Tariff

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Bacon bap (2 bacon)	£2.50	Jam, marmalade, marmite portion	£0.50
Sausage bap (2 Sausage)	£2.30	Porridge	£1.60
Sausage	£0.85	Coffee & Teas	
Bacon rasher	£0.75	Latte	£2.30
Quorn sausage	£0.85	Cappuccino	£2.30
Black pudding	£0.95	Mocha	£2.70
Baked beans	£0.65	Flat white	£2.55
Plum tomatoes	£0.60	Americano	£2.10
Eggs	£0.65	Espresso	£1.10
Hash brown	£0.65	Hot chocolate	£2.30
Thick toast	£0.40	Speciality tea	£2.00
Large bap	£0.80	Tea	£1.70
Butter/ flora portion	£0.37		

Healthy bites		Cakes & Pastries	
Fruit	£0.50	Plain croissant	£1.25
Fruit pot large	£1.50	Pain-au-chocolat	£1.55
Granola pot	£1.60	Pain-au-raisin	£1.55
Crudites	£1.60	Millionaire shortbread	£1.60
Overnight oats	£1.60	Lemon drizzle	£2.00
Dessert pots	£1.60	Brownie	£1.25
Soup & Sandwiches		Chocolate cookie	£1.25
Soup 12oz	£1.60	Chocolate muffin	£1.90
Simple range sandwich	£1.80	Blueberry muffin	£1.90
Core range sandwich	£2.85		
Premium wrap	£3.75		

Hot Food

Main meal 1

Main meal 2

Main meal 3 (special)

Hot snack

Jacket potato

Jacket potato filled

Chips

£5.25

£4.55

£5.50

£2.00

£1.85

£2.75

£1.10

Daily breakfast menu

Full English Breakfast	Red Tractor British back bacon Pork sausages 8's Free range eggs – fried or poached
	Full English Friday only
	Baked beans, Hash browns, Mushrooms, Black pudding
Toast bar	Wholemeal sliced bread, White sliced bread & Bagels Butter and flora portions Marmalade, Strawberry jam, Marmite, Crunchy peanut butter, Smooth peanut butter or Nutella
Porridge	With a choice of Maple Syrup, Honey, Demerara sugar, Toasted coconut, Sultana, Cinnamon, Pumpkin seeds, Sunflower seeds

WEEKLY MENU

- MONDAY -

Mexican Kitchen

Fiery chunky beef chili bowl or Tajin roasted veggie bowl (V), basmati rice, tortilla chips, jalapeños, sour cream & pico de galo salsa

- TUESDAY -

Artisan Sourdough Pizza

Chicken Caesar sourdough pizza Bianco or Mozzarella, tomato & basil sourdough pizza Rosso (V)

- SOUP STATION -						
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY		
Sweet potato & coconut	Moroccan Harira	Thai parsnip	Oven roasted tomato	Minestrone		



WEDNESDAY -

Best of British

Slow roasted Gloucestershire pork shoulder or mushroom & spinach pithivier (V) with all trimmings & traditional gravy



THURSDAY -

Indian Road Trip

Chicken rogan josh or roasted Aloo gobi & mutter (V), cumin scented rice, mint cucumber raita, mango chutney & poppadum tuile



- FRIDAY -

Feel Good Friday

Full English Breakfast served till 10.00am

Brixham Pollock & roasted root organic veggies en papillote or Smoked aubergine & roasted veggies en papillote (V)

WEEKLY MENU

- MONDAY -

Mexican Klichen

Barbacoa pulled pork shoulder or Roasted sweet potato, pepper and feta burrito (V), green rice, wholly guacamole, chunky tomato saisa, jalapeños, chive sour cream

- TUESDAY -

Happy Bowl

Authentic Japanese miso chicken bowl or Mushroom Indonesian bowl topped with umami broth (V)

- SOUP STATION -						
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY		
Roasted	Leek & potato	Mushroom & Bryme	Green pea	Curried vegetable		



WEDNESDAY -

Lebanese Market

Harlssa spiced beef Kofta or Chickpea pea & mint falafei (V), houmous, Tabbouleh & Pickled vegetables salad



THURSDAY -

Indian Road Trip

Butter chicken masala or Aubergine & potato curry (V), cumin scented rice, mint cucumber raita, mango chutney & poppadum



- FRIDAY -

Feel Good Friday

Full English Breakfast served till 10.00am

Battered Pollock or Tempura Banana biossom (V) chunky chips, mushy or garden pea, freshly made tartare sauce & lemon wedge

