



BEDALES LUNCH MENU – Week One

22nd April, 13th May, 10th June, 1st July

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Homemade Soup	Soup of the Day	Soup of the Day	Soup of the Day	Soup of the Day	Soup of the Day	---	---
Classic Main	Teriyaki Beef	Lemon Pepper Chicken in a Tarragon sauce	Summer Vegetable & Bean Linguine Bolognese	Roast Beef & Yorkshire Puddings with Horseradish and Gravy	Hand Battered Cod Fillets Scampi, Lemon & Tartare Sauce	Breast of Chicken Burger in a Floured Bap	Chef's Roast of the Day with all the Trimmings
Vegetarian	Tempura Vegetables	Fennel and Cherry Tomato Crumble Gratin	Roasted Mediterranean Lasagne	Moroccan Cous Cous Filled Peppers	Battered Vegetarian Sausages	Spicy Bean Burger in a Floured Bap	Vegan Nut Free Cutlets
Jacket Potato & Pasta Bar	Wholemeal Fusilli Creamy Tomato Baked Beans Grated Cheddar	Penne Red Pepper Baked Beans Grated Cheddar	Wholemeal Fusilli Tomato & Basil Baked Beans Grated Cheddar	Wholemeal Fusilli Tomato & Basil Baked Beans Grated Cheddar	Wholemeal Fusilli Creamy Pesto Baked Beans Grated Cheddar	---	---
Carbohydrates	Mushroom Chow Mein	Lyonnais Potatoes	Garlic Bread	Rosemary Roasted Potatoes	Chunky Chips	Mild Chilli Wedges	Roast Potatoes
Vegetable Choice	Tenderstem Broccoli	Roasted Medley of Vegetables	Corn Cobs	Buttered Cabbage Baton Carrots Cauliflower Cheese	Garden Peas Baby Roasted Garlic Tomatoes	Spicy Sweetcorn	Cauliflower Cheese Baton Carrots Garden Peas
Dessert	Lemon Meringue Pie	Chocolate Sponge with Chocolate Sauce	Red Cherry Pie & Custard	Fruit Bandes with Cream	Strawberry Sponge Gateaux	Selection of Homemade Cakes	Chef's Choice

A SELECTION OF HOMEMADE BREAD, SALADS, MIXED FRUITS, COLD DESSERTS & YOGURTS AVAILABLE DAILY



BEDALES SUPPER MENU – Week One

22nd April, 13th May, 10th June, 1st July

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Homemade Bread	Assorted Bread Basket	Assorted Bread Basket	Assorted Bread Basket	Assorted Bread Basket	Assorted Bread Basket	Assorted Bread Basket	BBQ Night
Classic Main	Seafood & Chicken Paella	Mini Beef Meatballs in a Tomato Sauce	Hoisin Pork with Chinese Vegetables	Lamb, Coriander & Chilli Cutlets with Pea Puree	Thai Red Chicken & Lemongrass Curry	Chef's Special	BBQ Night
Vegetarian	Spanish Potato Tortilla	Mini Falafel Balls in a Tomato Sauce	Vegetable & Soy Stir Fry	Caramelised Red Onion Tart with Balsamic & Goats Cheese	Green Bean & Butternut Squash Mild Thai Green Curry	Chef's Special	BBQ Night
Carbohydrates	Assorted Focaccia Bread	Spaghetti	Sticky Noodles Prawn Crackers	Harissa Potatoes	Fragrant Jasmine Rice	Chef's Special	BBQ Night
Vegetable Choice	Spanish Salads	Mixed Salads	Spring Rolls Pak Choi	Grilled Tomatoes & Portobello Mushrooms	Vegetable Samosas	Chef's Special	BBQ Night

