

Charterhouse Breakfast Menu

OQ20 Week 2

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Freshly made porridge served from the hot counter	Freshly made porridge served from the hot counter	Freshly made porridge served from the hot counter	Freshly made porridge served from the hot counter	Freshly made porridge served from the hot counter	Freshly made porridge served from the hot counter	Early breakfast 8.30 - 9.00am
Selection of individually boxed cereals	Selection of individually boxed cereals	Selection of individually boxed cereals	Selection of individually boxed cereals	Selection of individually boxed cereals	Selection of individually boxed cereals	Selection of Danish Pastries - V
Individual natural yogurt pots with a topping of the day	Individual natural yogurt pots with a topping of the day	Individual natural yogurt pots with a topping of the day	Individual natural yogurt pots with a topping of the day	Individual natural yogurt pots with a topping of the day	Individual natural yogurt pots with a topping of the day	Brunch 11.00 - 1.00pm
Scrambled egg with spinach and feta cheese	Creamy mustard mushrooms on toast	Eggs Florentine	Cheese omelette	Raspberry and apple smoothie	Breakfast tortilla wrap	
Roast pork sausages	Grilled streaky bacon	Cumberland sausages	Grilled streaky bacon	Roast pork sausages	Grilled streaky bacon	Please see
Fried eggs - V	Hash browns - VE	Sauté potatoes - VE	Roast pork sausages	Bubble & squeak - V	Scrambled eggs - V	lunch menu
Baked beans - VE	Scrambled eggs - V	Free range fried eggs - V	American style scrambled eggs - V	Free range poached eggs - V	Baked beans - VE	for
Potato waffles	Baked beans - VE	Plum tomatoes - VE	Baked beans - VE	Baked beans - VE	Hash browns	full listing
Freshly baked croissants and pain au chocolat- V	Scotch pancakes with honey	Freshly baked croissants and pain au chocolat- V	French toast	Freshly baked croissants and pain au chocolat- V	Belgian sweet waffles with golden syrup	
* * *	* * *	* * *	* * *	* * *	* * *	* * *
Apple or orange juice in jugs Semi-skimmed milk - V Milk alternatives - VE	Apple or orange juice in jugs Semi-skimmed milk - V Milk alternatives - VE	Apple or orange juice in jugs Semi-skimmed milk - V Milk alternatives - VE	Apple or orange juice in jugs Semi-skimmed milk - V Milk alternatives - VE	Apple or orange juice in jugs Semi-skimmed milk - V Milk alternatives - VE	Apple or orange juice in jugs Semi-skimmed milk - V Milk alternatives - VE	Apple or orange juice in jugs Semi-skimmed milk - V Milk alternatives - VE
Fresh fruit in a bowl	Fresh fruit in a bowl	Fresh fruit in a bowl	Fresh fruit in a bowl	Fresh fruit in a bowl	Fresh fruit in a bowl	Fresh fruit in a bowl

V - denotes suitable for Vegetarians / VE - denotes suitable for Vegans



Allergen aware? Our menu descriptions do not include all ingredients - if you have an allergy please let us know. Full allergen info is available just ask a member of the Catering Team

