

The SOCIAL

WC 1st September

COOKED BREAKFAST

AVAILABLE DAILY: Smoked bacon, Cumberland sausage, Portobello flat mushroom, Grilled tomatoes, baked beans free-range fried eggs cooked to order

BREAKFAST SPECIALS

MON/TUES: N/A

WED/THUR: N/A

PORRIDGE, CEREAL & BAKERY

Porridge, cereal and a selection of artisan pastries and bakes will be available daily

TOAST STATION

Selection of artisan and gluten free breads: London bloomer / Brioche bagels / Breakfast muffins / White & malted brown sliced loaf served with jams and preserves, peanut butter, nut free butters, marmite or organic chocolate spread

HOMEMADE SOUP

Chef's choice

Please see menus on the day

BREAD & TOPPINGS

Artisan bread rolls, crispy onions, thyme and garlic croutons

JACKET POTATO

King Edwards and sweet potatoes will be available daily with a variety of toppings

PLANTED/VEGGIE DISH

MON: Chilli, lime and ginger Tofu with choice of veg chow mein or vegetable fried rice toppers and rice crackers

TUES: Spinach ricotta ravioli with wilted rocket toasted cashew nuts and green pesto dressing served with a wild rocket and balsamic salad

WED: Jerk roasted butternut squash with rice and peas, fried plantain and a jerk gravy

THUR: Oregano roasted aubergine with salsa roja with grilled garlic bread and penne pasta

FRI: Cider vinegar, salt and pepper battered jackfruit with spiced mushy peas and seasoned chips

SAT: Wood fire roasted red peppers, peas and courgette Jambalaya topped with blacked cajun cauliflower, fresh lime and sour cream

SUN: Roasted butternut squash wedge with creamed butternut puree, roasted baby new, garlic and thyme Yorkshire pudding and steamed broccoli

BISTRO MAIN

MON: Chilli, lime and ginger Chicken with choice of veg chow mein or vegetable fried rice toppers and prawn crackers

TUES: Cajun chilli lamb with chopped salad and chargrilled wrap fries with lots of toppers

WED: Chargrilled pork loin steak with crème fraiche and chive new potatoes, dressed watercress and mustard gravy

THUR: Spaghetti with chipotle pancetta sauce, mozzarella garlic bread and roasted wood fire red peppers

FRI: Beer battered cod with mushy or garden peas, chunky chips and homemade tartar sauce

SAT: Wood fire roasted red pepper, peas and shallot Jambalaya topped with Blackend Cajun chicken thighs, fresh lime and sour cream

SUN: Rosemary roasted Beef with beef fat roast potatoes, braised red cabbage, hand made Yorkshire pudding and roast gravy

STREET EATS

MON: Hoi sin beef with choice of chow mein or vegetable fried rice of toppers and prawn crackers

TUES: Chilli bean and vegan mince with chopped salad and chargrilled wrap fries with lots of toppers

WED: Jerk BBQ chicken with rice and peas fried plantain and jerk gravy

THUR: Classic beef lasagne with rocket and balsamic salad

FRI: Sweet chilli chicken legs or lemon and herb roasted baby potatoes

IF YOU REQUIRE ALLERGEN INFORMATION FOR ANY DISH OR ITEM, PLEASE ASK A MEMBER OF THE CATERING TEAM.