

MORNING MENU WEEK 2

Week 2 Commencing: 3/3/2025 & 24/3/2025

STAY HYDRATED

Help yourself to Tea, Coffee, Still Water and Selection of Fruit Juices (vg)

(v) vegetarian, (vg) vegan

KITCHEN FAVOURITES

MARKET FRESH

MONDAY	Scrambled Egg Clifton College Hash Bacon Beans (Vg)	Yoghurt (2 Types), Fresh Cut Fruit, Granola, Porridge, Toppers, Juices, Cereals & Smoothies
TUESDAY	Croissants – Ham & Cheese Plain Croissants (V) Pain au Chocolat Boiled Eggs	Yoghurt (2 Types), Fresh Cut Fruit, Granola, Porridge, Toppers, Fruit Compote, Boiled Eggs, Juices, Cereals
WEDNESDAY	Poached Eggs (V) Uova al Purgatorio Sausages Vegan Sausage (Vg)	Yoghurt (2 Types), Fresh Cut Fruit, Granola, Porridge, Toppers, Juices, Cereals & Smoothies
THURSDAY	English Muffins Bar Square Sausage Mini Omelette (V) Bacon	Yoghurt (2 Types), Fresh Cut Fruit, Granola, Porridge, Toppers, Fruit Compote, Boiled Eggs, Juices, Cereals
FRIDAY	Fried Eggs (V) Sausages Mushrooms (Vg) Beans (Vg)	Yoghurt (2 Types), Fresh Cut Fruit, Granola, Porridge, Toppers, Juices, Cereals & Smoothies
SATURDAY	Pancakes & Waffles Multiple Toppings Bacon Clifton College Hash Scrambled Egg (V) Beans (Vg)	Yoghurt (2 Types), Fresh Cut Fruit, Granola, Porridge, Toppers, Fruit Compote, Boiled Eggs, Juices, Cereals
SUNDAY BRUNCH	Sausage, Bacon, Fried Eggs, Mushroom, Beans, Tomato & Hash Browns Pastries (Chef Choice)	Yoghurt (2 Types), Fresh Cut Fruit, Granola, Porridge, Toppers, Fruit Compote, Boiled Eggs, Juices, Cereals

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LUNCH MENU MORNING MENU - WEEK 2

Week 2 Commencing: 1Week 2 Commencing: 3/3/2025 & 24/3/2025

Salads - All vegan unless stated on counters

Desserts - All vegetarian unless stated on counters

Soups - Please check on the day for (V) or (VG)

KITCHEN FAVOURITES

MARKET FRESH

SOMETHING SWEET

MONDAY KITCHEN FAVOURITES

<p>MAINS</p> <p>Polish Grilled Pork Chicken In a Cream Mushroom Sauce Vegan Bigos Stew (Vg)</p> <p>SIDES</p> <p>Herb New Potatoes (V) Braised Red Cabbage & Apple (V) Buttered Carrots & Garden Peas (V)</p>	<p>SALAD BAR SELECTION</p> <p>Roasted Beef & Lentil Salad Caesar Potato Salad Pasta Salad Classic Slaw Mustard & Honey Vinaigrette Green Goddess Dressing Cucumber Tomatoes Mixed Salad</p>	<p>WORLD FOOD BAR</p> <p>Mushroom & Rosemary Soup</p> <p>Pasta (V)</p> <p>Rich Tomato Sauce (V)</p> <p>Lamb Ragu</p>	<p>DESSERT STATION</p> <p>Carrot Cake, with Cream Cheese Icing Jelly (Vg) FreshFruit (Vg)</p>
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TUESDAY WORLD TOUR

<p>MAINS</p> <p>Beef Massaman (Slow Cooked Curry with Potatoes) Vietnamese Chicken Stir Fry Japanese Roasted Butternut (V)</p> <p>SIDES</p> <p>Flavored Noodles (V) Sweetcorn & Peppers (V) Salted & Garlic Broccoli (V)</p>	<p>SALAD BAR SELECTION</p> <p>Vietnamese Vermicelli Salad Spanish Chickpea Salad Roasted Veg Salad Asian Slaw Paprika & Garlic Vinaigrette Sesame & Lime Dressing Cucumber Tomatoes Mixed Salad</p>	<p>WORLD FOOD BAR</p> <p>Tomato & Aubergine Soup</p> <p>Pasta (V)</p> <p>Rich Tomato Sauce (V)</p> <p>Creamy Chicken & Rice</p>	<p>DESSERT STATION</p> <p>Steamed Coconut & Turmeric Sponge with Custard Jelly (Vg) FreshFruit (Vg)</p>
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WEDNESDAY KITCHEN FAVOURITES

