn and Mary Rose, Coleslaw, Cheese, Salad and Soup.	Cottage Pie served with Fresh Green Cabbage, Carrots and Gravy	Homemade Pizzas and Four Different toppings with a Rice Salad, Pasta Salad, Coleslaw, Green Salad served with Spicy Jacket Wedges and Homemade Leek and Potato Soup	Chicken Tagine served with Cous Cous, Lemon and Parsley Butter Bean Salad and Fresh Green Salad	Piri Piri Sausages served with Roasted New Potatoes and Sliced Beans	Cajun Turkey Wraps with Sweetcorn Salsa served with Spicy Jacket Wedges and Variety of Salads	Chorizo and Seafood Paella served with Fresh Green Salad and Garlic Bread
	Biscuits/ Fruit	Cakes/Fruit	Yogurts/Fruit	Biscuits/Fruit	Cakes/Fruit	Yogurts/Fruit	Biscuits/Fruit
	<p>Fruit (Oranges, Apples, Bananas and Pears) will be offered at Breakfast, Lunch and Supper</p>						




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<p>Available with all breakfasts Special K, CocoPops, Weetabix, Shreddies, muesli, tea, coffee, toast (white and brown bread), Flora, jam, marmalade, Marmite</p>							
Lunch	Pork Steaks with a creamy Mushroom Sauce served with Roasted New Potatoes, Broccoli and Carrots	Beef Madras Curry served with Basmati Rice, Poppadoms, Mango Chutney, Mint and a side dish of Bombay Potatoes	Chicken and Red Wine Casserole with Herby Dumplings, Roast Potatoes and Sprouts	Beef Lasagne served with Cheesy Garlic Bread with Roasted Veg. - Courgettes, Carrots and Sweet Potato	Mixed Grill: Gammon, Sausage, Beefburger served with Chips, Onion Rings, Mushrooms and Peas	<p>Chef's Choice</p> 	Roast Lamb served with Roast Potatoes, Savoy Cabbage, Cauliflower Cheese, Gravy and Mint Sauce
	Chocolate Crunch with Chocolate Sauce	Baked Alaska	Apple and Cinnamon Pie served with Custard	Creamy Rice Pudding with Jam	Treacle Sponge and Custard	Chocolate Cheesecake	Jam Doughnuts
Supper	Jumbo Fish Fingers served with Chipped Potatoes and Garden Peas	Sausages with a Mustard Mash with Red Onion Gravy and Broccoli	Pasta Carbonara with Fresh Bread Rolls topped with cheese served with Ratatouille and Fresh Salads	Homemade Quiches served with Half Cheesy Jacket Potatoes, Courgette Provencale, and Green Salad	Baguettes with fillings including:- Grilled Bacon, Grated Cheese, Coronation Chicken served with Various Salads and Homemade Veggie Soup	Chicken and Chorizo Jambalaya served with Garlic Bread and Salads	Beef and Salsa Burgers served with Lettuce, Sliced Tomatoes, Cheese and Sliced Onions, finished off with Spicy Jacket Wedges
	Biscuits/ Fruit	Cakes/Fruit	Yogurts/Fruit	Biscuits/Fruit	Cakes/Fruit	Yogurts/Fruit	Biscuits/Fruit
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	<p>Available with all breakfasts</p> <p>Special K, CocoPops, Weetabix, Shreddies, muesli, tea, coffee, toast (white and brown bread), Flora, jam, marmalade, Marmite</p>						
