

WEEKLY MENU



For allergen & nutritional information, please speak to a member of the team



Papplewick
Ascot



WEEK I	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
SOUP OF THE DAY	Squash, Chilli & Coconut	Turkish Red Lentil	Masala Cauliflower Bhaji	Leek & Potato	Roasted Tomato & Garlic		Cream of mushroom
MAINS	Ultimate Beef Chilli Con Carne, Guacamole, Sour Cream & Salsa	Turkish Chicken Shawarma, Khobez, Salads & Sauces	Chimichurri Roast Pork, Crackling	Braised Beef Rogan Josh	Nandon't Peri Peri Bar, Nandon't Cauliflower Wings	Chicken & leek pie Or Beef bourguignon	Chicken & noodle stir fry
PLANT BASED	Eat Curious Ultimate Chilli Con Carne, Guacamole, Sour Cream & Salsa	Sumac & Honey Roasted Oyster Mushroom Shawarma, Khobez, Salads & Sauces	Roasted Butternut & Lentil Loaf	Vegan Paneer & Chickpea Saag	Hand Stretched Pizza With House Toppings	Savoury spinach & watercress cheesecake	Vegetable stir fry in hoi sin sauce
PASTA BAR		CHEF CHOICE SAUCE OR POMODORA SAUCE		CHEF CHOICE SAUCE OR POMODORA SAUCE			
JACKET OR SWEET POTATO BAR		CHEESE BAKED BEANS		CHEESE BAKED BEANS		CHEESE BAKED BEANS	
SIDES	Braised Rice Guacamole Sour Cream Broccoli Green Beans	Tavada Patates Kisir Salads & Sauces	Rosemary Roast Potatoes Honey Glazed Carrots Flash Fried Greens Gravy	Naan bread Braised rice Tandoori roasted cauliflower	Seasoned Fries Chunky Slaw Street Corn BBQ Beans	Roasted Mix Veg Creamed potatoes	Prawn crackers Steamed rice Spring rolls
DESSERT OF THE DAY	Sticky Toffee Pudding With Toffee Sauce	Raspberry & White Chocolate Blondie	Chocolate Tiramisu	Victoria Sponge Cake	Rice Pudding with Strawberry Jam	Lemon Tart	Waffle Bar
<i>Selection Of Yoghurts, Jellies, Fruit Pots Available Daily</i>							

SUPPER

MAINS	Buttermilk Fried Chicken, Brioche Bun	Ultimate Bangers & Mash, Gravy & Crispy Onions	Beef Bulgogi Bao Bun	Chicken & Paella, Flatbreads	Crispy Fish Taco, Pico De Gallo	Chimichanga	Roast Beef With Yorkshire Pudding
PLANT BASED	Tempura Tofu, Brioche Bun	Ultimate Plant Based Bangers & Mash, Gravy & Crispy Onions	Hoisin Glazed Oomph & Vegetable Stir-fry Bao Bun	Paprika Chickpea & Roasted Mediterranean Vegetable Paella, Flatbreads	Eat Curious Crispy Taco, Pico De Gallo	Mixed Bean Chimichanga	Cauliflower Cheese
SIDES	Cajun Slaw Street Corn Boston Beans Spiced Wedges	Mashed Potato Garden Peas Crispy Leeks Gravy	Kimchi Fried Rice Homemade Kimchi Pickled Vegetables Salad & Sauces	Flatbreads Seasonal Salads Crispy Chickpeas Crispy Onions	Pico De Gallo Pickled Red Cabbage Pickled Cucumber Salads & Sauces	Cous Cous Mint Yoghurt Salsa Roasted Corn Salads Crispy Onions	Roasted Potato Red Cabbage Carrots Gravy
DESSERT OF THE DAY	Chocolate Chip Brioche Buns	Homemade Granola Bars	Apple & Berry Crumble & Custard	Chefs Desert Selection	S'mores Cupcakes	Sliced Fruits	Gosia's Sundae Bar



