Hindleap Warren Menu

				BREAKFAST MENU			
	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Cereal	No Students	Selection of Cereals	Selection of Cereals	Selection of Cereals	Selection of Cereals	Selection of Cereals	Selection of Cereals
Hot Breakfast		Grilled Back Bacon Fresh Grilled Tomato Fried Egg Toasted Muffin	Grilled Pork Sausages Reduced Sugar & Salt Baked Beans Hash Brown	Continental Breakfast with Bagels, Pastries and Cheese	Grilled Back Bacon Hash Brown Fried Button Mushrooms	Continental Breakfast with Bagels, Pastries and Cheese	Grilled Sausage Hash Browns Reduced Salt & Sugar Baked Beans
Vegetarian		Fried Egg Toasted Muffin	Quorn Sausage with Baked Beans	Pastry Selection	Fried Button Mushrooms	Pastry Selection	Quorn Sausage Hash Browns Baked Beans
Bread		Wholemeal & White Toast with Preserves	Wholemeal & White Toast with Preserves	Wholemeal & White Toast with Preserves	Wholemeal & White Toast with Preserves	Wholemeal & White Toast with Preserves	Wholemeal & White Toast with Preserves
Yoghurt & Fresh Fruit		Fresh Yoghurt with Granola Topping or Honey Fresh Fruit	Fresh Yoghurt with Granola Topping or Honey Fresh Fruit	Fresh Yoghurt with Granola Topping or Honey Fresh Fruit	Fresh Yoghurt with Granola Topping or Honey Fresh Fruit	Fresh Yoghurt with Granola Topping or Honey Fresh Fruit	Fresh Yoghurt with Granola Topping or Honey Fresh Fruit

	LUNCH MENU									
	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday			
Soup	Freshly made Soup	Freshly made Soup of	Freshly made Soup of	Freshly made Soup of	Freshly made Soup of	Freshly made Soup	Freshly made Soup of			
	of the day	the day	the day	the day	the day	of the day	the day			
Main	Dingley Dell Pork Sausages With Onions & Mashed Potatoes Or Fish Fingers Baked Beans	Choice of white or seeded baguette with Sliced Ham Sliced Cheese Egg Mayonnaise Coronation Chicken	Fusilli Pasta with Meatballs in Tomato Sauce Or Quornballs in Tomato Sauce Salad Garlic Bread	Jacket Potato With Mexican Chicken Salsa Grated Cheese Baked Beans	MSC Battercrisp Cod with Lemon & Tartare Sauce Chips Peas Baked Beans	Jacket Potatoes with Chilli con Carne Grated Cheese or Baked Beans Side Salad Coleslaw	Roast Chicken with Gravy Roast Potatoes Fresh Carrots Fresh Cabbage			
Vegetarian Option	Vegetable Tart with pesto	As above	As above	As above	Chef's Bean Burger in a Bun	As above	Roasted Vegetable & Coriander Bake			
Dessert	Fresh Fruit Salad Yoghurt Pots	Lemon Drizzle Cake Yoghurt Pots	Yoghurt Pots	Carrot Cake Yoghurt Pots	Yoghurt Pots	Yoghurt Pots	Apple Crumble with Custard Yoghurt Pots			
	Fresh Whole Fruit Fresh Sliced Fruit	Fresh Whole Fruit Fresh Sliced Fruit	Fresh Whole Fruit Fresh Sliced Fruit	Fresh Whole Fruit Fresh Sliced Fruit	Fresh Whole Fruit Fresh Sliced Fruit	Fresh Whole Fruit Fresh Sliced Fruit	Fresh Whole Fruit Fresh Sliced Fruit			

Hindleap Warren Menu

			SUPPER	MENU			
	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Main Course Choice 1	Roast Chicken	Lamb & Vegetable Pie	Honey Baked Gammon	Chicken Korma	Grilled Sausages	Chicken and sweet corn Pizza	No Students
	Roast Potatoes	New Potatoes	Herby New Potatoes	Boiled Rice	Chips	Jacket Wedges	
	Fresh Sliced Carrots Fine Green Beans Gravy	Sweetcorn	Gravy	Mango Chutney Dahl	Baked Beans Fried Onions	Chunky Courgettes	
Main Course Choice 2		Chicken and Bacon Tomato Pasta Bake	Cottage Pie Broccoli Florets	Beef Lasagne	See above	Beef Balti with Rice	
Vegetarian Option	Roast vegetable Crumble	Tomato, Basil & Mozzarella Pizza	Quorn Cottage Pie	Quorn Mild Korma Dahl	Vegetarian Sausages	Macaroni Cheese	
Dessert	Jam Doughnuts	Chocolate Sponge with Chocolate Sauce	Bramley Apple Pie & Custard	Fruits of the Forest Crumble & Custard	Yoghurt	Marbled Sponge & Custard	
	Yoghurt Fresh Whole Fruit Fresh Sliced Fruit	Fresh Whole Fruit Fresh Sliced Fruit	Yoghurt Fresh Whole Fruit Fresh Sliced Fruit				

We are a nut free centre. All meat served at the weekend is halal.

We often cater for special diets and are happy to work with you to ensure we can provide suitable food for the needs of your group. To help us do this it is extremely helpful to receive dietary information about your group at least a week prior to your visit.

If you have any queries regarding the menu please feel free to contact our Catering Manager Pam Pearce-Forder on 01342 828217. The best time to contact her is in the morning between 9 and 12.