Lunch	Golden Glazed Chicken Supreme with a Mushroom Sauce served with Tagliatelle, Sugar Snap Peas, Glazed Carrots and Homemade Bread Rolls Chocolate Sponge served with Chocolate Sauce	Poached Salmon with a Dill Sauce served with New Potatoes, Broccoli and Sweetcorn Bread and Butter Pudding with Cream	Toad in the Hole with Red Onion and Thyme Batter served with Roast Potatoes, Mashed Swede, Braised Leeks and Gravy Cheese and Biscuits with Grapes, Sliced Apples and Carrots	Beef Goulash served with Seasoned Rice, Buttered Savoy Cabbage and Crusty Garlic Bread Banoffee Pie	Beer Battered Cod Filets served with Chipped Potatoes, Peas, Tartare Sauce and Bread and Butter Homemade Pancakes with Orange and Lemon	<p>Chef's Choice</p>  <p>Homemade Chelsea Buns</p>	Roast Turkey, Roast Potatoes, Sage and Onion Stuffing and Cranberry Sauce with Cabbage, Cauliflower Cheese and Gravy Fruit and Ice Cream
Supper	Sweet and Sour Pork served with Seasoned Rice, Stir Fry Vegetables and Prawn Crackers Biscuits/ Fruit	Muchos Nachos (Hot Spicy Mince topped with Tortilla Chips covered in Cheese) served with Mixed Bean Salad and Green Salad Cakes/Fruit	Bacon and Egg Baps served with Spicy Jacket Wedges and Beans Yogurts/Fruit	Chicken and Mushroom Pasta Bake served with Fresh Salad and Cheesy Bread Rolls Biscuits/Fruit	Sausage and Vegetable Casserole served with Mashed Potatoes Cakes/Fruit	Chilli Con Carne served with Rice, Fresh Green Salad, Tomato Salad and Sour Cream Yogurts/Fruit	Homemade Quiches served with Half Cheesy Jacket Potatoes, Courgette Provencale and Green Salad Biscuits/Fruit
	<p>Fruit (Oranges, Apples, Bananas and Pears) will be offered at Breakfast, Lunch and Supper</p>						





Menu Example – Girls' Houses

GIRLS	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Breakfast	Croissants, Poached Eggs, Danish Cinnamon Whirls, Fruit Salad, Fruit Juice, Yogurts (Fruit and Natural)	Croissants, Kippers, Boiled Eggs, Crumpets, Muffins, Yogurts (Fruit and Natural), Fruit Salad and Fruit Juice	Grilled Bacon, Fried Eggs, Mushrooms, Baked Beans Yogurts (Fruit and Natural) Porridge Fresh Fruit and Fruit Juice	Croissants, Pancakes, Boiled Eggs, Crumpets, Muffins, Yogurts (Fruit and Natural) Fruit Juice and Fruit Salad	Croissants, Poached Eggs, Drop Scones, Greek Yogurt and Summer Berries, Fruit Juice, Yoghurts (Fruit and Natural)	Sausages, Baked Beans, Smiley Faces, Fried Eggs, Porridge, Fruit Salad, Yoghurts (Fruit and Natural) and Fruit Juice	Sausages, Baked Beans, Smiley Faces, Fried Eggs, Porridge, Fruit Salad, Yoghurts (Fruit and Natural) and Fruit Juice
<p>Available with all breakfasts</p> <p>Special K, CocoPops, Weetabix, Shreddies, muesli, tea, coffee, toast (white and brown bread), Flora, jam, marmalade, Marmite</p>							
Lunch	Pork Steaks or Chickem Supremes with a creamy Mushroom Sauce served with Roasted New Potatoes, Broccoli and Carrots	Beef Madras Curry served with Basmati Rice, Poppadoms, Mango Chutney, Mint and a side dish of Bombay Potatoes	Chicken and Red Wine Casserole with Herby Dumplings, Roast Potatoes and Sprouts	Beef Lasagne served with Cheesy Garlic Bread with Roasted Veg - Courgettes, Carrots and Sweet Potato	Poached Salmon with a Basil and Tarragon Butter served with New Potatoes, Spinach and Sweetcorn	Chef's Choice 	Roast Lamb served with Roast Potatoes, Savoy Cabbage, Cauliflower Cheese, Gravy and Mint Sauce
