











The Hub summer term week 2 dinner menu - weeks commencing 12/5, 26/5 and 9/6/25

Menu Course	Monday	Tuesday	Wednesday	Thursday	Friday
Soup	 Spicy Lentil	 Cauliflower Cheese	 Roast Red Pepper	 Sweet Potato, Chilli and Coconut	 Tomato and Basil
	Bread Roll Selection	Bread Roll Selection	Bread Roll Selection	Bread Roll Selection	Bread Roll Selection
	Salad/Soup Toppings	Salad/Soup Toppings	Salad/Soup Toppings	Salad/Soup Toppings	Salad/Soup Toppings
	Butter Portion	Butter Portion	Butter Portion	Butter Portion	Butter Portion
	Flora Portion	Flora Portion	Flora Portion	Flora Portion	Flora Portion
Fish and Chips					Breaded Cod with Lemon and Homemade Tartare Sauce
Hot Grab & Go	 Cornish Pasty	 Hoisin Turkey and Pepper Stir Fried Rice	  Jacket Potato	 Bacon, Brie and Caramelised Red Onion Toastie	
	Vegan Cornish Pasty	Sweet Chilli Tofu and Vegetable Stir-Fried Rice	Grated Cheese	Cheese & Balsamic Shallot Toastie	
			Jacket Potato with Tuna Mayonnaise and Cheese		
			Baked Beans		
Meat Main Course	Katsu Chicken Fillets (halal)	Meatball Pasta Bake	Black Bean Chicken (halal)	Chilli Con Carne	Battered Chicken Bites with BBQ Sauce
					Chipotle Roast Chicken (halal)
Vegan Main Course	 Pulled Mushroom Katsu	 Pasta with Vegan Meatballs	 Tofu and Aubergine in a Black Bean Sauce	 Vegetable Chilli	Battered Tofu Fillet with Vegan Tartare
					Curry Battered Vegetarian Sausage
Sides	Brown and White Rice	Garlic Bread	Mushroom Fried Rice	Mexican Spicy Rice	Chips
	Sauteed Broccoli with Chilli	Italian Roasted Vegetables	Stir Fry Vegetables	Mexicorn	Garden Peas
	Glazed Lemon Carrots	Chinese Leaf with Garlic and Soy Sauce	Prawn Crackers	Tortilla Chips	Mushy Peas
	Mashed Potato	Vegetable Spring Roll		Stuffed Jalapenos	Baked Beans
	Baked Beans			Homemade Jacket Wedges	
				Baked beans	

Salads	 Spring Salad Bar	 Spring Salad Bar	 Spring Salad Bar	 Spring Salad Bar	 Spring Salad Bar
Hot Dessert	Pear Crumble and Custard	Syrup Sponge and Custard	Cherry Pie and Custard	Chocolate Fudge Cake with Chocolate Sauce	Churros with Chocolate Sauce
Cold Dessert	Banoffee Pie	Key Lime Pie	Mars Bar Cheesecake Pots	Millionaires Shortbread	Pecan Blondies
	Cookie Cheesecake				Millionaires Shortbread
Fruit	 Banana	 Banana	 Banana	 Banana	 Banana
	Red Apples	Red Apples	Red Apples	Red Apples	Red Apples
	Green Apples	Green Apples	Green Apples	Green Apples	Green Apples
	Oranges	Oranges	Oranges	Oranges	Oranges
	Melon Pots	Melon Pots	Melon Pots	Melon Pots	Melon Pots
	Pineapple Pot	Pineapple Pot	Pineapple Pot	Pineapple Pot	Pineapple Pot



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Every dish with an Eat Well logo supports a balanced diet so you can be sure you are making a healthier choice.



Sustainable dining: dishes with this logo have the lowest carbon footprint.