



Summer Term Menu – Week 1

Monday

Soup of the Day
Artisan Bread

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Pork Souvlaki Kebabs with Flat Bread

Vegan Feijoada

Theatre Bar
Open Sushi Bowl

Jacket Potato Bar with Beans or
Cheese

50/50 Pasta with Tomato & Basil
Sauce or Pesto

50/50 Rice
Roast Carrots
Grilled Corn on the Cob

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Apple & Blueberry Pie with Cream

Choc Ice

Tuesday

Soup of the Day
Artisan Bread

~

Lasagne

Aubergine Parmigiana

Theatre Bar
Egyptian Themed Dish

50/50 Pasta with Tomato Sauce
or Pesto

Homemade Garlic Focaccia
Roast Broccoli
Red Pepper & Courgettes

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Rice Pudding

Butternut & Berry Muffin

Wednesday

Soup of the Day
Artisan Bread

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Katsu Chicken

Mushroom & Quorn in a Boa Bun

Theatre Bar
World food Wednesday

Jacket Potato Bar with Beans or
Cheese

50/50 Pasta with Tomato Sauce
or Pesto

Sticky Rice
Ginger & Baby Corn
Green Beans

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Toffee Apple & Banana Strudel
with Toffee Sauce

Panna Cotta

Thursday

Soup of the Day
Artisan Bread

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Roast Turkey with fresh
Cranberry Sauce & Yorkshire
Pudding

Vegetable Toad-in-the-Hole

Theatre Bar
Tasting Table - Rhubarb

Jacket Potato Bar with Beans or
Cheese

Rustic Roast Potatoes
Carrots
Roast Parsnips

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Wholemeal Peach Crumble &
Custard

White Chocolate Blonde

Friday

Soup of the Day
Artisan Bread

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Cod Fish Fingers
Battered Fish Fillet
Fresh Tartar Sauce

Black Bean Veggie Burger

Theatre Bar
St Faith's Smoked Rainbow Trout

Pasta with Chunky Tomato Sauce

St Faith's Chips
BBQ Baked Beans
Sweetcorn

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Chocolate & Mandarin Bread &
Butter Pudding with Chocolate
Custard

Fruits of the Forest Brulee

Salad Items: Salad of the Day and a selection of freshly made salads and sandwiches

Other Dessert Options: Homemade Yoghurt, Jelly, Fresh Fruit or Fruit Salad will be served every day

*choice of a baked potato, butternut squash or sweet potato

All our meals are freshly made