

ARDINGLY COLLEGE SUMMER MENU 2022 WEEK 1

MONDAY

BREAKFAST

Grilled Bacon
Cheese Omelette
Potato of the Day
Baked Beans

Mushrooms
A selection of Pastries

TUESDAY

BREAKFAST

Cumberland Sausage
Grilled Bacon
Scrambled Eggs
Potato of the Day

Baked Beans
A selection of Pastries

WEDNESDAY

BREAKFAST

Grilled Bacon
Fried Egg
Breakfast Bruschetta's
Continental meat and cheese choices

A selection of Pastries

THURSDAY

BREAKFAST

Smoked Streaky Bacon
Cumberland Sausage
Poached Eggs
Potato of the Day

Baked Beans
A selection of Pastries

FRIDAY

BREAKFAST

Sausage Patty
Plum Tomatoes
Eggy Bread
Potato of the day

Breakfast Hash
A selection of Pastries

SATURDAY

BREAKFAST

Grilled Bacon
Cumberland Sausage
Scrambled Egg
Potato of the Day

Baked Beans
A selection of Pastries

SUNDAY

BRUNCH

Grilled Streaky Bacon
Cumberland Sausage
Fried Eggs
Potato Rostis
BBQ Baked Beans

Mushrooms
A selection of Pastries

A choice of fruit juice, tea, coffee, semi-skimmed milk, chilled water plain and natural fruit flavoured, toast, cereals and condiments are available for breakfast daily

LUNCH

Pork Mince & Ricotta Rigatoni

Sautéed Haddock with Summer Vegetables

Vegetable Chow Mein

Herby New Potatoes

Courgettes

Sweetcorn

Chocolate Chip Sponge & Chocolate Sauce

LUNCH

Loaded Beef Nachos

Thai Prawn & Cod Fishcakes

Spanish inspired Vegetable Paella

Sauté Potatoes

Roasted Carrots

Garden Peas

Assorted Cold Sweets

LUNCH

Hot Dogs, Meat and Vegetarian

Vegetarian Bolognese

Waffle Fries

Sauteed Onion

Mixed Green Vegetables

Freshly made Yoghurt with assorted toppings

LUNCH

Pesto or plain Salmon with Baked Mediterranean Veg

Authentic Thai Red Beef Curry

Vegetable Ravioli

Asian Slaw

Greek Salad

Potato Salad

Pear & Chocolate Crumble with Cream

LUNCH

100% Cod Fish Fingers or Chicken Goujons

Vegan Jackfruit Massaman Curry

Sausage Rolls

Basmati Rice, Chips

Peas

Baked Beans

Golden Syrup Sponge & Custard

LUNCH

Assorted Flatbreads

Handmade Chicken Kebabs

Pasta Arrabiatta (V)

Rosemary Garlic Potatoes

Roasted Courgettes

Steamed Carrots

Iced Lollies

LUNCH

Wings & Ribs

Sweet Potato Cassolet

Onion Rings

Potato Dippers

Sautéed Leeks

Coleslaw

Fresh Fruit

A lighter jacket potato option, freshly made salads, fresh fruit, chilled plain and natural fruit flavoured water are available for lunch daily

SUPPER

Freshly made Soup with Artisan Breads

Persian Chicken with Spiced Yoghurt

Vegetable Peccadillo & Herb Dumplings

Baked Herby Potatoes

Mixed Vegetables

Assorted Fruit Smoothies

Fresh Fruit

SUPPER

Freshly made Soup with Artisan Breads

Filled Flatbreads Flat Breads:

