

KING WILLIAM'S COLLEGE MENU

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
BREAKFAST	Full English Cereals Croissants, crumpets Bagels, yogurts Fruit salad and berries	Full English Cereals Croissants, crumpets Bagels, yogurts Fruit salad and berries	Full English Cereals Croissants, crumpets Bagels, yogurts Fruit salad and berries	Full English Cereals Croissants, crumpets Bagels, yogurts Fruit salad and berries	Full English Cereals Croissants, crumpets Bagels, yogurts Fruit salad and berries	Light breakfast	Light breakfast
LUNCH	Tomato and sweet pepper Paprika and garlic roast pork Chicken and parmesan pasta Steamed cod holandaise Polenta with tomato and mushroom ragu Fresh steamed vegetables Roast potatoes New potatoes Fresh fruit selection and Tinned fruit with cream Chef's special board Pasta bar Salad bar	Spring greens soup Radcliffe's pork and leek sausages Honey and mustard glazed chicken fillet Quorn and bean casserole Cod fillet with lemon and parsley butter Mashed potato Fresh steamed vegetable selection Creamy italian rice pudding Chef's special board Pasta bar Salad bar	Chicken broth Homemade steak meatballs Mexican style chicken Mushroom, tomato and goat cheese filo pie Cod fillet with rosemary and thyme butter Basmati rice Roast potatoes Fresh steamed vegetables Croisant and vanilla Custard pudding Chef's special board Pasta bar Salad bar	Red lentil soup Chicken and mango cury Chilli con carne Vegetable and bean chilli Baked parmesan crusted Cod fillet Potato wedges Rice Steamed vegetables Popadums Chocolate sponge pudding Chef's special board Pasta bar Salad bar	Carrot and broccoli Roast chicken fillet Ham and mushroom pasta Cheese and sundried tomato quiche Cod filet with spinach and Brown butter Roast potatoes New potatoes Cauliflower cheese Steamed vegetables Apple and berry crumble Chef's special board Pasta bar Salad bar	Fresh vegetable soup Wraps and crusty bread Pulled bbq pork Cajun chicken mini fillets Cold meat selection Full salad bar	11.30 am Brunch
SUPPER	Thai chicken red curry Homemade lamb and veg pasty Greek salad Pasta bake Steamed vegetables Omelettes Roast potatoes	Roast Greek chicken Steak and mushroom bake, omelettes Chicken parmesan pasta Butternut, rocket and mozzerela salad Potatoes Steamed vegetables	Battered chicken Burgers Steak burgers Omelettes Lentil bolognese Chips Salad Steamed vegetables	Baked parmesan chicken Slow cooked lamb ragu Courgette pesto pasta Tagliatelle pasta Roast herb poatoes Omelettes Mixed salad Steamed vegetables	Honey and soy pork chop Chicken fried rice Vegetable spring rolls Stir fried vegetables Potato wedges Omelettes Steamed vegetables	Pizza selection Beef lasagne Roast vegetable and quorn Lasagne Garlic bread Salad bar Steamed vegetables	Lightly battered cod fillet Chicken in plum sauce Fresh steamed vegetables New potatoes Homemade chips Long grain rice Mushy peas

A TASTE OF

SOUTH AFRICA



MAIN

South African style piri piri chicken fillet.

Marinated pork braai chops (sugar, honey, paprika and lemon).

Beef bobotie (spiced minced beef with a baked egg and cream topping).

Vegetable curry topped with peach slices (v) (vg).

Vegetarian mince and lentil bobotie (v).

Boereboontjies (mash potato with onions and green beans).

Yellow rice (turmeric, cinnamon and sultanas).

Glazed carrots.

Creamy mushroom potato bake.

Turmeric roast cauliflower.

Garden peas.

Corn and tomato salad.

DESSERT

Round shaped koensisters fried doughnut soaked in syrup.

Melkert (South African milk tart).

Chocolate fudge cake.



KING WILLIAM'S COLLEGE