

LUNCH MENU

The FUTURE of
FOOD

MONDAY

SOUP OF THE DAY
Selection homemade soup of day (V)

BREAD OF THE DAY
Farmhouse loaf and garlic bread

MAIN EVENT
Local sausages, Bubble & Squeak
with Onion Gravy

THE VEG PATCH
Mexican bean stew with sour cream and nachos

BOWL FOOD
Spaghetti with a choice of tomato & pepper sauce
or three cheese sauce with herb beignet

EVERYDAY

Selection of seasonal salads & sides

Fruit fruit

Sandwiches & Rolls

Jacket Potatoes

Selection of hot & cold desserts

Hydration Station offering various non-carbonated drinks

TUESDAY

SOUP OF THE DAY
Selection homemade soup of day (V)

BREAD OF THE DAY
Bloomer

MAIN EVENT
Cantonese Style Sweet & Sour Pork with egg fried with teriyaki
& pickled vegetables

THE VEG PATCH
Cauliflower & Broccoli pakora burger with pickled red cabbage
and minted yoghurt (V)

BOWL FOOD
Penne Marinara with crispy bacon, garlic & herbs and croutons

WEDNESDAY

SOUP OF THE DAY
Selection homemade soup of day (V)

BREAD OF THE DAY
Selection of Focaccia

MAIN EVENT
Roast turkey, pan gravy, Yorkshire pudding
and cranberry sauce

THE VEG PATCH
Creamy potato leek filo topped pie

BOWL FOOD
Macaroni cheese with cheese and onion garlic bread (V)

THURSDAY

SOUP OF THE DAY
Selection homemade soup of day (V)

BREAD OF THE DAY
Selection of homemade bread

MAIN EVENT
Crispy coated garlic & herb chicken breast on a bed of risotto
with Italian dressed salad

THE VEG PATCH
Mediterranean Vegetable baked risotto

BOWL FOOD

Chow main noodle bar with BBQ hoi sin sauce and prawn crackers

FRIDAY

SOUP OF THE DAY
Selection homemade soup of day (V)

MAIN EVENT
Fish and Chip bar
Choice from battered, Steamed and Fishcakes

THE VEG PATCH
Vegetable Quarter Pounder

MAIN EVENT 2
Kimbolton Burger, house pickles, bacon jam and fried onions

Allergen Key: 1. Milk, 2. Fish, 3. Gluten, 4. Peanuts, 5. Tree nuts, 6. Soya, 7. Sesame, 8. Lupin, 9. Shellfish, 10. Molluscs, 11. Egg, 12. Sulphite, 13. Celery, 14. Mustard

MENU IS SUBJECT TO CHANGE SHOULD INGREDIENTS BE UNAVAILABLE