



DUNHURST LUNCH MENU

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	Margherita Pizza	Roast Beef & Yorkshire Puddings with Horseradish and Gravy	Hand Battered Cod Fillets Scampi, Lemon & Tartare Sauce	Breast of Chicken Burger in a Floured Bap	---
Vegetarian	Sweet & Sour Vegetables	Fennel and Cherry Tomato & Olive Gratin	Ravioli Porcini with Sundried Tomato, Spinach & Parmesan Cream	Vegan Lentil & Seed Roast	Battered Vegetarian Sausages	Spicy Bean Burger in a Floured Bap	---
Jacket Potato & Pasta Bar	Wholemeal Fusilli Creamy Tomato Baked Beans Grated Cheddar	Penne Arrabiata Vegan Chilli Grated Cheddar	Tricolour Pasta Basil Pesto Baked Beans Grated Cheddar	WORLD CUISINE DAY	Fusilli Pasta Creamy Tomato Baked Beans Grated Cheddar Tartare Sauce & Lemon Wedges	---	---
Carbohydrates	Mushroom Chow Mein	Lyonnais Potatoes	Garlic Bread	Rosemary Roasted Potatoes	Chunky Chips	Mild Chilli Wedges	---
Vegetable Choice	Tenderstem Broccoli	Roasted Medley of Vegetables	Corn Cobs Italian salad	Buttered Cabbage Baton Carrots Cauliflower Cheese	Garden Peas Baby Roasted Garlic Tomatoes	Spicy Sweetcorn	---
Dessert	Fresh Fruit Salad	Chocolate Sponge with Chocolate Sauce	Assorted Melon	Fruit Banded with Cream	Selection of Summer Berries	Selection of Homemade Cakes	---

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



DUNHURST SUPPER MENU

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	Assorted Bread Basket
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	Boarders' Choice	Boarders' Nice Tea
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	Boarders' Choice	Boarders' Nice Tea
Carbohydrates	Assorted Focaccia Bread	Spaghetti	Sticky Noodles Prawn Crackers	Harissa Potatoes	Fragrant Jasmine Rice	Boarders' Choice	Boarders' Nice Tea
Vegetable Choice	Spanish Salads	Mixed Salads	Spring Rolls Pak Choi	Grilled Tomatoes & Portobello Mushrooms	Vegetable Samosas	Boarders' Choice	Boarders' Nice Tea

A SELECTION OF FRESH SEASONAL FRUITS & YOGURTS AVAILABLE DAILY



DUNHURST LUNCH MENU 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	WORLD CUISINE DAY	Hand Battered Cod Chalk Stream Trout Fillet with lemon Butter and Caper Sauce	Assorted Stone Baked Vegetarian Pizzas	---
Vegetarian	Southern Italian Ratatouille with Borlotti Beans	Aubergine & String Bean Stir Fry with Black Beans	Vegan Mushroom Pie with Ale & Lentils	WORLD CUISINE DAY	Summer Vegetable & Herb Quiche	Assorted Stone Baked Vegetarian Pizzas	---
Jacket Potato & Pasta Bar	Wholemeal Fusilli Creamy Tomato Baked Beans Grated Cheddar	Tricolour Pasta Basil Pesto Baked Beans Grated Cheddar	Penne Arrabiata Vegan Chilli Grated Cheddar	WORLD CUISINE DAY	Fusilli Creamy Tomato Baked Beans Grated Cheddar	---	---
Carbohydrates	Sautéed Sweet Potatoes	Egg Fried Rice	Creamy Mustard Mashed Potatoes	WORLD CUISINE DAY	Thick Cut Chips New Potatoes	Mixed Herb & Chilli Spiced Wedges	---
Vegetable Choice	Battered Onion Rings Sautéed Leeks	Stir Fried Broccoli with Soy & Sesame Seeds	Garden Peas Carrots	WORLD CUISINE DAY	Petit Pois	Baked Beans	---
Dessert	Fresh Fruit Salad	Summer Pudding with Cream	Assorted Melon	WORLD CUISINE DAY	Selection of Summer Berries	Selection of Homemade Cakes	---

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



DUNHURST 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	Assorted Bread Basket
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	Boarders' Choice	Boarders' Nice Tea
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	Boarders' Choice	Boarders' Nice Tea
Carbohydrates	Turkish Spiced Potatoes & Onions	Rustic Bread	Sautéed Herby Potatoes	Garlic & Herb Bread	Salt 'n' Pepper Wedges	Boarders' Choice	Boarders' Nice Tea
Vegetable Choice	Halloumi & Roasted Vegetable Medley	Salads, Apples & Pickles	Roasted Mushrooms & Cherry Tomatoes	Garlic Green Beans	Mixed Salads	Boarders' Choice	Boarders' Nice Tea

A SELECTION OF FRESH SEASONAL FRUITS & YOGURTS AVAILABLE DAILY



DUNHURST 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	Build Your Own Burgers	---
Vegetarian	Vegan Vegetable & Bean Schnitzels	Vegan Sausages with Apple, Mustard & Thyme Sauce	Roasted Red Pepper, Aubergine & Feta Cheese Wraps	Wild Mushroom & Tofu Gratin	Camembert & Spinach Parcels	Build Your Own Burgers	---
Jacket Potato & Pasta Bar	Wholemeal Fusilli Creamy Tomato Baked Beans Grated Cheddar	Penne Arrabiata Vegan Chilli Grated Cheddar	Tricolour Pasta Basil Pesto Baked Beans Grated Cheddar Gravy	WORLD CUISINE DAY	Wholemeal Fusilli Creamy Tomato Baked Beans Grated Cheddar		---
Carbohydrates	Japanese Noodles	Creamy Mashed Potatoes	Moroccan Spiced Rice	Roasted Mini Potatoes	French Fries Minted New Potatoes	Spiced Wedges	---
Vegetable Choice	Sesame Pak Choi	Sweetcorn Buttered Leeks	Sautéed Courgettes, Lemon and Red Peppers	Broccoli, French Bean and Pea Medley	Garden Peas	Assorted Salads	---
Dessert	Fresh Fruit Salad	Apple & Cinnamon Crumble & Custard	Assorted Melon	Churros with Chocolate Sauce	Selection of Summer Berries	Homemade Cakes	---



DUNHURST 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	Assorted Bread Basket
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	Boarders' Choice	Boarders' Nice Tea
Vegetarian	Fricassee of Eggs with Fiorentina Sauce	Mexican Bean Casserole	Pizza Night	Mediterranean Pasta Bake	Chickpea Falafel Balls with a Tomato Ragu	Boarders' Choice	Boarders' Nice Tea
Carbohydrates	Roasted Potatoes	Mexican Spiced Cous Cous	French Fries	Jacket Potato Wedges	Spaghetti Garlic Bread	Boarders' Choice	Boarders' Nice Tea
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	Boarders' Choice	Boarders' Nice Tea

A SELECTION OF FRESH SEASONAL FRUITS & YOGURTS AVAILABLE DAILY