Charterhouse Lunch Menu

QQ20 Week 2

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Leek and potato soup served from the hot counter with homemade bread	Country vegetable soup served from the hot counter with homemade bread	Tomato soup served from the hot counter with homemade bread	Pea soup served from the hot counter with homemade bread	Minestrone soup served from the hot counter with homemade bread		Brunch
Lasagne	Hoi sin beef with noodles	Roast chicken with sage and onion stuffing and gravy	Lamb moussaka	Friday Fish & Chip Shop Battered fish or Haddock & fennel en papillote	Gammon & fried egg	Grilled sausages, bacon fried eggs
Home made Jumbo sausage roll	Sweet & sour chicken	Ham and mushroom carbonara	Cornflake crumbed turkey escalope with pineapple & coleslaw	Chicken & mushroom pie balli pasty	Chicken sandwich with lettuce and sliced tomatoes	Baked tomatoes field mushrooms baked beans hash brown
Vegetable lasagne	Chilli ginger panko crumbed tofu	Cheddar cheese & red onion quiche	Macaroni cheese	Portobello mushroom & lentil spaghetti bolognese	Grilled halloumi & vegetable tray bake	Continental breakfast
Saute potatoes Sugar snaps Garlic bread Sweetcorn	Stir fried vegetables Egg fried rice Prawn crackers	Roast potatoes Saute cabbage Carrots Broccoli	Steamed new potatoes Saute courgettes Roasted cauliflower	Chips Baked beans Mushy peas	Oven baked jacket wedges Sweetcorn Carrots	Smoothie of the day
Jacket potato with beans & cheese	Variety of baked potatoes & squashes served with leek & mushroom pesto sauce	Jacket potato with beans & cheese	Jacket potato with beans & cheese	Jacket potato with beans & cheese	Jacket potato with beans & cheese	Selection of toast Selection of individual cereals
*** Sticky toffee pudding with caramel sauce	*** Apple & blueberry crumble with oat topping	*** Oreo cheesecake	*** Banana cake with cinnamon custard	*** Salted caramel and chocolate bread pudding	*** Jam donuts	*** Porridge
A selection of individual desserts	A selection of individual desserts	A selection of individual desserts	A selection of individual desserts	A selection of individual desserts	A selection of individual desserts	Individual yoghurt pots
Seasonal fruit selection	Seasonal fruit selection	Seasonal fruit selection	Seasonal fruit selection	Seasonal fruit selection	Seasonal fruit selection	

V - denotes suitable for Vegetarians / VE - denotes suitable for Vegans



Allergen aware? Our menu descriptions do not include all ingredients - if you have an allergy please let us know. Full allergen info is available just ask a member of the Catering Team

Charterhouse Homebill Menu

OQ20 Week 2

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Lamb hotpot	Chicken & chorizo paella	Lamb kofta kebab with flatbread and minted yoghurt	Poached salmon with hollandaise sauce	Spaghetti bolognese & garlic bread	Indoor/outdoor BBQ Jumbo sausage , beef burger, grilled chicken	Roast topside of beef with Yorkshire puddings and horseradish sauce
Chicken Fajitas guacamole sour cream	Beef burger served in a warm brioche bun sliced tomatoes and cheese	Chicken breast with red pepper and tomato sauce	Pulled pork & apple sauce with crackling served in a warm bun	Jamaican jerk chicken		
Potato gnocchi with spring vegetables & pesto	Chickpea, red pepper and bean paella	Vegetable and bean burger with blue cheese	Beetroot, red onion & feta tart	Indian sweet potato samosa with saag paneer	Vegetarian kebab or vegetarian burger	Filo basket filled with Teriyaki Mushrooms & Tofu
Jacket wedges Tomato salsa Grated cheese	French fries Chopped salad Home made garlic bread	Curly fries Green beans	New potatoes Garden peas Coleslaw	Fried rice Roasted plantain Sweet potato crush	Caesar salad Corn on the cob	Roasted potatoes Roasted Vegetables Peas
***	***	***	***	***	***	***
Black forest muffins	Jam sponge with custard	Marshmellow crispy cake	Apple strudel with cream	Peach crumble with custard	Chocolate brownie sundae	Traditional English trifle
A selection of jellies Home made yoghurt	A selection of jellies Home made yoghurt	A selection of jellies Home made yoghurt	A selection of jellies made yoghurt	Home	A selection of jellies Home made yoghurt	A selection of jellies Home made yoghurt
Seasonal fruit selection - VE	Seasonal fruit selection - VE	Seasonal fruit selection - VE	Seasonal fruit selection - VE	Seasonal fruit selection - VE	Seasonal fruit selection - VE	Seasonal fruit selection - VE

V - denotes suitable for Vegetarians / VE - denotes suitable for Vegans



Allergen aware? Our menu descriptions do not include all ingredients - if you have an allergy please let us know. Full allergen info is available just ask a member of the Catering Team