

Catered Hall Menu - Lunch

Week 1

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
--------	---------	-----------	----------	--------	----------	--------

Freshly Made Soup of the Day

Tomato & Basil soup	Country Vegetable soup	Carrot & coriander soup	Leek & Potato soup	Mushroom soup	Brunch	Brunch
---------------------	------------------------	-------------------------	--------------------	---------------	--------	--------



Baguette Bar & Salad Bar with a selection of cold fillings or hot from the Smokehouse

Reggae Chicken Thigh	Quarter Pound Beef Burger	Fish finger sandwich gem lettuce Tartare sauce	Tikka marinated chicken thigh with samosa chat	Korean Pulled Pork Burger		
Meatless farm Burger	Louisiana Vegan Chick'n Burger	Fishless finger sandwich gem lettuce,	Crumbed Vegan Burger	No Clucks Given Bombay Burger		

Pasta Bar, Salad Bar & Jacket potatoes Spicy Sausage, Turkey Meatballs, Vegetable Bolognese and Mushroom and Thyme stroganoff, Jacket potatoes & grated cheese, baked beans



Dish of the day

Chicken Butterfly Breast With Pesto & Mozzarella or Spinach & ricotta cannelloni Served with vegetables and potato of the day	Sesame & Soy Ginger Pork (V) Mushrooms in garlic & pepper sauce Sichuan style Noodles Prawn crackers,	Charred garlic & rosemary chicken thighs with olives & tomatoes Or Herb Roasted Quorn with olives & Tomatoes Served with vegetables and sauté potatoes	Pork in a Black Bean Sauce (V) Sesame & Honey Sweet potato Singapore Noodles Prawn crackers,	Battered Haddock or Jumbo sausage/ Veggie sausage Chips, Mushy Peas, Curry sauce, Lemon & Tartar Sauce Nonbattered opinions available	Wok-On or Masala Dabba Dish of the day	Assorted Pies Or Vegetable Lattice
Chilli Con Carne or Vegetable Chilli, Rice, Sour Cream, Tacos, Nachos topped with melted Cheese Jalapeños and Salsa	Chicken fajita Oumph fajita, Rice, Sour Cream, Tacos, & wraps Nachos topped with melted Cheese Jalapeños and Salsa	Birria beef stew or Vegetable Chilli, Rice, Sour Cream, Tacos, Nachos topped with melted Cheese Jalapeños and Salsa	Assorted local pastry pies Or Vegan Pasty Served with vegetables and mashed potato & Gravy	Chicken fajita Oumph fajita, Rice, Sour Cream, Tacos, & wraps Nachos topped with melted Cheese Jalapeños and Salsa	Chefs Choice	Chefs Choice



Dessert

Assorted Cakes Fresh Fruit and Yogurts	Assorted Cakes Fresh Fruit and Yogurts	Assorted Cakes Fresh Fruit and Yogurts	Assorted Cakes Fresh Fruit and Yogurts	Assorted Cakes Fresh Fruit and Yogurts	Assorted Cakes Fresh Fruit and Yogurts	Assorted Cakes Fresh Fruit and Yogurts
---	---	---	---	---	---	---

MEAL ENTITLEMENT One Protein or Sandwich or Baguette • Self-Serve Potatoes, Vegetables and Salad Bar • Dessert or Yoghurt • One Piece of Fresh Fruit. All meals have unlimited Tea, Coffee and Squash available. (V) suitable for vegetarians

ALLERGEN ADVICE Some menu items may contain nuts and other allergens, as a result traces could be found in other items. If you have any questions or queries please discuss with the service team.



