

WEEK 1	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Soup	Butternut Squash	Rustic Italian Bean & Pasta	Leek & Watercress	Tuscan Tomato	Scotch Broth	Cream of Cauliflower	Brunch
Bread of the Day	Pumpkin Seed	Sundried Tomato	Onion bread	Rye bread	Poppy Seed	Selection of Chef's Bread	A Selection of Cereals
Main Event	Roasted Lemon & Maple Chicken Thighs	Breaded Turkey Escalope with an Winter Chutney	Beef with Mushrooms & Noodles	Roasted Leg of Pork with Apple Sauce, Seasoning & Gravy	Deep fried 100% Msc Cod in a Homemade batter served with lemon & Tartare sauce	Make Your Own Chicken Mexican Style Fajita's or	Full English Breakfast
	Winter warming Irish Lamb Casserole	Pork and Leek Sausages with Pan fried Onions	Creamy Chicken Stroganoff served with Basmati Rice	Roasted Breast of Norfolk Turkey with Seasoning, cranberry sauce & Gravy	Steamed Salmon Fillet with a salsa Verdi		Smoked Haddock with Poached Eggs
Meat Free Zone	Fresh Asparagus & Feta Cheese Wholemeal Flan	Courgette, Mushroom & Lentil Lasagne	Seasonal Winter Vegetable Hot-Pot	Green Bean Korma served with Basmati Rice	Grilled Potato cake Topped with a Poached Egg served with a Cheese Sauce	Mexican Style Vegetable Fajitas	Selection of Omelettes made with Free Range Eggs
And to go with...	New Potatoes Chunky Carrots Crispy Leeks	Creamy Mash Potatoes Broccoli Sweet Corn Baked Beans	Egg Noodle Basmati Rice Cauliflower Citrus Courgettes	Roasted Potatoes Bashed Swede Green cabbage	Crispy Lite Fries New Potatoes Minted Peas Roasted Seasonal Vegetables	Spicy Potato Wedges Roasted Peppers & Beans	Homemade Sausage Rolls
Additional	Penne pasta served with a Choice of Toppings	Cheese & Tomato or Pepperoni Panini	Jacket Potato served with Beans & Cheese or Tuna & Sweet Corn	Spicy Chicken or Roasted Vegetable Panini	x	Sour Cream Salsa Green Salad with a Citrus Dressing	Smoked Salmon and Cream Cheese Bagel
Puddings	Mango & Cranberry Flapjack	Sticky Toffee Sponge with Toffee sauce	Fruit Loaded Muffins	Apple & Rhubarb Crumble	Chocolate & Orange Sponge served with Chocolate Sauce	Homemade Cookies	Chocolate Croissants Home Made Yoghurt Bar with Granola, Fruit Compote & Selected Fruits

Always available – Salad Bar – Wraps – Fresh Fruit Platter – Cheese & Biscuits – Homemade Yoghurt with Toppings