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WEEK 2	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
SOUP OF THE DAY	Sweet Tomato & Basil	Classic Pea & Mint	Butternut & Thyme	Carrot & Coriander	Curried Sweet Potato		Tomato
MAINS	Hickory BBQ Chicken Thigh, Pretzel Bun, Kansas Slaw	Classic Beef Lasagne, Garlic Focaccia	Teriyaki Pork Chow-mien & Prawn Crackers	Chicken & Chorizo Paella & Flatbread	Breaded Fish Of The Day, Tartare Sauce & Lemon Wedge	Sweet & Sour chicken Or Singapore noodles	PFC Fried Chicken
PLANT BASED	Boston Bean Burger, Pretzel Bun & Kansas Slaw	Eat Curious Lasagne, Garlic Focaccia	Quorn Chow Mein, Prawn Crackers	Crispy Tofu Folded Naan Flatbread, Spicy Mayo, Cheese, Rocket	Jackfruit "Fish" Cake, Tartare Sauce & Lemon Wedge	Sweet & Sour Vegetables	PFC Fried Cauliflower
PASTA BAR		CHEF CHOICE SAUCE OR POMODORA SAUCE		CHEF CHOICE SAUCE OR POMODORA SAUCE			
JACKET OR SWEET POTATO BAR		CHEESE BAKED BEANS		CHEESE BAKED BEANS			
SIDES	Chive Butter New Potatoes Broccoli Green Beans	Seasoned Jacket Wedges Garden Peas Rocket & Parmesan	Mini Vegetable Spring Roll 5 Spice Carrots Chilli Broccoli	Catalan Style Roasted Potatoes, Lemon, Parsley Garlic Cauliflower Paprika Roast Corn Cobs	Garden Peas Mushy Peas Chunky Chips	Stir Fried Veg Noodles Spring Rolls	Dusted Fries Peas Streat corn
DESSERT OF THE DAY	Topped Jelly	Apple & Pear Crumble with Custard	Vanilla Panna Cotta with Burnt Pineapple	Oreo Trifle with Marshmallows	Salted Caramel Popcorn Brownie	White Chocolate & Raspberry Mousse	Waffle Bar
<i>Selection Of Yoghurts, Jellies, Fruit Pots Available Daily</i>							
SUPPER							
MAINS	Pasta Bar, Selection Of Pasta & 4 Sauces	Lebanese Lamb Koftas, Mint Yogurt	Loaded hot dogs With a selection Of toppings	Ribs N Wings, Blue Cheese Dip	Chicken Madras	Papplewick Burger Night	Roasted Chicken With Stuffing
PLANT BASED	Pasta Bar, Selection Of Pasta & 4 Sauces	Sweet Potato & Chickpea Koftas, Vegan Mint Yogurt	Loaded veggie hot dogs With a selection Of toppings	Sweetcorn Fritters & Buffalo Cauliflower Wings	Aloo Saag Paneer	Beetroot Burger	Stuffed Mushroom With Cheese
SIDES	Garlic Bread Crispy Chickpeas Crispy Basil Chilli Oil Salads	Giant Couscous Pickled Vegetables Mint Yogurt Salads	BBQ Slaw Chermoula fries Corn on the cob	Deep South Wedges Cowboy Beans Buttered Corn Crispy Onions	Pilau Rice Naan Bread Papadums & Chutneys Sambals	Deep South Wedges Slaw Salad, Sliced Cheese Crispy Onions	Roasted Potatoes Carrot & Swede Mash Cabbage Gravy
DESSERT OF THE DAY	Fresh Fruit Salad	Milk Chocolate Chip Cookie Sandwich	Rice Pudding & Fruit Compote	Desert Selection	Strawberry Mousse	Sliced Fruits	Gosia's Sundae Bar



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WEEK 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
SOUP OF THE DAY	Roasted Red Pepper	Spicy Roast Parsnip	Chunky Vegetable	Red Lentil, Chickpea & Chilli	Creamy Mushroom		Corn Chowder
MAINS	Thai Beef Massaman	Smoked Spanish Chicken, Smokey Paprika, Lemon	Ultimate Butchers' Sausages & Onion Gravy, Crispy Onion	Chicken Parmigiana & Rocket And Basil Sauce	Jumbo Fish Finger Bap, Pea Puree & Tartare Sauce	Roast Pork Belly Or Chicken Tagine	Thai Green Chicken Curry
PLANT BASED	Eat Curious Aubergine Rendang	Sweet Potato, Spinach, And Mixed Beans Baked Tortilla, Tomato Salsa	Vegan Sausage & Onion Gravy, Crispy Onion	Aubergine Parmigiana, Lemon & Oregano	Vegetable Tempura Vegetables Of Tofu & Sweet Chilli Sauce	Vegetable Tagine	Thai Vegetable Curry
PASTA BAR		CHEF CHOICE SAUCE OR POMODORA SAUCE		CHEF CHOICE SAUCE OR POMODORA SAUCE			
JACKET OR SWEET POTATO BAR	CHEESE BAKED BEANS		CHEESE BAKED BEANS		CHEESE BAKED BEANS		
SIDES	Coconut Sticky Rice Green Beans & Baby Corn Thai Cabbage	Cous Cous Sautee Garlic & Lemon Spinach Med Roast Vegetables	Mashed Potatoes Garden Peas Glazed Carrots	Parmenter Potatoes Steamed Broccoli Roast Pepper & Corn	Chip Shop Chips Mushy Peas, Garden Peas Curry Sauce	Jeweled cous cous Roast Pepper & Corn Flash fried green beans	Jasmine rice Braised pak choi Soy mushrooms
DESSERT OF THE DAY	White Chocolate & Biscoff Brownie	Apple & Blackberry Crumble with Custard	Millionaire Shortbread with Coconut	Passion Fruit Pavlova	Jelly with Marshmallows	Raspberry & Dark Chocolate Gateaux	Waffle Bar
<i>Selection Of Yoghurts, Jellies, Fruit Pots Available Daily</i>							
SUPPER							
MAINS	Pizza Blowout	BBQ Pulled Pork Wrap, Crispy Onion	Homemade chicken goujons	Classic Cottage Pie, Gravy	Ramen Bar	Spicy Chicken Pitta	Roast Pork
PLANT BASED	Pizza Blowout	BBQ Pulled Oomph Wrap, Crispy Onion	Breaded tofu goujons	Lentil & Mushroom Cottage Pie	Ramen Bar	Pulled Oomph Pitta	Roasted Butter Squash
SIDES	Doughballs Rocket & Parmesan Salad Warm Potato Salad Parmesan	Sweet Potato Wedges Chunky Slaw Boston Beans Salads	Twister fries Peas Charred corn	Glazed Carrots Garden Peas Cauliflower Gravy	Crispy Onions Boiled Eggs Pickled Vegetables Chilli Broccoli	Mixed Leaf Salad Garden Peas Wedges Or Rice Garlic Mayo Dip	Roasted Potatoes Carrots & Parsnips Gravy Stuffing
DESSERT OF THE DAY	Banana & Caramel Trifle	Marble Cake with Chocolate Frosting	Spiced Rice Pudding	Chefs Desert Selection	Chocolate & Cream Waffles	Sliced Fruits	Gosia's Sundae Bar