www.bit.ly/LU-CHM

Catered Hall Menu - Dinner

Week 1

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
 <p>Wholesome & Hearty Main Meals</p>						
Chargrilled whole Pork loin Steaks, apple sauce Mashed Potatoes Panache of Green Beans & sweetcorn	Jumbo hot dog served in a baguette, fried onions, Chips, mustards, relishes Or Veggie Frankfurters	Korean Pork noodles Or (V) Not Pork Korean Noodles Fried Rice Prawn crackers,	Tuna & sweetcorn pasta bake	Sweet & Sour Chicken. (V) Szechuan Tofu & Vegetables Fried Rice, Prawn crackers, Soya sauce, Sweet chilli sauce	Assorted meat pizza Served with chefs mixed Salad	Wok-On or Masala Dabba Dish of the day
Chicken Chow Mein (V) Salt & Pepper vegetables. Egg Fried Rice.	Aromatic steamed haddock on a bed of pak choi, lemon butter sauce	Roast turkey, stuffing Yorkshire Pudding Roast Potatoes Gravy	Oven roasted southern spiced chicken fillet, served with BBQ sauce Southern fried Quorn fillet served with BBQ sauce	Beef Lasagne Garlic Bread Tossed Salad Parmesan Cheese	Chicken chasseur Or Mushroom frittata	Roast Beef Yorkshire Pudding Horseradish Sauce Gravy
Potatoes/Grains						
Sauté Potatoes Mashed Potatoes	Washed Mids Chips	Roast Potatoes Mash	Spicy Wedges Cous Cous	Curly fries Fried Rice	Chefs choice Steamed Potatoes	Roast Potatoes Mash Potatoes
Plant Based						
Vegan Biryani Stuffed peppers	Steamed Bao buns with Chilli Sesame and maple Vegan Quorn and Ssamjang Sauce	Red lentil & vegetable cobbler	Hummus & grilled veggies pizza	Soya mince and Vegetable lasagne	Roasted butternut squash, parsnip and chickpea tagine (vg)	Mushroom Bourguignon
Vegetables						
Baton carrots Panache of Green Beans & sweetcorn	Cauliflower Florets Courgettes	Roasted parsnips and carrots Broccoli Florets	Green peas and sweetcorn Green cabbage	Macedoine of vegetables Corn on the Cob	Chefs Choice	Cauliflower Cheese Mixed Vegetable Medley
Pasta Bakes Salad bar						
Tomato & basil pasta bake	Real Mac 'n' cheese	Creamy Mushroom pasta bake	Vegetable pasta bake	Chefs Choice of fillings	Chefs Choice of fillings	Chefs Choice of fillings
 <p>Desserts</p>						
Golden Syrup Sponge Coffee Mandarin Gateau Fresh Fruit and Yogurts	Rhubarb, pear, raspberry crumble & custard Chocolate Fudge Gateau Fresh Fruit and Yogurts	Carrot Cake Deep filled short crust pastry treacle tart Fruit and Yogurts	Dutch Apple Pie Assorted Cream Cakes Fresh Fruit and Yogurts	Chefs Choice Chocolate Eclairs Fresh Fruit and Yogurts	Fresh Fruit and Yogurts Chefs Choice	Fresh Fruit and Yogurts Chefs Choice

MEAL ENTITLEMENT One Protein or Sandwich or Baguette • Self-Serve Potatoes, Vegetables and Salad Bar • Dessert or Yoghurt
• One Piece of Fresh Fruit. All meals have unlimited Tea, Coffee and Squash available. (V) suitable for vegetarians

ALLERGEN ADVICE Some menu items may contain nuts and other allergens, as a result traces could be found in other items.
If you have any questions or queries please discuss with the service team.



www.bit.ly/LU-CHM

Catered Hall Menu - Lunch

Week 2

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Freshly Made Soup of the Day						
Leek & Potato	Carrot & coriander	Mushroom	Vegetable	Tomato & Basil	Brunch	Brunch
   <p>Baguette Bar & Salad Bar with a selection of cold fillings or hot from the Smokehouse</p>						
Quarter Pound Beef Burger	Fish finger sandwich Tartare sauce	Reggae Chicken Thigh	No clucks given Bombay burger	Tikka chicken thigh with samosa chat		
Steamed Bao buns with Chilli Sesame and maple Vegan Quorn	Fishless finger sandwich	Crumbed Vegan Burger	BBQ Pulled Pork Burger	Louisiana Vegan Chick'n Burger		
Pasta Bar, Salad Bar & Jacket potatoes Pork Meatballs, Carbonara, (Fresh Tomato and Basil Sauce) and Peperonata Jacket potatoes & grated cheese, baked beans						
     <p>Dish of the day</p>						
Chicken Korma (V)Aloo Baigan (Aubergine) Bombay Potato Poppadum & Naan Bread Pickle, Chutney	Buffalo Chicken Wings Served with Pickled Celery & Blue Cheese Dressing Or Spanish Omelette Served with Vegetables and Potatoes of the day	Punjab Beef Curry (V) Soya & Spring Onion Masala Aloo Capsicum Poppadum & Naan Bread Pickle, Chutney	Chicken in a Piri Piri sauce Or Piri Piri Coated Quorn Fillets Herby sweetcorn cous cous	Battered Haddock or Jumbo sausage/ Veggie sausage Chips, Mushy Peas, Curry sauce, Lemon & Tartar Sauce	Chefs Choice	Wok-On or Masala Dabba Dish of the day
Chilli Con Carne or Vegetable Chilli, Rice, Sour Cream, Tacos. Nachos topped with melted cheese Jalapeños	Pork Chilli & Cheese Quesadilla Lasagne or Not Pork & Cheese Quesadilla (V) Lasagne Rice, Sour Cream, Tacos Nachos topped with melted Cheese Jalapeños	Chicken fajita Oumph fajita, Rice, Sour Cream, Tacos, & wraps Nachos topped with melted Cheese Jalapeños and Salsa	Assorted local pastry pies Or Vegan Pasty Served with vegetables and mashed potato & Gravy	Birria beef stew or Vegetable Chilli, Rice, Sour Cream, Tacos, Nachos topped with melted Cheese Jalapeños and Salsa	Chicken Pasta Bake or Vegetable Pasta Bake	Vegan Sausage roll Or Jumbo Sausage Roll
 <p>Dessert</p>						
Assorted Cakes Fresh Fruit and Yogurts	Assorted Cakes Fresh Fruit and Yogurts	Assorted Cakes Fresh Fruit and Yogurts	Assorted Cakes Fresh Fruit and Yogurts	Assorted Cakes Fresh Fruit and Yogurts	Assorted Cakes Fresh Fruit and Yogurts	Assorted Cakes Fresh Fruit and Yogurts