A SELECTION OF FRESH SEASONAL FRUITS & YOGURTS AVAILABLE DAILY



BEDALES LUNCH MENU – Week Two

29th April 20th May, 17th June

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Homemade Soup	Soup of the Day	Soup of the Day	Soup of the Day	Soup of the Day	Soup of the Day	---	---
Classic Main	BBQ Pork Steaks	Stir Fried Beef in a Hoisin Sauce	Spinach & Butternut Squash Strudel with a Red Wine Sauce	Turkey Escalope with a Citrus Honey Sauce	Hand Battered Cod Chalk Stream Trout Fillet with lemon Butter and Caper Sauce	Assorted Stone Baked Vegetarian Pizzas	Chef's Roast of the Day with all the Trimmings
Vegetarian	Southern Italian Ratatouille	Aubergine & String Bean Stir Fry with Black Bean Sauce	Vegan Mushroom Pie with Ale & Lentils	Roasted Squash & Sweet Potato Risotto with Parmesan	Summer Vegetable & Herb Quiche	Assorted Stone Baked Vegetarian Pizzas	Vegan Toad in the Hole with Gravy
Jacket Potato & Pasta Bar	Wholemeal Fusilli Creamy Tomato Baked Beans Grated Cheddar	Penne Arrabbiata Baked Beans Grated Cheddar	Wholemeal Fusilli Tomato & Basil Baked Beans Grated Cheddar	Penne Red Pepper Baked Beans Grated Cheddar	Wholemeal Fusilli Creamy Pesto Baked Beans Grated Cheddar	---	---
Carbohydrates	Sautéed Sweet Potatoes	Egg Fried Rice	Creamy Mustard Mashed Potatoes	Roasted New Potatoes with Sea Salt & Thyme	Thick Cut Chips New Potatoes	Mixed Herb & Chilli Spiced Wedges	Roast Potatoes
Vegetable Choice	Battered Onion Rings Sautéed Leeks	Stir Fried Broccoli with Soy & Sesame Seeds	Garden Peas Carrots	Roasted Courgettes Sweetcorn	Petit Pois	Baked Beans	Cauliflower Cheese Baton Carrots Garden Peas
Dessert	Chocolate Tart with Crème Fraiche	Summer Pudding with Cream	Pear & White Chocolate Crumble & Custard	Fresh Strawberry Mousse	Treacle Tart & Custard	Selection of Homemade Cakes	Chef's Choice

A SELECTION OF HOMEMADE BREADS, SALAD BAR, CUT FRUITS & COLD DESSERTS AVAILABLE DAILY



BEDALES SUPPER MENU – Week Two 29th April 20th May, 17th June

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Homemade Bread	Assorted Bread Basket	Assorted Bread Basket	Assorted Bread Basket	Assorted Bread Basket	Assorted Bread Basket	Assorted Bread Basket	BBQ Night
Classic Main	Ultimate Meatless Flatbread Kebabs	Assorted Ploughman's	Minute Steaks with Caramelised Onions and Tomato Salsa	Lamb Chilli, Cheese & Tortilla Bake	Sweet Thai Pulled Pork Fajitas with Salads and Dips	Chef's Special	BBQ Night
Vegetarian	The Meatless Farm's Awesome Nachos	Cheese Ploughman's	Creamy Mushrooms on Toasted Ciabatta	Jack Fruit Vegetable Nachos with Tomato Salsa	Mixed Vegetable Fajitas with Salads & Dips	Chef's Special	BBQ Night
Carbohydrates	Turkish Spiced Potatoes & Onions	Rustic Bread	Sautéed Herby Potatoes	Garlic & Herb Bread	Salt 'n' Pepper Wedges	Chef's Special	BBQ Night
Vegetable Choice	Halloumi & Roasted Vegetable Medley	Salads, Apples & Pickles	Roasted Mushrooms & Cherry Tomatoes	Garlic Green Beans	Mixed Salads	Chef's Special	BBQ Night