WEEK 2	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Soup	Spicy parsnip	Mushroom & Fennel	Broccoli and Stilton	Country vegetable	Chicken Noodle	Mushroom	Brunch
Bread of the Day	Cheesy Bread	Mixed seed	Focaccia Style	Wholemeal	Challah	Selection of Chef's bread	A Selection of Cereals
Main Event	Italian Style Lasagne served with Garlic Bread	Szechwan Chicken & Basmati Rice	Pan fried Turkey Steak served with a Tomato and Mint Sauce	Roasted Leg of Lamb with Seasoning, Mint Sauce & Gravy	The Aldenham Burger Bar 1/4lb Beef Burger Served in a Burger Bap	Extra Large Jacket Potato bar Choose from Fillings	Full English Breakfast
	Warming Braised Beef & Mushroom Pie	Smoked Haddock & Salmon wrapped in Puff Pastry served with New Potatoes	Pork and Brambly Apple Casserole	Roasted Topside of Beef with Yorkshire Pudding & Gravy	1/4lb Lamb Burger served in a Burger Bap	Italian Bolognaise Chicken Carbonara	Mozzarella and Bacon Panini Steamed Kippers with Butter
Meat Free Zone	Seasonal Vegetable & Tofu Tortilla	Cheesy Country Vegetable Bake	Seasonal Vegetable Baklava	Fresh Vegetable & Feta Cheese Cutlet	Vegetable Burger served in a Burger Bap	Onion and Goats Cheese Tartlets served with a Autumn Relish	Baked Brie Wedges Eggs Benedict
And to go with...	New Potatoes Steamed Broccoli Roasted vegetables	Diced potatoes Carrots with Caraway Seeds Pan fried Leeks	Onion Mash Brussels Sprouts Sweet Corn	Roasted Potatoes Green cabbage Roasted Parsnips	Crispy Lite Fries Parsley Potatoes Pan Fried Onion Cheese Slices Corn on the Cob Crunchy Carrots	Extra Toppings of Baked Beans Cheese Tuna Sweet Corn Chef's Salad	Danish Pastries Fresh Strawberry Milk Shake
Additional	Mixed meat Or 3 Cheese Panini's	Jacket Potato Bar served with Beans, Cheese, Tuna or Sweet corn	Tuna Melt or Halloumi & Tomato Panini	Wholemeal Penne served with a choice of Toppings	x	x	Home Made Yoghurt Bar with Granola, Fruit Compote & Selected Fruits
Puddings	Apple and Sultana Sponge with Custard sauce	Homemade Strawberry Mousse	Pear & Blackberry crumble with vanilla Sauce	Apricot Tart tatin served with Crème Fraîche	Mixed Fruit Jellies & Ice Cream	Apple Strudel & Custard	Pineapple Chunks Kiwi Apple Wedges

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Lunch Menu

WEEK 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	
Soup		Garden Pea & Mint	Leek and Potato with Mustard Toasts	Celeriac & Stilton	Smoked Bacon & Lentil	Cream Of Broccoli	Brunch	
Bread of the Day		Rustic	Sundried Tomato	Farmhouse	Onion	Chef's selection	A Selection of Cereals	
Main Event	Chinese New Year	Grilled Pork Steaks served with Glazed Bramley Apples	Mediterranean Lamb Casserole served with Couscous	Thai Chicken Curry served with Basmati Rice	Deep fried 100% MSC Haddock in Bread Crumbs served with lemon & parsley	Italian Style Chicken & Mushroom lasagne Served with Garlic Bread	Full English Breakfast	
		Minted Lamb Sausages with Onion gravy	Stir Fried Beef with Egg Noodles	Sweet & Sour Pork served with Basmati Rice	Grilled 100% Msc Hoki Fillet served with Cheese & Mushroom Sauce		Free Range Egg Filled Omelettes	
Meat Free Zone		Fresh Seasonal Vegetable Wraps with Sour Cream	Grilled Halloumi wrapped Peppers	Roasted Tomato & Fennel Risotto	Yakisoba Noodles with Tofu and Ginger	Roasted Vegetable Lasagne	American pancakes with Maple Syrup	
And to go with...		Olive Oil Mash Steamed Broccoli Braised Red Cabbage	Egg Noodles Sweet Corn Crispy Leeks Mange tout	Jacket Half's Spinach and Potatoes Fresh Chilli Salad	Crispy Lite fries Chef's Potatoes Mushy Peas Roasted Root Vegetables	Corn on the Cob Chef's Salad with a Balsamic Dressing	Filled Baps With various Fillings	
Additional		Mixed Meat Melt Or Pizza Style Panini's	Jacket Potato with a Choice of Cheese, Beans, Tuna or Sweet corn Fillings	Pepperoni Or Mozzarella & Mushroom Panini's		X	X	Sweet Waffles with Fruit Sauces
		Puddings	Dutch Apple Crumble with Custard	Mincemeat Tart with Crème Fraîche	Crispy Chocolate Cake	Raspberry Ripple Sponge with Raspberry Sauce	Fresh Fruit Platter	Cranberry Juice Home Made Yoghurt Bar with Granola, Fruit Compote & Selected Fruits Melons Oranges Smiles Grapes