MEAL ENTITLEMENT One Protein or Sandwich or Baguette • Self-Serve Potatoes, Vegetables and Salad Bar • Dessert or Yoghurt
• One Piece of Fresh Fruit. All meals have unlimited Tea, Coffee and Squash available. (V) suitable for vegetarians

ALLERGEN ADVICE Some menu items may contain nuts and other allergens, as a result traces could be found in other items.
If you have any questions or queries please discuss with the service team.



www.bit.ly/LU-CHM

Catered Hall Menu - Dinner

Week 2

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
 <p>Wholesome & Hearty Main Meals</p>						
Cheesy BBQ Chicken & bacon Or Cheesy BBQ Quorn fillet	Chicken Jalfrezi (V) Soya Mince Bhuna Jeera Aloo Basmati Rice Poppadum & Naan Bread, Pickle, Chutney	Chicken nugget Flatbread, sweet chilli slaw, salad & minted yogurt	English trout fillet Niçoise Lemon and Parsley Sauce Served with Vegetables and potatoes of the day	Assorted meat and vegetarian Pizza & Salad	Wok-On or Masala Dabba Dish of the day	Spicy beef Meatballs Served with Homemade Tomato Sauce and Spaghetti Or Ratatouille Spaghetti (V)
Beef bolognese Garlic Bread Tossed Salad Parmesan Cheese	Cottage Pie Topped with Creamy Mashed Potato	Honey Glazed baked Gammon, Parsley sauce and gravy Yorkshire pudding	Chicken Tikka Masala (V) Soya Chunk & Chickpea Curry Bombay potato & Pulao Rice Poppadum & Naan Bread, Pickle, Chutney	Moroccan chicken Tagine Served with Khobz bread	Chefs Choice	Chefs Choice
Spaghetti Mashed potatoes	Diced Potatoes Rice	Mashed potatoes Roasted baby potatoes	Baked potato Wedges Pulao Rice	Spiced rice Skinny Fries	Veggie tahini lentils	Roast and Cheese Mash Potatoes
Plant Based						
Lentil & mushroom bolognese	Vegetable & Chickpea Cottage Pie	Veggie nugget Flatbread, sweet chilli slaw, salad & minted yogurt	Baked aubergine with ratatouille of vegetables	Moroccan Vegetable & Quorn fillet Tagine Served with Khobz bread	Chefs Choice	Beetroot & red onion tarte tatin
Vegetables						
Green beans Spring Vegetable Medley	Broccoli & cauliflower florets Baton carrots	Honey Roasted Root veg Garden Peas	Vegetable medley & Sweetcorn	Baton Carrots Harissa roasted Cauliflower	Wok-On or Masala Dabba Dish of the day	Spicy Cauliflower Cheese Green Beans
Pasta Bakes Salad bar						
Peperonata pasta bake	No nut pesto pasta bake	Broccoli cheese pasta bake	Tomato & mozzarella pasta bake	Chefs Choice of fillings	Chefs Choice of fillings	Chefs Choice of fillings
 <p>Desserts</p>						
Hot chocolate sponge and chocolate custard Iced Doughnuts Fresh Fruit and Yogurts	Toffee Apple Crumble Mile High Chocolate Gateau Fresh Fruit and Yogurts	Pineapple sponge pudding and caramel sauce Assorted Cream Cakes Fresh Fruit and Yogurts	Treacle Roly Poly with Custard OR Raspberry & White Chocolate Roulade	Chefs Choice Assorted Ice Creams Fresh Fruit and Yogurts	Fresh Fruit and Yogurts Chefs Choice	Fresh Fruit and Yogurts Chefs Choice



Catered Hall Menu - Lunch

Week 3

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Freshly Made Soup of the Day						
Carrot & coriander	Mushroom	Vegetable	Tomato & Basil	Leek & Potato	Brunch	Brunch
   <p>Baguette Bar & Salad Bar with a selection of cold fillings or hot from the Smokehouse</p>						
Quarter Pound Beef Burger	Reggae marinated chicken thigh	No clucks given bombay burger	Tikka marinated chicken thigh with samosa chat	Cajun Pulled Pork		
Crumbed Vegan Burger	Beetroot Burger	Fishless fingers	Louisiana Vegan Chick'n Burger	Pulled Jackfruit		
Pasta Bar, Salad Bar & Jacket potatoes Beef meat balls, Tuscan Chicken, Ratatouille and Three cheese sauce, Jacket potatoes & grated cheese, baked beans						
     <p>Dish of the day</p>						
Korean Pork noodles Or (V) Not Pork Korean Noodles Prawn crackers	Home Made Short Crust Chicken & Mushroom Pie Or Home Made Short Crust Leek, Quorn & Mushroom Pie Served with vegetables and potato of the day	Beef Str-Fry Noodles (V) Cauliflower in a Ginger & Chilli Sauce Prawn crackers	Assorted meat and vegetarian Pizza & Salad	Sweet & Sour Chicken Cantonise style. (V) Salt & Pepper vegetables. Egg Fried Rice. Prawn crackers	Wok-On or Masala Dabba Dish of the day	Wok-On or Masala Dabba Dish of the day
Chicken fajita Oumph fajita, Rice, Sour Cream, Tacos, & wraps Nachos topped with melted Cheese Jalapeños and Salsa	Chilli Con Carne or Vegetable Chilli, Rice, Sour Cream, Tacos, Nachos topped with melted Cheese Jalapeños and Salsa	Chicken fajita Oumph fajita, Rice, Sour Cream, Tacos, & wraps Nachos topped with melted Cheese Jalapeños and Salsa	Birria beef stew or Vegetable Chilli, Rice, Sour Cream, Tacos, Nachos topped with melted Cheese Jalapeños and Salsa	Battered Haddock or Jumbo sausage/ Veggie sausage Chips, Mushy Peas, Curry sauce, Lemon & Tartar Sauce	Spaghetti Bolognese Or Vegetable Bolognese Served with salad & garlic bread	Cornish pasty Or Vegan Pasty Served with vegetables and potato of the day
 <p>Dessert</p>						
Assorted Cakes Fresh Fruit and Yogurts	Assorted Cakes Fresh Fruit and Yogurts	Assorted Cakes Fresh Fruit and Yogurts	Assorted Cakes Fresh Fruit and Yogurts	Assorted Cakes Fresh Fruit and Yogurts	Assorted Cakes Fresh Fruit and Yogurts	Assorted Cakes Fresh Fruit and Yogurts