Vegetarian Option	Mushroom and Lentil Bake	Chickpeas with Tomatoes and Spinach	Quorn and Red Wine Casserole	Roasted Vegetable Lasagne	Cheesy stuffed Squash	Chef's Choice 	Crispy Greek Style Pie served with the above
	Chocolate Crunch with Chocolate Sauce	Baked Alaska	Apple and Cinnamon Pie served with Custard	Creamy Rice Pudding with Jam	Treacle Sponge and Custard	Chocolate Cheesecake	Jam Doughnuts
Supper	Jumbo Fish Fingers served with Chipped Potatoes and Garden Peas	Sausages with a Mustard Mash with Red Onion Gravy and Butternut Squash with Herbs and Garlic	Pasta Carbonara with Fresh Bread Rolls topped with cheese served with Ratatouille and Fresh Salads	Homemade Quiches served with Half Cheesy Jacket Potatoes, Courgette Provencale, and Green Salad –	Baguettes with fillings including:- Grilled Bacon, Grated Cheese, Coronation Chicken, Various Salads and Homemade Veggie Soup	Chicken and Chorizo Jambalaya served with Garlic Bread and Fresh Green Salad	Beef and Salsa Burgers served with Lettuce, Sliced Tomatoes, Cheese and Sliced Onions, finished of with Spicy Jacket Wedges –
Vegetarian Option	Chef's Choice 	Vegetarian Sausages with accompaniments as above	Creamy Lemon And Cabbage Pasta With Garlic Crumbs	Vegetarian Quiche	As above with Vegetarian fillings	Veggie Gnocchi Bolognese with Spinach	Quorn and Vegetable Kebabs with bbq sauce
	Biscuits/ Fruit	Cakes/Fruit	Yogurts/Fruit	Biscuits/Fruit	Cakes/Fruit	Yogurts/Fruit	Biscuits/Fruit
<p>Fruit (Oranges, Apples, Bananas and Pears) will be offered at Breakfast, Lunch and Supper</p>							

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	<p>Available with all breakfasts</p> <p>Special K, CocoPops, Weetabix, Shreddies, muesli, tea, coffee, toast (white and brown bread), Flora, jam, marmalade, Marmite</p>						
Lunch	Golden Glazed Chicken Supreme with a Mushroom Sauce served with Tagliatelle, Sugar Snap Peas, Glazed Carrots and Homemade Bread Rolls	<p>Chef's Choice</p> 	Toad in the Hole with Red Onion and Thyme Batter served with Roast Potatoes, Mashed Swede, Braised Leeks, and Gravy.	Beef Goulash served with Seasoned Rice, Buttered Savoy Cabbage and Crusty Garlic Bread	Beer Battered Cod Fillets served with Chipped Potatoes, Peas, Tartare Sauce and Homemade Bread Roll	<p>Chef's Choice</p> 	Roast Turkey, Roast Potatoes, Sage and Onion Stuffing, and Cranberry Sauce with Cabbage and Cauliflower Cheese and Gravy
Vegetarian Option	Courgette Carbonara	<p>Chef's Choice</p> 	Veggie Sausages in the Hole	Mixed Bean Goulash	Homemade Battered Quorn Fillets	<p>Chef's Choice</p> 	Quorn and Vegetable Pie served with the above
	Chocolate Sponge served with Chocolate Sauce	Bread and Butter Pudding with Cream	Cheese and Biscuits with Grapes, Sliced Apples and Carrots	Banoffee Pie	Homemade Pancakes with Orange and Lemon	Homemade Chelsea Buns	Fruit and Ice Cream
Supper	Sweet and Sour Pork served with Seasoned Rice, Stir Fry Vegetables and Prawn Crackers	Muchos Nachos (Hot Spicy Mince topped with Tortilla Chips covered in Cheese) Served with Mixed Bean Salad and Green Salad	Bacon and Egg Baps served with Spicy Jacket Wedges and Beans	Chicken and Mushroom Pasta Bake served with Spinach and Beetroot Salad and Cheesy Bread Rolls	Sausage and Vegetable Casserole served with Mashed Potatoes	Chilli Con Carne served with Rice, Fresh Green Salad and a Tomato Salad, Sour Cream and Tortilla Chips.	Homemade Quiches served with Jacket Potatoes, Courgette Provencale, and Green Salad
