



THE OPS *Kitchen*

Supper Week 2	Monday	Tuesday	Wednesday	Thursday	Friday
Sharing Board	Bread Sticks with Houmous & Crudites	Chive Dough Ball with Garlic Butter & Crudites	Sundried Tomato Focaccia with Balsamic and Olive Oil with Crudites	Oven Baked Tortilla Chips with Guacamole Salsa & Sour Cream & Crudites	Olive & Rosemary Tear and Share bread with Red Pepper Houmous with Crudites
The Main Counter	Braised Balsamic Beef with Roasted Red Peppers	Crispy Chilli Pork with Spring Onions	Chicken & Chorizo Ragu	Pulled Pork Carnitas with Salsa Roja, Fresh Coriander & Pickled Red Onion	Nasi Goreng served with Fried Egg & Chilli Oil
	Vegetable Chickpea Paell with courgettes	Teriyaki Tofu with tender stem broccoli	Woodland Creamy Thyme & Mushroom Tagliatelle	Refried Bean Quesadilla with Jalapeno & Cheese	Rainbow Vegetable Spring Roll with sweet chilli
Sides	Colcannon Charred Broccoli Basic Salad Bar	Egg Fried Rice Prawn Crackers Sweet Chilli Stir Fry Pak Choi Basic Salad Bar	Tagliatelle or Rigatoni Green Bean with Sun blushed Tomatoes Basic Salad Bar	Mexican Spiced Potato Charred Corn Chili Con queso Pineapple Salsa Basic Salad Bar	Stir Fry Vegetables Teriyaki Noodles with Crispy Shallots Basic Salad Bar
Dessert	Natural Yoghurt Pots with Toppings & Freshly Cut Fruit	Banana Fritter with Vanilla Ice Cream	Natural Yoghurt Pots with Toppings & Freshly Cut Fruit	Churros with chocolate sauce	Natural Yoghurt Pots with Toppings & Freshly Cut Fruit