Salad bar weekly menu

Sizes Small Large	Monday	Tuesday	Wednesday	Thursday	Friday
Dressed					
salads (3)	Courgette Spaghetti Turmeric pickled Potato Roasted Butternut squash, chilli & sage	Kimchi Slaw Broccoli, sesame & white radish Classic Greek Traditional Tabbouleh	Roasted Autumn Roots Fattoush Fennel & Apple Slaw	Cauliflower, chickpea Beetroot & shallots Maple roasted Heritage carrots	
Additions	Extra virgin olive oil French dressing Caesar salad Ranch dressing	Extra virgin olive oil French dressing Caesar salad Ranch dressing	Extra virgin olive oil French dressing Caesar salad Ranch dressing	Extra virgin olive oil French dressing Caesar salad Ranch dressing	Extra virgin olive oil French dressing Caesar salad Ranch dressing
Cold protein	Feta and sun blushed tomato tart Piri Piri Chicken skewers Boiled eggs Grated cheese pot Tuna mayo pot	Cumberland stubbies Harissa spiced chicken skewer Pea & Wiltshire ham tart Boiled eggs Grated cheese pot Tuna mayo pot	Chicken satay Roasted vegetable tart Boiled eggs Grated cheese pot Tuna mayo pot	Smoked mackerel with horseradish EQ beef kofta Boiled eggs Grated cheese pot Tuna mayo pot	Rosemary lemon chicken skewer Boiled eggs Grated cheese pot Tuna mayo pot

Fast track salad bar & deli counter

Coronation cauliflower, spinach ciabatta

Chickpea hummus, spinach & grated carrot ciabatta

Mozzarella, basil & tomato ciabatta

Salami Milano, mozzarella, sun dried tomato & green pesto

Smoked salmon, smashed avocado, sun dried tomato on rye bread

Pastrami, emmental, sauerkraut, spinach & dijon mustard on rye bread

Chicken katsu, kimchi, lime mayo in potato roll

Pea & mint falafel, harissa hummus & charred pepper in potato roll

New york style bagel, pastrami, emmental, dijon mustard & gherkin

Pulled ham hock, pea shoots & horseradish mayo bagel

Fast track salad bar & deli counter

Salads, choose 5 main salads from the list & Include the following

Beetroot, mixed leaves, sweetcorn, cucumber sttrips or chunks, tomatoes with mint or chives and coleslaw

Fruity barley or Rice salad – broccoli, chickpeas, cucumber, rocket, mint, pomegranates

Beets salad - beetroot, roasted pickled red onion & orange, toasted nuts, balsamic reduction

Crunchy ribbon salad – butternut, mooli, carrots, cucumber, courgettes, fennel

Thai salad – noodles mangetout, cabbage, carrots, spring onion

Tabbouleh dressing veg oil, fish sauce, lime juice, chilli, garlic and ginger) blitz, mix with coriander add praline, cashews or peanuts

Crunchy Salad – carrot, butternut, celeriac, courgette, mooli & picked herbs (salad dressing)

Spiced roasted roots – carrots, fennel, butternut, red onions, courgette

Breakfast Salad - Leftover sausage & bacon (make it happen salad)

New Potato salad – pots, spring onions, chives, lemon zest, olive oil

Mozzarella – Mozzarella balls, tomato & olives dressed with pesto and Lemon Zest

Israeli couscous salad – couscous, crunchy salad strips, basil, fresh chilli, mixed herbs

Pasta salad – pasta, black olives, cucumber, tomatoes, basil, mint, lemon, seasoning

Detox salad – chickpeas, puy lentils, peppers, cucumber & picked herbs

Mixed bean salad – broad beans, peas, green beans, rocket & mint, lemon creme fraiche dressing

Pasta salad – Rich tomato basil sauce

Sauces, pickles & bits Croutons, Gherkins, Pickles onions, Olives, Olive sticks

Coffee Bar Weekly Menu

Week one	Monday	Tuesday	Wednesday	Thursday	Friday
Morning	Vegan Croissant Pain au choc Danish selection	Vegan Croissant Pain au choc Danish selection	Vegan Croissant Pain au choc Danish selection	Vegan Croissant Pain au choc Danish selection	Vegan Croissant Pain au choc Danish selection
	Cinnamon swirl	Cinnamon swirl	Cinnamon swirl	Cinnamon swirl	Cinnamon swirl
	Vegan Granola bar Flapjack	Vegan Granola bar Flapjack	Vegan Granola bar Flapjack	Vegan Granola bar Flapjack	Vegan Granola bar Flapjack
Mid-morning	Chocolate brownie Selection of cookies Vegan cookie loaf Blueberry muffin	Chocolate brownie Selection of cookies Vegan cookie loaf Blueberry muffin	Chocolate brownie Selection of cookies Lemon shortbread Fruit of the forest muffin	Chocolate brownie Selection of cookies Lemon shortbread Blueberry muffin	Chocolate brownie Selection of cookies Lemon shortbread Chocolate chip muffin
Lunch	Moss cake Lemon Meringue doughnut	Victoria sponge	Carrot cake	Lemon drizzle cake	Chocolate fudge