Catered Hall Menu - Dinner

Week 3

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
 <p>Wholesome & Hearty Main Meals</p>						
Cumberland Sausage in Onion Gravy Yorkshire Pudding Or Quorn Sausage, Onion Gravy Yorkshire Pudding	Pork in a Black Bean Sauce (V) Sesame & Honey Sweet potato Singapore Noodles Prawn crackers	Tomato Salsa Butterfly Chicken with Mozzarella Slice in a Ciabatta bun Or Quorn Wings, Maple garlic Sriracha dressing, katsu mayo, roasted sesame seeds and chopped salad Onions	Chicken Chow Mein Fried Rice Prawn crackers,	Chicken Shawarma Shawarma spiced chicken slices, served in a flat bread with cucumber pickles, garlic sauce, grilled onions, pickled cabbage and hot sauce	Roast Tamworth pork cassoulet	Honey and Mustard Roasted Chicken Or Quorn Fillet Casserole (V)
Oregano, garlic & lemon chicken, Arrabbiata sauce	Whole tail Scampi Lemon Tartar Sauce or Spinach and Ricotta Cannelloni, (V)	Roasted pork, apple sauce Yorkshire Pudding, chipolata sausages	Handmade Steak and Mushroom Pie, Or Chestnut mushroom & leek pie (V)	Beef Stroganoff Or Mushroom Stroganoff	Chefs Choice	Roast Lamb Mint Sauce Yorkshire Pudding
Mashed Potatoes Baked potato Wedges	Chips, Steamed potatoes & fresh parsley	Roast Potatoes Garlic & vegetable rice	New potatoes, Fried Rice	Roasted new potatoes Vegetable Rice	Herby diced potatoes Red pepper cous cous	Roast Potatoes Minted New Potatoes
<p>Plant Based</p>						
Sweet Teriyaki Quorn and pineapple	Sesame & Maple Sweet potato, Singapore Noodles Prawn crackers, Soya sauce, Sweet chilli sauce, Siracha sauce	Rose harissa sweet potato, parsnip, spinach & red pepper pithivier	(V) Szechuan Tofu & Vegetables	No clucking shawarma Shawarma spiced Quorn served in a flat bread with cucumber pickles, garlic sauce, grilled onions, pickled cabbage and hot sauce	Red Lentil and Aubergine Moussaka	Vegetable Chilli Mushroom Rice
Sugar Snap Peas Sweetcorn & Baton Carrots	Peas Vegetable Medley	Baby carrots Cauliflower Cheese	Broccoli Honey Roast Parsnips	Green Beans & Sweetcorn Sliced Carrots	Chefs Choice	Cauliflower Cheese Roasted Root Vegetable
<p>Pasta Bakes Salad bar</p>						
Vegetable pasta bake	Squash & spinach pasta bake	Mac 'N' cheese	Mixed bean & tomato pasta bake	Chefs Choice of fillings	Chefs Choice of fillings	Chefs Choice of fillings
 <p>Desserts</p>						
Jam Roly Poly & Custard Profiteroles Fresh Fruit and Yogurts	Chocolate Sponge Raspberry Pavlova, Fresh Fruit and Yogurts	Sticky Toffee Pudding Jam or Ring Doughnuts Fresh Fruit and Yogurts	Spiced pear Crumble or Chocolate ganache tart Fresh Fruit and Yogurts	Chefs Choice Blackforest Gateau or St Clements Cake Fresh Fruit and Yogurts	Fresh Fruit and Yogurts Chefs Choice	Fresh Fruit and Yogurts Chefs Choice



Catered Hall Menu - Lunch

Week 4

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
--------	---------	-----------	----------	--------	----------	--------

Freshly Made Soup of the Day

Tomato & Basil soup	Country Vegetable soup	Carrot & coriander soup	Leek & Potato soup	Mushroom soup	Brunch	Brunch
---------------------	------------------------	-------------------------	--------------------	---------------	--------	--------



Baguette Bar & Salad Bar with a selection of cold fillings or hot from the Smokehouse

