



# Highfield hall Autumn 23

## Monday Week 1

Beef lasagne, mozzarella, garlic bread slice.

Portobello mushroom, quinoa, ratatouille, vegan mozzarella. (VE)

Quorn bolognese, spaghetti, garlic bread slice. (v)

Skin on fries, Mixed leaf salad, cherry tomato, red onion and pesto salad

## Tuesday

Honey grain mustard pork steak, caramelised leeks, creamy peppercorn sauce.

Lemon sole goujons, tomato dill and caper crème fraîche,

Italian vegetable cottage pie, (VE).

Rosemary roasted new potatoes.

Glazed parsnips, steamed carrots.

## Wednesday

Four cheese and tomato stuffed crust pizza.

Loaded pepperoni stuffed crust pizza.

BBQ jackfruit pizza (VE)

Southern fried chicken tenders, Quorn vegan buffalo wings (VE)

Seasoned jacket wedges, plum tomato, cucumber and gem salad

## Thursday

Korean chicken, green peppers and water chestnuts

Sweet chill pork, carrots and bean spouts

Sweet and sour vegetables, crispy tofu (VE)

Lemon Egg noodles, Mixed vegetable fried rice

Asian slaw, prawn crackers, vegan crackers

## Friday

Beer battered cod fillet, homemade tartare sauce, lemon wedge

BBQ belly pork rasher, pineapple and roasted pepper dressing.

Greek tomato, vegan feta pasta bake, rocket leaves (VE)

Chunky chips, edamame bean 3 seed quinoa salad.

Peas,



THE  
CAMPUS  
KITCHEN

*THE*  
Highfield hall

### Saturday Week 1

Maple chilli chicken, khobez wrap, mint yogurt sauce. Sweet potato fries  
Bolognese penne pasta bake, mozzarella topping. Garlic bread slice  
Sweetcorn and courgette fritter, chilli jam. Sweet potato fries (VE)  
Greek salad, mixed leaves.

### Sunday

Roast chicken, sage and apricot stuffing, rosemary and red onion gravy.  
Farmhouse sausage toad in the hole, rosemary and red onion gravy.  
Vegan Cumberland sausages, rosemary and red onion gravy.  
Thyme and garlic roast potatoes, buttery mashed potatoes.  
Cauliflower cheese. Roasted root vegetables.



THE  
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## Monday Week 2

Char-grilled chicken breast, tomato and mascarpone sauce,

Classic lamb moussaka ,

Borlotti bean and chestnut mushroom chilli (VE)

Basmati rice, seasoned jacket wedges.

Mediterranean vegetables, balsamic glaze.

## Tuesday

Chicken tikka masala, mini poppadoms. Pilau rice, cabbage foogathm.

Classic beef cottage pie, cheddar mashed potato topping.

Palak paneer curry, mini poppadoms, pilau rice, cabbage foogath. (VE)

,Green beans,

## Wednesday

6oz beef burger, crispy bacon, Monterey jack cheese, brioche bun

Buttermilk chicken burger, crispy bacon, Monterey jack cheese, brioche bun

Spicy bean burger, onion rings, applewood cheese, vegan brioche bun (VE)

Sin on fries, coleslaw, gem lettuce, sliced tomato

## Thursday

Breaded scampi, lime and chili crème fraiche,

Gammon steak, grilled tomato, field mushroom, parsley liquor .

Aubergine and red lentil bake, grilled vegan cheese, (VE)

parsley steamed potatoes.

Roasted courgettes, steamed carrots

## Friday

Beer battered cod fillet, homemade tartare sauce, lemon wedge.

Sweet chilli chicken, pineapple, water chestnuts.

Vegan quorn, tomato ragu. Tagliatelle, vegan mozzarella, (VE)

Chunky chips,

Peas, mixed seamed vegetables.





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## Saturday Week 2

Gourmet chilli hotdog , crispy onions, brioche roll, sour cream dressing.

Tuna tomato and sweetcorn mozzarella, fusilli pasta bake.

5 bean chilli, basmati rice, tortilla chips, salsa. (VE)

Seasoned jacket wedges, tossed salad.

## Sunday

Roast leg of pork, sage and onion stuffing, gravy

Classic shepherds pie, cheddar mashed potato topping

Butternut squash, spinach red pepper lasagne, garlic bread slice (VE)

Rosemary and garlic roast potatoes, new potatoes.

Roasted root vegetables, steamed savoy cabbage.

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## Monday week 3

Beef and Guinness pie, short crust pastry.

Pork and apple sausages, cherry tomato and spinach sauce,

Chestnut mushroom and red pepper stroganoff (VE)

Colcannon mashed potatoes, Basmati rice

Steamed cauliflower, mange tout.

## Tuesday

Moroccan lamb, chickpeas and sweet potato. Pitta bread

Baked gnocchi, broccoli, butternut squash, lemon. (V)

Mixed bean and 'halloumi' tagine, pitta bread. (VE)

Pomegranate and sultans couscous, steamed

Green beans, and steamed baton carrots.

## Wednesday

Chicken fajitas, roast peppers and onions.

Chilli beef enchiladas.

Vegan quorn pepper burrito.

Seasoned curly fries, Mexican slaw, mixed leaves

Guacamole, salsa, sour cream and chive.

## Thursday

Peri peri chicken thigh, steamed greens, red pepper humus.

Mongolian pork, carrots, mange tout, beansprouts.

Three cheese macaroni bake, panko breaded gratin, (VE)

Spicy vegetable rice,

Corn on the cob, honey glazed carrots.

## Friday

Beer battered cod fillet, homemade tartare sauce, lemon wedge.

Korean BBQ chicken, Asian slaw.

Sweet and sour vegetable, pineapple, water chestnuts, , Asian slaw,

Chunky chips, basmati rice.

Peas,

**All main courses £7.50**

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## Saturday week 3

Sticky BBQ pork ribs, corn on the cob, onion rings

Lamb kofta, fruity couscous, mint yogurt

Aubergine and courgette moussaka, vegan feta (VE)

Herb roasted new potatoes, beetroot, spring onion and pomegranate salad.

## Sunday

Roast beef, Yorkshire pudding, gravy

Creamy Turkey and pepper fricassee.

Sweet potato, leek and parsnip pie.

Rosemary and garlic roast potatoes, steamed parsley potatoes.

Broccoli , roasted root vegetables

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