

Week 3 - Breakfast	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Juices & Smoothies	Iced Caffe Latte	Orange and Mango Juice	Aqua Fresca with Lime and Mint	Apple and Raspberry Juice	Good For You - Banaberry Smoothie	Pineapple Juice	
	Pork Sausage and Vegetarian Sausage						
Hot Items	Bacon	Bacon	Bacon	Bacon	Bacon	Bacon	
	Grilled Tomatoes	Sauté Mushrooms	Grilled Tomatoes	Sauté Mushrooms	Grilled Tomatoes	Sauté Mushrooms	
	Baked Beans						
	Fried Eggs	Boiled Eggs		Fried Eggs	Scrambled Eggs	Boiled Eggs	
	Sauté Potatoes	Hash Browns	Sauté Potatoes	Hash Browns		Hash Browns	
Daily Specials	Banana Chocolate Pancakes	French Toast with Berries and Syrup	Ham and Cheese Fritatta	Cinnamon and Apple Twists	Chorizo and Potato Hash	Selection of Pastries	Brunch (See Lunch Menu)
	Porridge and Cereal Bar						
	Continental Selection & Breads	Continental Selection & Breads	Continental Selection & Breads	Continental Selection & Breads	Continental Selection & Breads	Continental Selection & Breads	
Daily Breakfast Items	Yoghurt, Compote and Granola	Yoghurt, Compote and Granola	Yoghurt, Compote and Granola	Yoghurt, Compote and Granola	Yoghurt, Compote and Granola	Yoghurt, Compote and Granola	



BROMSGROVE OUTSTANDING EDUCATION FROM 2 TO 18. CO-EDUCATIONAL, BOARDING AND DAY.

FLAIR DISCIPLINE ACADEMIC RIGOUR

			COTSTANDING EDUCATION FROM 2 TO 1	18. CO-EDUCATIONAL, BOARDING AND DA	. ACADEMIC RIGOUR			
Week 3 - Lunch	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	
Soup	Curried Vegetable	Cream of Mushroom	Leek and Potato	Tomato and Basil	Broccoli and Stilton	Soup of the Day	Brunch menu	
Bread	Assorted Bloomer	Assorted Bloomer	Assorted Bloomer	Assorted Bloomer	Assorted Bloomer	Assorted Bloomer	Grilled Sausages, Back Bacon, Baked Tomatoes, Sautéed Mushrooms, Baked Beans, Fried Egg, Smoothie Of The	
Main Course 1	Lemon Chicken and Herb Tagine, Fruity Cous Cous and Crumbled Feta	Ground Mongolian Sticky Beef, Mange Tout and Baby Corn, BBQ and Soy	Chicken and Tarragon Lancashire Hot Pot	Baked Cajun Beef Tortilla Chip Stacker	Battered Pollock Fillet or Poached Pollock Mornay, Homemade Tartare Sauce and Lemon Wedges	Crispy Baked Baguette		
Main Course 2	Chickpea and Apricot Tagine, Fruity Cous Cous and Crumbled Feta	Spicy Bean Katsu, Pickled Vegetable Salad	Minced Beef and Onion Scotch Pie with a Herby Crust	Coconut, Tofu and Pineapple Malaysian Curry	Beef Bolognese	Continental Selection of Ham and Cheese		
Main Course 3	Traditional Cottage Pie, Creamy Mash Potato	Sweet Chilli, Garlic and Lime Glazed Chicken Leg	Butternut Squash, Feta and Candied Pumpkin Seed Filo Pie	Malaysian Chicken Curry, Pineapple and Fragrant Spices	Mushroom Biryani	Pork Meatball Marinara, BBQ Pulled Chicken and Sweet Potato Falafels		
	Warm Sweet Potato Salad	Ginger Vegetable Rice	Rosemary Roast Potatoes	Braised Rice	Chips	Skinny Fries		
	Peas and Leeks	Shredded Cabbage	Peas and Carrot	Warm Sweetcorn Salsa	Peas	Chopped Salad	Day, Toast Station, Yoghurt Bar, Fruit Bar and Pastries	
On The Side	Vichy Glazed Carrots	Peas	Cauliflower Cheese, Stuffing, Sweet corn and Gravy	Smoked Chipotle Carrot Slaw	Baked Beans			
Jacket Potato	Baked Beans Grated Cheese	Baked Beans Grated Cheese	Baked Beans Grated Cheese	Baked Beans Grated Cheese	Baked Beans Grated Cheese	Baked Beans Grated Cheese		
Pasta	Roasted Tomato and Pepper	Tomato and Basil	Spicy Red Pepper	Tomato Ragu	Tomato	Pasta Bolognese		
Hot Dessert	Lemon Drizzle Cake, Zesty Crème Fraiche	Sticky Toffee Pudding and Custard	Shortbread	Caramel Latte Cake	Jam Sponge and Custard	Sticky Toffee Pudding with Caramel Sauce		
Cold Dessert	Bromsgrove Mess	Sundae	Chocolate Brownie	Key Lime Cheeseccake	Spiced Apple and Blackberry Cranachan	Chocolate Krispie Squares		
	Chef's Choice Pot	Chef's Choice Pot	Chef's Choice Pot	Chef's Choice Pot	Chef's Choice Pot	Chef's Choice Pot		
Cut Fruit	Mixed Fruit Pot	Mixed Fruit Pot	Mixed Fruit Pot	Mixed Fruit Pot	Mixed Fruit Pot	Mixed Fruit Pot		