Chilli Lamb or Chicken Chorizo & Pepper

Vegetable Cannelloni

Pilau Rice

Baked Broccoli

Fresh Fruit

SUPPER

Freshly made Soup with Artisan Breads

Chicken Kiev

Mixed Bean & Vegetable Fajita

Mashed Potato

Fine Green Beans

Onion Rings

Fresh Fruit

SUPPER

Freshly made Soup with Artisan Breads

BBQ Pulled Pork Fajita

Smoky Vegetable Meatball Bake

New Potatoes

Corn on the cob

Stir Fry Veg

Fresh Fruit

SUPPER

Freshly made Soup with Artisan Breads

Ramen Bar

Veggie Tortilla Bowls

Baked Jacket Wedges

Mixed Salad

Fresh Fruit

SUPPER

Freshly made Soup with Artisan Breads

Ham & Cheese Panier

Vegetarian Nachos

Roasted Sweet Potato

Sweetcorn

Kale

Banoffee Pie

SUPPER

Freshly made Soup with Artisan Breads

AFC / Ardingly Fried Chicken

Veggie Nuggets

Seasoned Chips

Baby Corn, Onion Rings

BBQ Beans, Coleslaw

Fresh Fruit

ARDINGLY COLLEGE SUMMER MENU 2022 WEEK 2

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
BREAKFAST	BREAKFAST	BREAKFAST	BREAKFAST	BREAKFAST	BREAKFAST	BRUNCH
Grilled Bacon	Black Pudding	Grilled Bacon	Grilled Bacon	Grilled Bacon	Grilled Bacon	Grilled Streaky Bacon
Cumberland Sausage	Cumberland Sausage	Scrambled Egg	Cumberland Sausage	Cumberland Sausage	Cumberland Sausage	Cumberland Sausage
Poached Eggs	Fried Eggs	Potato of the day	Freshly made Omelette	Egg Muffins	Scrambled Egg	Breakfast Hash
Potato of the Day	Potato of the Day	Fresh cut seasonal Fruit Selection	Potato of the Day	Fried Bread	Potato of the Day	Fried Eggs, Potato Rostis
Baked Beans	Baked Beans	A selection of Pastries	Baked Beans	Mushrooms	Baked Beans	Beans, Mushrooms
A selection of Pastries	A selection of Pastries	Breakfast Parfaits	A selection of Pastries	A selection of Pastries	A selection of Pastries	Croissants, Petit Pains
<i>A choice of fruit juice, tea, coffee, semi-skimmed milk, chilled water plain and natural fruit flavoured, toast, cereals and condiments are available for breakfast daily</i>						
LUNCH	LUNCH	LUNCH	LUNCH	LUNCH	LUNCH	LUNCH
Pork & Beef Meatballs in a Tomato Sauce	Roast Chicken Pieces	Beef Bolognese	Hunters or plain Chicken	100% Cod Fish Fingers or Chicken Goujons	Chicken Burger	Chilli Chicken with Pockets
Spinach & Paneer Pulao	Vegetable Caesar Salad	Pan Seared Cod with Spanish Chorizo	Vegetable Tartlets	Roasted Vegetable Quiche	Vegetable Cannelloni	Goan Pangasius on seasoned CousCous
Baked New Potatoes	Loaded Vegetable Nachos	Vegetarian Bolognese	Gnocchi Formaggio	Cheese Vegetable Milanese With a Tomato Salsa	French Fries	Vegan Spicy Mexican Bean Roll
Oven Baked Courgettes	Roast Potatoes	Pasta Alforno	Lemon Thyme Potatoes	Chips	Baby Corn Cobs	Herby New Potatoes
Cauliflower	Roasted Beetroot	Balsamic Potatoes	Peas	Beans	Baked Courgettes	Broccoli
	Mange Tout	Broccoli / Cauliflower	Cabbage Stir Fry	Sweetcorn		Baked Root Vegetables
White Chocolate, Pear & Raspberry Crumble	Cheese & Biscuits	Lemon Meringue Pie & Cream	Assorted Cold Sweets	Apple Pie & Custard	Ice Cream Sundaes	
<i>A lighter jacket potato option, freshly made salads, fresh fruit, chilled plain and natural fruit flavoured water are available for lunch daily</i>						
SUPPER	SUPPER	SUPPER	SUPPER	SUPPER	SUPPER	SUPPER
Freshly made Soup with Artisan Breads	Freshly made Soup with Artisan Breads	Freshly made Soup with Artisan Breads	Freshly made Soup with Artisan Breads	Freshly made Soup with Artisan Breads	Freshly made Soup with Artisan Breads	Freshly made Soup with Artisan Breads
Butter Chicken Curry	Ginger & Lemon Pork with Red Peppers, Mange Tout	Chilli Hot Dog with toppings	Spicy Turkey Fajita	Pizza Night	Sausage Ragù with Potato Gnocchi	Build your own Burrito Flavoured Wraps
Sweet Potato Lentil Lasagne	Beef with Plum Sauce	Tuscan Chicken Pieces	Sweet Potato, Biriyani with a Tandoori Butter Sauce	2 choices of Chefs toppings	Roasted Vegetable Frittata (V)	Chilli Beef & Beans Mexican "street" corn
Braised Rice	Tofu Stir Fry	Red Thai Vegetable Curry with Jasmine Rice	Rosemary Garlic Roasted Potatoes	Margarita Pizza	Saute Potatoes	Peri Peri Salted Chips Spice & Lime Rice
Sweetcorn,	Noodles, Egg Fried Rice	Jacket Wedges	Sauteed Greens	French Fries	Cauliflower Cheese	Rainbow Slaw Mixed Salad
Broccoli	Spring Rolls, Prawn Crackers	Roasted Mediterranean Vegetables	Sweetcorn	Ardingly Pimped Salad	Muller Corner Yoghurts	Fresh Fruit
Fresh Fruit	Yoghurt Bar	Fresh Fruit	Fresh Fruit	Fresh Fruit		