Tikka marinated chicken thigh with samosa chat	Quarter Pound Beef Burger	Fish finger sandwich gem lettuce Tartare sauce	Reggae marinated chicken thigh	Korean Pulled Pork Burger		
Meatless Farm Burger	Louisiana Vegan Chick'n Burger	Fishless finger sandwich gem lettuce,	Crumbed Vegan Burger	No Clucks Given Bombay Burger		

Pasta Bar, Salad Bar & Jacket potatoes Spicy Sausage, Turkey Meatballs, Vegetable Bolognese and Mushroom and Thyme stroganoff, Jacket potatoes & grated cheese, baked beans



Dish of the day

Chicken Butterfly Breast With Pesto & Mozzarella or Spinach & ricotta cannelloni Served with vegetables and potato of the day	Chicken Tikka Masala (V) Soya Chunk & Chickpea Curry Bombay potato Poppadum & Naan Bread Pickle, Chutney	Charred garlic & rosemary chicken thighs with olives & tomatoes Or Herb Roasted Quorn with Olives & Tomatoes, Served with vegetables and sauté potatoes	Saag Chicken (Spinach) (V) Mushroom, Spring Onion Masala Bombay Potatoes Poppadum & Naan Bread Pickle, Chutney	Battered Haddock or Jumbo sausage/ Veggie sausage Chips, Mushy Peas, Curry sauce, Lemon & Tartar Sauce	Wok-On or Masala Dabba Dish of the day	Assorted Pies Or Vegetable Lattice
Chilli Con Carne or Vegetable Chilli, Rice, Sour Cream, Tacos, Nachos topped with melted Cheese Jalapeños and Salsa	Pork Chilli & Cheese Quesadilla Lasagne or Not Pork & Cheese Quesadilla Lasagne. Rice, Sour Cream, Nachos topped with melted Cheese Jalapeños and Salsa	Birria beef stew or Vegetable Chilli, Rice, Sour Cream, Tacos, Nachos topped with melted Cheese Jalapeños and Salsa	Assorted local pastry pies Or Vegan Pasty Served with vegetables and mashed potato & Gravy	Chicken fajita Oumph fajita, Rice, Sour Cream, Tacos, & wraps Nachos topped with melted Cheese Jalapeños and Salsa	Chefs Choice	Chefs Choice



Dessert

Assorted Cakes Fresh Fruit and Yogurts	Assorted Cakes Fresh Fruit and Yogurts	Assorted Cakes Fresh Fruit and Yogurts	Assorted Cakes Fresh Fruit and Yogurts	Assorted Cakes Fresh Fruit and Yogurts	Assorted Cakes Fresh Fruit and Yogurts	Assorted Cakes Fresh Fruit and Yogurts
---	---	---	---	---	---	---

MEAL ENTITLEMENT One Protein or Sandwich or Baguette • Self-Serve Potatoes, Vegetables and Salad Bar • Dessert or Yoghurt • One Piece of Fresh Fruit. All meals have unlimited Tea, Coffee and Squash available. (V) suitable for vegetarians

ALLERGEN ADVICE Some menu items may contain nuts and other allergens, as a result traces could be found in other items. If you have any questions or queries please discuss with the service team.



Catered Hall Menu - Dinner

Week 4

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
 <p>Wholesome & Hearty Main Meals</p>						
Chicken Korma (V) Soya & Spring Onion Masala Tomato Rice Aloo Capsicum Poppadum & Naan Bread	Jumbo hot dog served in a baguette, fried onions, Chips, mustards, relishes Or Veggie Frankfurters (V)	Punjab Chicken Curry (V) Vegetable Korma Basmati Rice Poppadum & Naan Bread Pickle, Chutney	Teriyaki trout fillet on a bed of bok choy, and stir fried vegetables	Chicken Jalfrezi or Soya Mince Bhuna Jeera Aloo, Basmati Rice Poppadum & Naan Bread Pickle, Chutney	Assorted meat pizza Served with chefs mixed Salad	Wok-On or Masala Dabba Dish of the day
Chargrilled whole Pork loin Steaks, apple sauce	Harissa and tomato baked pollock with red onion and coriander	Roast turkey, stuffing Yorkshire Pudding Roast Potatoes Gravy	Oven roasted southern spiced chicken fillet, served with BBQ sauce Southern fried Quorn fillet served with BBQ sauce	Beef Lasagne Garlic Bread Tossed Salad Parmesan Cheese	Chicken chasseur Or Mushroom frittata	Roast Beef Yorkshire Pudding Horseradish Sauce Gravy
Potatoes/Grains						
Tomato Rice Mashed Potatoes	Washed Mids Chips	Roast Potatoes Basmati Rice	Spicy Wedges Cous Cous	Curly fries Basmati Rice	Chefs choice Steamed potatoes	Roast Potatoes Mash Potatoes
Plant Based						
Crispy Chi Qin Wings, Vegan Waffle, Maple Syrup & Chilli Jam	Steamed Bao buns with Chilli Sesame and maple Vegan Quorn and Ssamjang Sauce	Red lentil & vegetable cobbler	Sheese & Tomato Pizza with Hummus & grilled veggies	Soya mince and vegetable lasagne	Roasted butternut squash, parsnip and chickpea tagine (vg)	Mushroom Bourguignon
Vegetables						
Baton carrots Panache of Green Beans & sweetcorn	Cauliflower Florets Peas & Courgettes	Roasted parsnips and carrots Broccoli Florets	Green peas and sweetcorn Green cabbage	Macedoine of vegetables Corn on the Cob	Chefs Choice	Cauliflower Cheese Mixed Vegetable Medley
Pasta Bakes Salad bar						
Tomato & basil pasta bake	Real Mac 'n' cheese	Creamy Mushroom pasta bake	Vegetable pasta bake	Chefs Choice of fillings	Chefs Choice of fillings	Chefs Choice of fillings
 <p>Desserts</p>						
Golden Syrup Sponge Coffee Mandarin Gateau Fresh Fruit and Yogurts	Peach Melba crumble & custard Chocolate Fudge Gateau Fresh Fruit and Yogurts	Lemon Meringue Pie Deep filled short crust pastry treacle tart Fruit and Yogurts	Morello Cherry Pie Assorted Cream Cakes Fresh Fruit and Yogurts	Chefs Choice Chocolate Eclairs Fresh Fruit and Yogurts	Fresh Fruit and Yogurts Chefs Choice	Fresh Fruit and Yogurts Chefs Choice