A SELECTION OF FRESH SEASONAL FRUITS & YOGURTS AVAILABLE DAILY

A SELECTION OF SALADS, MIXED FRUITS, COLD DESSERTS & YOGURTS AVAILABLE DAILY



BEDALES LUNCH MENU – Week Three 6th May, 3rd - 24th June

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Homemade Soup	Soup of the Day	Soup of the Day	Soup of the Day	Soup of the Day	Soup of the Day	---	---
Classic Main	Chicken Katsu Curry	Trio of Old English Butcher's Sausages with Onion Gravy	Grilled Lamb Cutlets with Houmous	Roasted Tomato & Garlic Tart	Hand Battered Cod Seared Loin of Tuna Steak with Lemon and Herbs	Beef Burgers in a Sourdough Bun	Chef's Roast of the Day with all the Trimmings
Vegetarian	Vegan Vegetable & Bean Schnitzels	Vegan Sausages with Apple, Mustard & Thyme Sauce	Roasted Red Pepper, Aubergine & Feta Cheese Wraps	Wild Mushroom Gratin	Camembert & Spinach Parcels	Breaded Vegetable Burgers in a Sourdough Bun	Aubergine & Courgette Charlotte with Rustic Tomatoes
Jacket Potato & Pasta Bar	Wholemeal Fusilli Creamy Tomato Baked Beans Grated Cheddar	Penne Arrabbiata Baked Beans Grated Cheddar	Wholemeal Fusilli Creamy Pesto Baked Beans Grated Cheddar	Penne Red Pepper Baked Beans Grated Cheddar	Wholemeal Fusilli Creamy Pesto Baked Beans Grated Cheddar	---	---
Carbohydrates	Japanese Noodles	Creamy Mashed Potatoes	Moroccan Spiced Rice	Roasted Mini Potatoes	French Fries Minted New Potatoes	Sautéed Potatoes	Thyme Roasted Potatoes
Vegetable Choice	Sesame Pak Choi	Sweetcorn Buttered Leeks	Sautéed Courgettes, Lemon and Red Peppers	Broccoli, French Bean and Pea Medley	Garden Peas	Barbecue Beans Green Tossed Salad	Spring Greens Cauliflower Cheese Baton Carrots
Dessert	Tiramisu	Apple & Cinnamon Crumble & Custard	Fresh Fruit Salad with Cream	Churros with Chocolate Sauce	Apple Pie & Custard	Homemade Cakes	Chef's Choice

A SELECTION OF HOMEMADE BREADS, SALAD BAR, CUT FRUITS & COLD DESSERTS AVAILABLE DAILY



BEDALES SUPPER MENU – Week Three 6th May, 3rd, 24th June

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Homemade Bread	Assorted Bread Basket	Assorted Bread Basket	Assorted Bread Basket	Assorted Bread Basket	Assorted Bread Basket	Assorted Bread Basket	BBQ Night
Classic Main	Roast Beef & Yorkshire Puddings	Vegan Mexican Tacos	Pizza Night	Pork Patties with a Sweet Thai Chilli Sauce Pickled Carrot & Mooli	Next Level Lamb & Pancetta Bolognese with Parmesan	Chef's Special	BBQ Night
Vegetarian	Fricassee of Eggs with Fiorentina Sauce	Mexican Bean Casserole	Pizza Night	Mediterranean Pasta Bake	Chickpea Falafel Balls with a Tomato Ragu	Chef's Special	BBQ Night
Carbohydrates	Roasted Potatoes	Mexican Spiced Cous Cous	French Fries	Jacket Potato Wedges	Spaghetti Garlic Bread	Chef's Special	BBQ Night
Vegetable Choice	Buttered Spring Greens Baton Carrots	Tomato & Onion Salsa Guacamole	Mini Corn Cobbets	Herb Spring Onion & Cucumber Salad Mini Corn Cobbets	Roasted Mixed Peppers	Chef's Special	BBQ Night

A SELECTION OF FRESH SEASONAL FRUITS & YOGURTS AVAILABLE DAILY