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WEEK 4	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Soup	Winter Vegetable	English Onion	Creamy Spinach	Courgette & Red Pepper	Spicy Lentil	Sweet corn Chowder	Brunch A Selection of Cereals Full English Scrambled Egg and Smoked Salmon Chocolate Croissants Local Butcher Sausage Patties in a Bap Potato Wedges Welsh Rabbit Home Made Yoghurt Bar with Granola, Fruit Compote & Selected Fruits Pineapple Watermelon Slices Red Apple Wedges
Bread of the Day	Red Onion and Rosemary	French Stick	Rye	Mixed Herb	Cheese & Tomato	Selection Chowder	
Main Event	Mexican Pork Meat Balls in a Tomato Sauce	Grilled Salmon Steak with a Lemon & Dill Mayonnaise	Lemon and Chilli Coated Chicken Thighs	Roasted Topside of Beef with Yorkshire Puddings Horseradish sauce Gravy	Aldenham Hot Dog Bar Choose from Pork or Chicken	Crunchy Farmhouse Shepherd's Pie	
	Slow Roasted Jerk Chicken with Winter Vegetables	Turkey & Cranberry Slice with B.B.Q Sauce	Pork Stir Fry served with Oodles of Noodles	Roast Breast of Turkey with Seasoning and Gravy			
Meat Free Zone	Fresh Vegetable Chilli Served with Basmati Rice	Potato Rosti Served with a Winter Chutney	Stuffed Aubergines with a Mozzarella Crust	Wild Mushroom & Butternut Squash Risotto	Leek and Goats Cheese Crepes	Macaroni Cheese with a Side salad	
And to go with...	Steamed Red Pepper Rice New Potatoes Green Cabbage Green Salad	Skinless new Potatoes Sweet Corn Roasted Vegetables	Olive Oil Mash Roasted Courgettes Steamed Broccoli	Roasted Potatoes Green Beans Sliced Carrots	Crispy Lite fries Chef's Potatoes Pan fried Onions Spaghetti Hoops	Pan Fried Mushrooms Grilled Tomatoes Baked Beans	
Additional	Bacon & Cheese Or Mozzarella & Tomato Panini	Jacket Potatoes Served With Cheese, Beans, Tuna, or Sweet corn Fillings	Tuna Melt or Chinese Style Vegetable Panini	Pasta Bar Wholemeal Fusili Served with a Choice of Toppings	X	X	
Puddings	Fruit of the Forest Flapjack	Apple Pie with Custard Sauce	Lemon Sponge with Lemon frosting	Rhubarb & Ginger Crumble with vanilla sauce	Apple Meringue Tart	Mixed Loaded Muffins	

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Soup	Butternut Squash	Rustic Italian Bean & Pasta	Leek & Watercress	Tuscan Tomato	Scotch Broth		
Bread of the Day	Pumpkin Seed	Sundried Tomato	Onion bread	Rye bread	Poppy Seed		
Main Event	Roasted Lemon & Maple Chicken Thighs	Breaded Turkey Escalope with an Winter Chutney	Beef with Mushrooms & Noodles	Roasted Leg of Pork with Apple Sauce, Seasoning & Gravy	Deep fried 100% Msc Cod in a Homemade batter served with lemon & Tartare sauce		
	Winter warming Irish Lamb Casserole	Pork and Leek Sausages with Pan fried Onions	Creamy Chicken Stroganoff served with Basmati Rice	Roasted Breast of Norfolk Turkey with Seasoning, cranberry sauce & Gravy	Steamed Salmon Fillet with a salsa Verdi		
Meat Free Zone	Fresh Asparagus & Feta Cheese Wholemeal Flan	Courgette, Mushroom & Lentil Lasagne	Seasonal Winter Vegetable Hot-Pot	Green Bean Korma served with Basmati Rice	Grilled Potato cake Topped with a Poached Egg served with a Cheese Sauce		
And to go with...	New Potatoes Chunky Carrots Crispy Leeks	Creamy Mash Potatoes Broccoli Sweet Corn Baked Beans	Egg Noodle Basmati Rice Cauliflower Citrus Courgettes	Roasted Potatoes Bashed Swede Green cabbage	Crispy Lite Fries New Potatoes Minted Peas Roasted Seasonal Vegetables		
Additional	Penne pasta served with a Choice of Toppings	Cheese & Tomato or Pepperoni Panini	Jacket Potato served with Beans & Cheese or Tuna & Sweet Corn	Spicy Chicken or Roasted Vegetable Panini	x		
Puddings	Mango & Cranberry Flapjack	Sticky Toffee Sponge with Toffee sauce	Fruit Loaded Muffins	Apple & Rhubarb Crumble	Chocolate & Orange Sponge served with Chocolate Sauce		

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