FLAIR DISCIPLINE

	OUTSTANDING EDUCATION FROM 2 TO 18. CO-EDUCATIONAL, BOARDING AND DAY. ACADEMIC RIGOUR						
Week 3 - Supper	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Soup	Soup of the Day served with Croutons and Sliced Bread						
Main course 1	Crispy Hunter's Chicken	Chicken and Spinach Lasagne, Garlic Ciabatta	Thai Style Fishcakes, Sweet Chilli and Coconut Sauce	Sesame and Ginger Chicken, Soy, Spring Onion and Pepper	Classic Chicken Bhuna		Roasted Bacon Loin, Chilli and Pineapple Jam
Main course 2	Vegetarian 'Chilli Dog', Melted Cheese and Jalapenos	Spinach and Ricotta Canneloni	Indonesian Chicken Rendang, Roti and Prawn Crackers	Quorn Pieces in a Sweet Chilli Sauce	Saag Aloo		Pea, Leek and Feta Fritatta
Main Course 3		Mac 'n' Cheese with BBQ Pulled Pork	Aubergine and Sweet Potato Rendang, Roti	Plain Chow Mein, Egg Noodles, Bean Sprouts and Five Spice Dressing			
On the side	Skinny Fries	Garden Salad	Sticky Coconut Rice		Steamed Rice		Roast Potatoes
	Peas	Garlic Bread		Mange Tout, Pak Choi and Julienne Carrot	Onion Bhaji, Samosa, Mint Yoghurt and Kachumba	Chef's Choice Menu	Carrots and Peas
	Tex Mex Slaw	Parmesan, Olive Oil and Balsamic	Pickled Slaw	Spring Rolls and Prawn Crackers	Tikka Roast Cauliflower		Cauliflower and Broccoli Gratin
Pasta Bar	Pasta Station, Jackets, Beans and Cheese		Pasta Station, Jackets, Beans and Cheese	Pasta Station, Jackets, Beans and Cheese	Pasta Station, Jackets, Beans and Cheese		Pasta Station, Jackets, Beans and Cheese
Salad Bar	Mixed Leaf, Tomato, Cucumber and Slaw	Mixed Leaf, Tomato, Cucumber and Slaw		Mixed Leaf, Tomato, Cucumber and Slaw	Mixed Leaf, Tomato, Cucumber and Slaw		Mixed Leaf, Tomato, Cucumber and Slaw
Dessert	Raspberry Ripple Cake	Campfire S'mores	Baked Cheesecake	Flapjack	Apple and Pear Crumble, Vanilla Custard		Pineapple Tart