MEAL ENTITLEMENT One Protein or Sandwich or Baguette • Self-Serve Potatoes, Vegetables and Salad Bar • Dessert or Yoghurt
• One Piece of Fresh Fruit. All meals have unlimited Tea, Coffee and Squash available. (V) suitable for vegetarians

ALLERGEN ADVICE Some menu items may contain nuts and other allergens, as a result traces could be found in other items.
If you have any questions or queries please discuss with the service team.



www.bit.ly/LU-CHM

Catered Hall Menu - Lunch

Week 5

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Freshly Made Soup of the Day						
Leek & Potato	Carrot & coriander	Mushroom	Vegetable	Tomato & Basil	Brunch	Brunch
   <p>Baguette Bar & Salad Bar with a selection of cold fillings or hot from the Smokehouse</p>						
Quarter Pound Beef Burger	Fish finger sandwich Tartare sauce	Reggae Marinated Chicken Thigh	BBQ Pulled Pork Burger	Tikka marinated Chicken Thigh with samosa chat		
Steamed Bao buns with Chilli Sesame and maple Vegan Quorn	Fishless finger sandwich	Crumbed Vegan Burger	No Clucks Given Bombay Burger	Louisiana Vegan Chick'n Burger		
Pasta Bar, Salad Bar & Jacket potatoes Pork Meatballs, Carbonara, (Fresh Tomato and Basil Sauce) and Peperonata Jacket potatoes & grated cheese, baked beans						
     <p>Dish of the day</p>						
Beef Str-Fry Noodles (V) Cauliflower in a Ginger & Chilli Sauce Prawn crackers	Buffalo Chicken Wings Served with Pickled Celery & Blue Cheese Dressing Or Spanish Omelette Served with Vegetables and Potatoes of the day	Sweet & Sour Chicken Cantonise style. (V) Salt & Pepper vegetables. Singapore Noodles Prawn crackers,	Chicken in a Piri Piri sauce Or Piri Piri Coated Quorn Fillets Herby sweetcorn cous cous	Battered Haddock or Jumbo sausage/ Veggie sausage Chips, Mushy Peas, Curry sauce, Lemon & Tartar Sauce	Chefs Choice	Wok-On or Masala Dabba Dish of the day
Chicken fajita Oumph fajita, Rice, Sour Cream, Tacos, & wraps Nachos topped with melted Cheese Jalapeños and Salsa	Chilli Con Carne or Vegetable Chilli, Rice, Sour Cream, Tacos, Nachos topped with melted Cheese Jalapeños and Salsa	Pork Chilli & Cheese Quesadilla Lasagne or Not Pork & Cheese Quesadilla Lasagne. Rice, Sour Cream, Tacos, & wraps Nachos topped with melted Cheese Jalapeños	Assorted local pastry pies Or Vegan Pasty Served with vegetables and mashed potato & Gravy	Birria beef stew or Vegetable Chilli, Rice, Sour Cream, Tacos, Nachos topped with melted Cheese Jalapeños and Salsa	Chicken Pasta Bake or Vegetable Pasta Bake	Vegan Sausage roll Or Jumbo Sausage Roll
 <p>Dessert</p>						
Assorted Cakes Fresh Fruit and Yogurts	Assorted Cakes Fresh Fruit and Yogurts	Assorted Cakes Fresh Fruit and Yogurts	Assorted Cakes Fresh Fruit and Yogurts	Assorted Cakes Fresh Fruit and Yogurts	Assorted Cakes Fresh Fruit and Yogurts	Assorted Cakes Fresh Fruit and Yogurts

MEAL ENTITLEMENT One Protein or Sandwich or Baguette • Self-Serve Potatoes, Vegetables and Salad Bar • Dessert or Yoghurt
• One Piece of Fresh Fruit. All meals have unlimited Tea, Coffee and Squash available. (V) suitable for vegetarians

ALLERGEN ADVICE Some menu items may contain nuts and other allergens, as a result traces could be found in other items.
If you have any questions or queries please discuss with the service team.