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WEEK 4	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
SOUP OF THE DAY	Roasted Tomato & Lentil	Chicken Noodles	Pistou	French Onion	Creamy Mushroom		Cauliflower & Roasted garlic
MAINS	Chicken Fajita Salsa Sour Cream Guacamole	Pulled Beef Chilli	Creamy Cajun Chicken	Beef Chilli Lasagne	Sausage Bar Choose From The Selection	Lamb Tagine Or Spanish Chicken	Gammon Steaks Served w With An Egg
PLANT BASED	Eat Curious Fajita	Roasted Squash & Pepper Chilli	Vegetable Rosti Cake With Mojo Sauce	Italian Herb & Lentil Wrap	Vegetarian Sausages	Wild Mushroom Risotto	Roasted Field Mushrooms With Garlic & Thyme
PASTA BAR		CHEF CHOICE SAUCE OR POMODORA SAUCE		CHEF CHOICE SAUCE OR POMODORA SAUCE			
JACKET OR SWEET POTATO BAR	CHEESE BAKED BEANS		CHEESE BAKED BEANS		CHEESE BAKED BEANS		
SIDES	Wedges Potatoes Sweet Corn Broccoli	Braised Rice Nachos Salsa	Braised Rice Pan Fried Carrots & Beans	Parmenter Potatoes Steamed Broccoli Roast Pepper & Corn	Chip Shop Chips Garden Peas BBQ Beans Curry Sauce	Cous Cous Roasted New Potatoes Harissa Ratatouille	Chips Grilled Pineapple Salsa Kale
DESSERT OF THE DAY	Chocolate Fudge Cake & Chocolate Sauce	Berry & Apple Cobbler With Custard	Milk Chocolate & Strawberry Mousse	Traffic Light Jelly	Banana Rice Pudding	Chocolate & black Cherry Pavlova	Waffle Bar
<i>Selection Of Yoghurts, Jellies, Fruit Pots Available Daily</i>							

SUPPER

MAINS	Beef Meat Balls With Roasted Pepper Sauce	Mexican Turkey Escalope With Chipotle Gravy	Pork Chow Mien	Pulled Pork Baps With Apple Slaw	Braised Beef Hotpot	Spicy Chicken Flatbread	Butter & Thyme Basted Turkey
PLANT BASED	Falafels with Roasted Pepper Sauce	Chermoula Sweetcorn Fritter	Vegetable Chow Mien	Grilled Halloumi Baps With Apple Slaw	Lentil & Mushroom Hotpot	Pulled Oomph Flatbread	Butternut Squash Wellington
SIDES	Spaghetti Garlic bread Garden peas	Re-fried beans Patatas a lo pobre Steamed beans	Prawn crackers Steamed soy Pak choy	Dusted wedges Baby corn cobs with chili Roasted broccoli	Glazed Carrots Garden Peas Cauliflower Gravy	Mixed Leaf Salad Garden Peas Braised Rice Aioli Dip	Roasted Potatoes Carrots & Parsnips Gravy Stuffing
DESSERT OF THE DAY	Cinnamon Buns	Chocolate Chip Cookie Bar	Bread & Butter Pudding with Custard	Dessert Selection	Biscoff Cupcakes	Sliced Fruits	Gosia's Sundae Bar