<p>MAINS</p> <p>Roasted Chicken Jumbo Sausage Caramelized Onion & Goats Cheese Tartlets(V)</p> <p>SIDES</p> <p>Crispy Roast Potatoes (V) Rosemary Glazed Carrots (V) Roasted Cauliflower (V) Gravy (V)</p>	<p>SALAD BAR SELECTION</p> <p>Winter Grain Salad Harvest Quinoa Salad Mediterranean Salad Rainbow Slaw Maple & Balsamic Dressing Orange & Poppy Seed Dressing Cucumber Tomatoes Mixed Salad</p>	<p>WORLD FOOD BAR</p> <p>Spiced Butternut Soup</p> <p>Pasta (V)</p> <p>Rich Tomato Sauce (V)</p> <p>Hearty Pork & Vegetable Medley</p>	<p>DESSERT STATION</p> <p>Vanilla Chocolate Chip Sponge with Cream Jelly (Vg) Fresh Fruit (Vg)</p>
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LUNCH MENU - WEEK 2

Week 2 commencing: Week 2 Commencing:
3/3/2025 & 24/3/2025

Salads - All vegan unless stated on counters
Desserts - All vegetarian unless stated on counters
Soups - Please check on the day for (V) or (VG)

(v) vegetarian, (vg) vegan

KITCHEN FAVOURITES

MARKET FRESH

SOMETHING SWEET

THURSDAY WORLD TOUR

MAINS
Tex-Mex Beef Chilli
Classic Cuban Pork
Hearty Vegetable Jambalaya (V)

SIDES
Rice & Peas (V)
Braised Greens (V)
Buttered Corn on the Cob (V)

SALAD BAR SELECTION
Roasted Chickpea Salad
Greek Orzo Salad
Potato Salad
Beetroot Slaw
Lemon & Oregano Vinaigrette
Ranch Style Yogurt Dressing
Cucumber
Tomatoes
Mixed Salad

WORLD FOOD BAR
Carrot & Coriander Soup

Pasta (V)

Tomato Sauce (V)

Chicken Chow Mein

DESSERT STATION
Apple & Berry Crumble with
Custard

Jelly (Vg)

Fresh Fruit (Vg)

FRIDAY KITCHEN FAVOURITES

MAINS
Battered Fish & Chips
Clifton's Classic Mac 'n' Cheese (V)

SIDES
Chips(V)
Minted Peas (V)
Mushy Peas (V)
Curry Sauce (V)

SALAD BAR SELECTION
Buffalo Cauliflower Salad
Kale & Apple Salad
Tartar Salad
Mexican Slaw
Classic Italian Vinaigrette
Buffalo Ranch Dressing
Cucumber
Tomatoes
Mixed Salad

WORLD FOOD BAR
Middle Eastern Vegetable
Soup

Pasta (V)

Tomato Sauce (V)

Messy Mexican Jackets

DESSERT STATION
Tropical Fruit Pavlova Pots

Jelly (Vg)

Fresh Fruit (Vg)

SATURDAY

MAINS
Chicken Pasanda
(Creamy Mild Curry)
Indian Chickpea Curry(V)

SIDES
Cardamom Rice(V)
Turmeric Roasted Cauliflower(V)

SALAD BAR SELECTION
Sweet Potato & Black Bean
Salad
Lime & Herb Vinaigrette
Cucumber
Tomatoes
Mixed Salad

WORLD FOOD BAR

Pasta (V)

Tomato Sauce (V)

DESSERT STATION
Chocolate Brownie & Cream

Jelly (Vg)

Fresh Fruit (Vg)

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SUPPER SUPPER MENU - WEEK 2

(v) vegetarian, (vg) vegan

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MARKET FRESH

SOMETHING SWEET

MONDAY

<p>MAINS Classic Beef Lasagna Aubergine Parmigiana(v) (Oven Baked Aubergine Layered with Tomato Sauce & Cheese)</p> <p>SIDES Garlic Bread (v) Parmesan Crusted Carrots (v) Selection Of Salads(v)</p>	<p>SALAD BAR SELECTION Roasted Beef & Lentil Salad Caesar Potato Salad Pasta Salad Classic Slaw Mustard & Honey Vinaigrette Green Goddess Dressing Cucumber Tomatoes Mixed Salad</p>	<p>WORLD FOOD BAR Pasta (v) Tomato Sauce (v)</p>	<p>DESSERT STATION Brunsviger (Danish Sugar & Spice Bread) Fresh Fruit (vg) Jelly (vg)</p>
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TUESDAY

