

WEEKLY MENU

the
TERRACE
KITCHEN

WC 20th JANUARY

COOKED BREAKFAST

AVAILABLE DAILY: Smoked bacon, Cumberland sausage, black pudding, Portobello flat mushroom, cherry tomato on the vine, baked beans & free range eggs cooked to order

BREAKFAST PRE-MADES

Checkout our deli counter for today's meat and vegetarian breakfast pre-mades.

PORRIDGE, CEREAL & BAKERY

Porridge, cereal and a selection of artisan pastries and bakes will be available daily.

TOAST STATION

Selection of artisan and breads: London bloomer / Brioche bagels / Breakfast muffins / Crumpets / White and malted brown sliced loaf served with jams and preserves, peanut butter, nut free butters, marmite or organic chocolate spread

DELI SANDWICHES

Crispy bacon, cheese and caramelised onion

Brie, vine tomato & red pesto

Roast topside of beef, horseradish mayo, vine tomato, rocket

Chickpea falafel, cucumber, baby spinach, hummus with pickle red cabbage

HOMEMADE SOUP

MON: Red lentil and chickpea & Thyme and maple glazed parsnip

TUES: Butternut and apple with chestnut crumb & roasted cauliflower

WED: Zaatar spiced carrot & Vine tomato, butter bean and orzo pasta

THUR: Creamy sweetcorn and chive chowder & Spiced pumpkin

FRI: Winter vegetable broth

BREAD & TOPPINGS

Artisan bread, crispy onions, thyme and garlic croutons

JACKET POTATO

King Edwards and sweet potatoes available daily with a variety of toppings.

HEALTHY HOT PROTEIN

MON: Salmon & dill fish cake with lemon, caper mayo

TUES: Oregano & thyme chicken thighs with saffron aioli

WED: Sweet potato falafel skewers with chunky tomato salsa

THUR: Spiced jerk chicken pattie with mango & pineapple salsa

PLANTED DISH

MON: Tandoori spiced winter squash & baby spinach chat masala with fragrant basmati rice, garlic & coriander naan bread (VE)

TUES: Korean spiced Tempeh hot sandwich with kimchi slaw, gochujang sauce (VE)

WED: Wellbeing collective

Tofu with beetroot humus, black bean and poached egg (VE)

THUR: Chargrilled butternut squash wedge with paprika roasted chickpea tagine and fresh herb cous cous (VE)

FRI: Black kale pesto and wholemeal penne pasta with vegan parmesan and crispy kale (VE)

BISTRO MAIN (MEAT/FISH)

MON: Tandoori spiced chicken & baby spinach chat masala with fragrant basmati rice, garlic & coriander naan bread

TUES: Korean slow cooked pulled pork sandwich with kimchi slaw, gochujang sauce

WED: Wellbeing collective

Turmeric Roast Chicken with Harissa Root Vegetable, Bulgur Wheat and Lemon-Sesame Yoghurt

THUR: Braised beef shin, dates chickpea tagine and fresh herb cous cous

FRI: Battered haddock with chunky chips, tartare sauce, mushy and garden peas

SIDE DISHES

A selection of accompanying sides will be available daily

COMPOSITE SALADS

MON/TUES: Heritage beetroot, wild rocket & blood orange with pomegranate molasses (VE) / Maple roasted sweet potato, mixed beans, spring onions & chipotle (VE) / Roast broccoli, roasted red onions, rocket, chili, toasted pine nuts, tahini dressing (VE)

WED/THURS: Baby gem wedge salad with radicchio, vegan feta and grapefruit and sourdough croutons (VE) / Cracked freekeh, charred leek and baby spinach with crunchy granny smith apple and toasted sunflower seeds (VE) / Heritage tomato and cucumber salad with shaved red onion and lamb lettuce

FRI: Chefs Choice

SIMPLE SALADS: Beetroot, Cucumber, Tomatoes, Sweetcorn, Mixed Leaf, Carrot, Soya beans, Jalapenos, Croutons, Crispy onion

SALAD ADD-ONS: Meat, fish and veggie proteins, simple salads, dressings and other accompaniments are available daily on the salad bar

IF YOU REQUIRE ALLERGEN INFORMATION FOR ANY DISH OR ITEM, PLEASE ASK A MEMBER OF THE CATERING TEAM.