www.bit.ly/LU-CHM

Catered Hall Menu - Dinner

Week 5

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
 <p>Wholesome & Hearty Main Meals</p>						
Cheesy BBQ Chicken & bacon Or Cheesy BBQ Quorn fillet	Chicken Chow Mein (V) Szechuan Tofu & Vegetables Fried Rice Prawn crackers	Chicken Shawarma, spiced chicken slices, served in a flat bread with cucumber pickles, garlic sauce, grilled onions, pickled cabbage and hot sauce	English trout fillet Niçoise Lemon and Parsley Sauce Served with Vegetables and potatoes of the day	Assorted meat and vegetarian Pizza & Salad	Wok-On or Masala Dabba Dish of the day	Spicy beef Meatballs Served with Homemade Tomato Sauce and Spaghetti Or Ratatouille Spaghetti (V)
Beef bolognaise Garlic Bread Tossed Salad Parmesan Cheese	Cottage pie topped with creamy mashed potato	Honey Glazed baked Gammon, Parsley sauce and gravy Yorkshire pudding	Sesame & Soy Ginger Pork (V) Mushrooms in garlic & pepper sauce Vegetable Fried Rice Prawn crackers	Chinese chicken curry Stir-fry Vegetables Prawn crackers, Soya sauce, Sweet chilli sauce, Siracha sauce	Chefs Choice	Roast and Cheese Mash Potatoes
Chips Spaghetti	Diced Potatoes Fried Rice	Mashed potatoes Roasted baby potatoes	Baked potato Wedges Pulao Rice	Chilli noodles Skinny Fries	Veggie tahini lentils	Cauliflower Cheese Green Beans
Plant Based						
Lentil & mushroom bolognaise	Vegetable & Chickpea Cottage Pie	Shawarma spiced Quorn Roast, flat bread with cucumber pickles,	Baked aubergine with ratatouille of vegetables	Vegan Quorn Chinese "chicken" Curry	Chefs Choice	Beetroot & red onion tarte tatin
Vegetables						
Green beans Spring Vegetable Medley	Broccoli & cauliflower florets Baton carrots	Honey Roasted Root veg Garden Peas	Vegetable medley & Sweetcorn	Baton Carrots & green beans Stir-fry Vegetables	Wok-On or Masala Dabba Dish of the day	Spicy beef Meatballs Served with Homemade Tomato Sauce and Spaghetti Or Ratatouille Spaghetti (V)
Pasta Bakes Salad bar						
Peperonata pasta bake	No nut pesto pasta bake	Broccoli cheese pasta bake	Tomato & mozzarella pasta bake	Chefs Choice of fillings	Chefs Choice of fillings	Chefs Choice of fillings
 <p>Desserts</p>						
Hot chocolate sponge and chocolate custard Iced Doughnuts Fresh Fruit and Yogurts	Toffee Apple Crumble Mile High Chocolate Gateau Fresh Fruit and Yogurts	Pineapple sponge pudding and caramel sauce Assorted Cream Cakes Fresh Fruit and Yogurts	Cherry Sponge Slice & Custard Raspberry & White Chocolate Roulade	Assorted Ice Creams Fresh Fruit and Yogurts	Fresh Fruit and Yogurts Chefs Choice	Fresh Fruit and Yogurts Chefs Choice



Catered Hall Menu - Lunch

Week 6

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Freshly Made Soup of the Day						
Carrot & coriander	Mushroom	Vegetable	Tomato & Basil	Leek & Potato	Brunch	Brunch
   <p>Baguette Bar & Salad Bar with a selection of cold fillings or hot from the Smokehouse</p>						
Quarter Pound Beef Burger	Reggae Marinated Chicken Thigh	Jumbo hot dog served in a baguette & fried onions	Tikka marinated chicken thigh with samosa chat	Cajun Pulled Pork		
Crumbed Vegan Burger	No clucks given Bombay Burger	Veggie Frankfurters	Louisiana Vegan Chick'n Burger	Pulled Jackfruit		
Pasta Bar, Salad Bar & Jacket potatoes Beef meat balls, Tuscan Chicken, Ratatouille and Three cheese sauce, Jacket potatoes & grated cheese, baked beans						
     <p>Dish of the day</p>						
Punjab Chicken Curry (V) Vegetable Korma Jeera Aloo Poppadum & Naan Bread Pickle, Chutney	Home Made Short Crust Chicken & Mushroom Pie Or Home Made Short Crust Leek, Quorn & Mushroom Pie Served with vegetables and potato of the day	Chicken Korma (V)Aloo Baigan (Aubergine) Bombay Potato Poppadum & Naan Bread Pickle, Chutney	Assorted meat and vegetarian Pizza & Salad	Chicken Tikka Masala (V) Soya Chunk & Chickpea Curry Dal Tadka Basmati Rice Poppadum & Naan Bread Pickle, Chutney	Wok-On or Masala Dabba Dish of the day	Wok-On or Masala Dabba Dish of the day
Chicken fajita Oumph fajita, Rice, Sour Cream, Tacos, & wraps Nachos topped with melted Cheese Jalapeños and Salsa	Birria beef stew or Vegetable Chilli, Rice, Sour Cream, Tacos, Nachos topped with melted Cheese Jalapeños and Salsa	Pork Chilli & Cheese Quesadilla Lasagne or Not Pork & Cheese Quesadilla Lasagne. Rice, Sour Cream, Tacos, & wraps Nachos topped with melted Cheese Jalapeños and Salsa	Chilli Con Carne or Vegetable Chilli, Rice, Sour Cream, Tacos, Nachos topped with melted Cheese Jalapeños and Salsa	Battered Haddock or Jumbo sausage/ Veggie sausage Chips, Mushy Peas, Curry sauce, Lemon & Tartar Sauce	Spaghetti Bolognaise Or Vegetable Bolognaise Served with salad & garlic bread	Cornish pasty Or Vegan Pasty Served with vegetables and potato of the day
 <p>Dessert</p>						
Assorted Cakes Fresh Fruit and Yogurts	Assorted Cakes Fresh Fruit and Yogurts	Assorted Cakes Fresh Fruit and Yogurts	Assorted Cakes Fresh Fruit and Yogurts	Assorted Cakes Fresh Fruit and Yogurts	Assorted Cakes Fresh Fruit and Yogurts	Assorted Cakes Fresh Fruit and Yogurts

