**CATERED ACCOMMODATION**

**CATERED HALLS MENU:** DINNER 2 courses: Soup & Main Course OR Main Course & Dessert

<table>
<thead>
<tr>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
<th>Friday</th>
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<tbody>
<tr>
<td>ROAST PEPPER AND TOMATO (VE)(GF)</td>
<td>PEA AND MINT (VE)(GF)</td>
<td>LEEK AND POTATO (VE)(GF)</td>
<td>CARROT AND CORIANDER (VE)(GF)</td>
<td>TOMATO (VE)(GF)</td>
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**Select 1 main course**

- ROAST PEPPER AND TOMATO WITH GARLIC BREAD
- MAPLE AND SWEET CHILLI CHICKEN KEBAB WITH FLAT BREAD & THAI SALAD
- VEGETABLE LASAGNE WITH GARLIC BREAD (V)(VE) AVAILABLE
- VEGETARIAN SAUSAGES WITH SAUTED GREENS AND RED FIRE RAGOUT (VE)
- JACKET POTATO AND 2 FILLINGS
- SALAD FROM THE SALAD BAR

- PIRIPIRI CHICKEN WITH SWEET POTATO AND CORN SALSA GARNISH
- COTTAGE PIE (GF)
- VEGETARIAN COTTAGE PIE (VE)
- PIZZA NIGHT
- CHORIZO & SWEETCORN PIZZA
- MUSHROOM & SPINACH PIZZA (V) (VE) AVAILABLE
- JACKET POTATO AND 2 FILLINGS
- SALAD FROM THE SALAD BAR

**Select 2 sides**

- POTATO, RICE OR VEGETABLES

**Select 1 dessert**

- APPLE CRumble COLD DESSERTS FRESH FRUIT VEGAN DESSERT
- WAFFLE WITH CARAMEL COLD DESSERTS FRESH FRUIT VEGAN DESSERT
- STICKY TOFFEE PUDDING COLD DESSERTS FRESH FRUIT VEGAN DESSERT
- JAM SPONGE WITH CUSTARD COLD DESSERTS FRESH FRUIT VEGAN DESSERT
- CHOCOLATE PUDDING COLD DESSERTS FRESH FRUIT VEGAN DESSERT

Menus may be subject to change in response to seasonal variation / supplier ‘stock outs’ / customer feedback

(V) – Vegetarian option (VE) – Vegan option (GF) – Gluten Free