Vegetarian Option	Vegetable Tagine With Chickpeas and Raisins	<p>Chef's Choice</p> 	Veggie Burgers	Gnocchi and Tomato Bake	Ratatouille with Feta Cheese and Herby Crumble	Vegetable Tagine with Chickpeas and Raisins	Roasted Tomato, Basil and Parmesan Quiche
	Biscuits/ Fruit	Cakes/Fruit	Yogurts/Fruit	Biscuits/Fruit	Cakes/Fruit	Yogurts/Fruit	Biscuits/Fruit
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	<p>Available with all breakfasts</p> <p>Special K, CocoPops, Weetabix, Shreddies, muesli, tea, coffee, toast (white and brown bread), Flora, jam, marmalade, Marmite</p>						
Lunch	Fresh Tuna served with Buttered New Potatoes, Tundra Cabbage and Sweetcorn	Sweet and Sour Pork served with Stir Fry Veg, Rice, Spring Rolls and Prawn Crackers	Roast Chicken with Sage and Onion Stuffing, Roast Potatoes, Buttered Leeks, Roast Parsnips with Courgettes and Gravy	Beef Stroganoff with Herby Pasta served with Red Onion and Rosemary Focaccia Bread and Fresh Green Beans	Beer Battered Cod Fillets served with Chipped Potatoes, Peas, Tartare Sauce and Homemade Bread Roll	Chef's Choice 	Roast Pork served with Stuffing, Apple sauce, Roast Potatoes, Mashed Swede, Broccoli and Gravy
Vegetarian Option	Melty Mushroom Wellingtons	Sweet and Sour Quorn or Vegetables	Spicy Root and Lentil Casserole served with the above	Vegetable Stroganoff served with the above	Asparagus Cream Pasta served with the above Vegetables	Chef's Choice 	Vegetable Hot Pot served with the above vegetables
	Sticky Lemon Sponge served with Cream	Eton Mess (Fruit of your choice)	Apple and Raisin Spiced Cobbler	Strawberry Mousse served with Homemade Shortbread	Millionaires Tart served with Custard	Eccles Cakes	Homemade Dessert –Chef's Choice 
Supper	Baked Potatoes with a selection of fillings:- Coronation Chicken, Baked Beans, Bolognaise, Tuna and Sweetcorn Mayo, Coleslaw, Cheese, Salad and Soup	Cottage Pie served with Fresh Green Cabbage and Carrots	Homemade Pizzas and Four Different toppings with a Rice Salad, Pasta Salad, Coleslaw, Green Salad served with Spicy Jacket Wedges and Homemade Leek and Potato Soup	Chicken Tagine served with Cous Cous, Lemon and Parsley Butter Bean Salad and Fresh Green Salad	Piri Piri Sausages served with Roasted New Potatoes and Sliced Beans	Cajun Turkey Wraps with Sweetcorn Salsa served with Spicy Jacket Wedges and Variety of Salads	Chorizo and Seafood Paella served with Fresh Green Salad and Garlic Bread
Vegetarian Option	As above, with at least two vegetarian filling options	Chef's Choice 	As above, with vegetarian toppings	Fresh Minestrone Soup served with bread rolls	As above, made with vegetarian sausages	Spinach, Tomato and Quorn Tortillas	Summer Vegetable Paella
	Biscuits/ Fruit	Cakes/Fruit	Yogurts/Fruit	Biscuits/Fruit	Cakes/Fruit	Yogurts/Fruit	Biscuits/Fruit
	<p>Fruit (Oranges, Apples, Bananas and Pears) will be offered at Breakfast, Lunch and Supper</p>						