MEAL ENTITLEMENT One Protein or Sandwich or Baguette • Self-Serve Potatoes, Vegetables and Salad Bar • Dessert or Yoghurt
• One Piece of Fresh Fruit. All meals have unlimited Tea, Coffee and Squash available. (V) suitable for vegetarians

ALLERGEN ADVICE Some menu items may contain nuts and other allergens, as a result traces could be found in other items.
If you have any questions or queries please discuss with the service team.



www.bit.ly/LU-CHM

Catered Hall Menu - Dinner

Week 6

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
 <p>Wholesome & Hearty Main Meals</p>						
Cumberland Sausage in Onion Gravy Yorkshire Pudding Or Quorn Sausage, Onion Gravy Yorkshire Pudding	Saag Chicken (Spinach) Tomato Rice Poppadum & Naan Bread Pickle, Chutney	Tomato Salsa Butterfly Chicken with Mozzarella Slice in a Ciabatta bun Or Quorn Wings, Maple garlic Sriracha dressing, katsu mayo, roasted sesame seeds and chopped salad Onions	Chicken Jalfrezi Jeera Aloo Basmati Rice Poppadum & Naan Bread Pickle, Chutney	Chicken Shawarma Shawarma spiced chicken slices, served in a flat bread with cucumber pickles, garlic sauce, grilled onions, pickled cabbage and hot sauce	Roast Tamworth pork cassoule	Honey and Mustard Roasted Chicken Or Quorn Fillet Casserole (V)
Oregano, garlic & lemon chicken, Arrabiata sauce	Whole tail Scampi Lemon Tartar Sauce or Spinach and Ricotta Cannelloni, (V)	Roasted pork, apple sauce Yorkshire Pudding, chipolata sausages	Handmade Steak and Mushroom Pie, Or Chestnut mushroom & leek pie (V)	Beef Stroganoff Or Mushroom Stroganoff	Chefs Choice	Roast Lamb Mint Sauce Yorkshire Pudding
Mashed Potatoes Baked potato Wedges	Chips, Tomato Rice	Roast Potatoes Garlic & vegetable rice	New potatoes, Basmati Rice	Roasted new potatoes Vegetable Rice	Herby diced potatoes Red pepper cous cous	Roast Potatoes Minted New Potatoes
<p>Plant Based</p>						
Roasted butternut squash and vegan mince chilli	(V) Mushroom, Spring Onion Masala Tomato Rice Poppadum & Naan Bread Pickle, Chutney	Rose harissa sweet potato, parsnip, spinach & red pepper pithivier	((V) Soya Mince Bhuna Jeera Aloo Basmati Rice Poppadum & Naan Bread Pickle, Chutney	No clucking shawarma Shawarma spiced Quorn served in a flat bread with cucumber pickles, garlic sauce, grilled onions, pickled cabbage and hot sauce	Red Lentil and Aubergine Moussaka	Vegetable Chilli Mushroom Rice
Sugar Snap Peas Sweetcorn & Baton Carrots	Peas Vegetable Medley	Baby carrots Cauliflower Cheese	Broccoli Honey Roast Parsnips	Green Beans & Sweetcorn Sliced Carrots	Chefs Choice	Cauliflower Cheese Roasted Root Vegetable
<p>Pasta Bakes Salad bar</p>						
Vegetable pasta bake	Squash & spinach pasta bake	Mac 'N' cheese	Mixed bean & tomato pasta bake	Chefs Choice of fillings	Chefs Choice of fillings	Chefs Choice of fillings
 <p>Desserts</p>						
Chocolate & cherry Sponge Profiteroles Fresh Fruit and Yogurts	Apple Pie, Raspberry Pavlova, Fresh Fruit and Yogurts	Sticky Toffee Pudding Jam or Ring Doughnuts Fresh Fruit and Yogurts	Spiced pear Crumble or Chocolate ganache tart Fresh Fruit and Yogurts	Chefs Choice Blackforest Gateau or St Clements Cake Fresh Fruit and Yogurts	Fresh Fruit and Yogurts Chefs Choice	Fresh Fruit and Yogurts Chefs Choice