



THE MANOR KITCHEN WEEKLY MENU 6th January 2025

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
BREAKFAST			Bacon & Baked Beans Toast Station, Cereal, Yoghurt, Fruit Pots	Porridge & Toppings Toast Station & Cereal	Mini Croissant & Sliced Cheese Toast Station, Cereal, Yoghurt, Fruit Pots	Full English Toast Station, Cereal, Yoghurt, Fruit & Porridge	BRUNCH Toast Station & Cereal
LUNCH			Mac & Cheese Station Selection of Toppings Sweetcorn - Sticky Toffee Pudding	Chill Beef Topped Nachos Or Spiced Bean & vegetables Topped Nachos Guacamole, Sour Cream and Salsa - Fruit, Yoghurt and Jelly Pots	Battered Fish with Chips, Peas and Tartare Sauce Or Butternut Gnocchi with nut free pesto and Parmesan - Chocolate Chip Cookies	Manor Kitchen Subway Bar - Scotch Pancakes Bananas Syrup	Manor Kitchen Brunch
SUPPER			Kentucky Fried Chicken Or Stuffed Portobello Mushroom Fries Slaw Salad - Citrus Cheese Cake	Toad in The Hole Crushed Potato Cake Onion Gravy Roasted Carrots - Confetti Cupcakes	Spaghetti Bolognaise Or Ricotta & Spinach Cannelloni Black Olive Focaccia Bread Rocket & Tomato Salad - Warm Chocolate Brownie and Chantilly Cream	Pizza Bar Selection of hand stretched meat & Veggie Pizza Slices Cajun Potato Wedges Corn Salad - Ice Cream Bar	Korean Pulled Pork Or BBQ Pulled Jack Fruit Noodles Soft Boiled Egg & Asian Vegetables - Apple Crumble & Custard



ADULTS NEED AROUND 2,000 CALORIES A DAY

DISCLAIMER: We follow best practices in safe food handling to prevent cross-contamination. However, unfortunately, we cannot guarantee our products are 100% free of any specific allergen. Allergens are listed on the matrix and/or menus, which refer to the ingredients we use. We also cannot guarantee an allergen free environment where some of our ingredients from suppliers or products may have been produced in an environment with other allergens. Please double-check with a member of staff. Please note, the terms Vegan/Plant-based do not indicate that a food is free of food allergens.