<p>MAINS Portuguese Pepper & Coriander Pork Tofu Feijoada (v) (Brazilian Tofu Stew)</p> <p>SIDES Flavored Rice(v) Garden Peas (v) Roasted Peppers(v)</p>	<p>SALAD BAR SELECTION Vietnamese Vermicelli Salad Spanish Chickpea Salad Roasted Veg Salad Asian Slaw Paprika & Garlic Vinaigrette Sesame & Lime Dressing Cucumber Tomatoes Mixed Salad</p>	<p>WORLD FOOD BAR Pasta (v) Tomato Sauce (v)</p>	<p>DESSERT STATION Chocolate Brownie Sundaes Fresh Fruit (vg) Jelly (vg)</p>
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WEDNESDAY

<p>MAINS Chicken Swarma Vegan Meatball Skewers(v)</p> <p>SIDES Khobez Bread(v) Pickled Red Cabbage(v) Honey Roasted Carrots (v)</p>	<p>SALAD BAR SELECTION Winter Grain Salad Harvest Quinoa Salad Mediterranean Salad Rainbow Slaw Maple & Balsamic Dressing Orange & Poppy Seed Dressing Cucumber Tomatoes Mixed Salad</p>	<p>WORLD FOOD BAR Pasta (v) Tomato Sauce (v)</p>	<p>DESSERT STATION Classic Clifton Mess Pots Fresh Fruit (vg) Jelly (vg)</p>
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SOMETHING SWEET

THURSDAY

MAINS

! Pizza Planet !
Margarita & BBQ Chicken

SIDES

Wedges(v)
Garlic & Herb Green Beans (v)
Roasted Medley Vegetables (v)

SALAD BAR SELECTION

Roasted Chickpea Salad
Greek Orzo Salad
Potato Salad
Beetroot Slaw
Lemon & Oregano Vinaigrette
Ranch Style Yogurt Dressing
Cucumber
Tomatoes
Mixed Salad

WORLD FOOD BAR

Pasta (v)
Tomato Sauce (v)

DESSERT STATION

Banana & Cinnamon Cake with
Lemon Icing
Fresh Fruit (Vg)
Jelly (Vg)

FRIDAY

MAINS

Gallic Roasted Chicken Kiev Thighs
Mushroom Stroganoff (v)

SIDES

Buttered New Potatoes (v)
Garden Peas (v)

SALAD BAR SELECTION

Buffalo Cauliflower Salad
Kale & Apple Salad
Tartar Salad
Mexican Slaw
Classic Italian Vinaigrette
Buffalo Ranch Dressing
Cucumber
Tomatoes
Mixed Salad

WORLD FOOD BAR

Pasta (v)
Tomato Sauce (v)

DESSERT STATION

Toffee Apple Sponge with Cream
Fresh Fruit (Vg)
Jelly (Vg)

SATURDAY

MAINS

!Wild Wings!
Mix of Juicy 3 Joint Wings
Cauliflower Steaks (v)

SIDES

Wedges (v), Slaw (v), Corn on the Cob (v),
BBQ Beans (v)
Selection of Sauces (v)

SALAD BAR SELECTION

Sweet Potato & Black Bean Salad
Lime & Herb Vinaigrette
Cucumber
Tomatoes
Mixed Salad

WORLD FOOD BAR

Pasta (v)
Tomato Sauce (v)

DESSERT STATION

Chef's Choice
Fresh Fruit (Vg)
Jelly (Vg)

SUNDAY

MAINS

Classic Lamb Hotpot
No-nut Lentil Roast (v)

SIDES

Herb Roasted New Potatoes (v)
Cabbage(v)
Salted Broccoli (v)
Doorstep Bread (v)

SALAD BAR SELECTION

A Selection of Freshly Prepared Salads
Available Daily

WORLD FOOD BAR

Pasta (v)
Tomato Sauce (v)

DESSERT STATION

Chef's Choice
Fresh Fruit (vg)
Jelly (Vg)

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