

Elmhurst Ballet School

Supper Menu Week 1

Monday

Soup of the day

Chefs Soup

Main Course

Cod Fillet with Potato Hash and Coconut Lime Sauce

Vegetarian

Curried Potato and Coriander Empanada (Pasty)

Side

Roasted Red Onion and Carrots

Pasta Dish

Spaghetti with Pesto

Dessert

Treacle Sponge with Vanilla Custard

Friday

Soup of the day

Chefs Soup

Main Course

Breaded Pollock Fillet, Coriander and Lemon Mayo

Vegetarian

Broccoli and Ricotta Mac and Cheese

Sides

Homemade Mushy Peas with Mint

Chips and Baked Bean

Dessert

Pineapple and Apple Upside-down Cake

Wednesday

Soup of the day

Chefs Soup

Main Course

Home-made Pizza with Gammon, Tomato and Pineapple

Vegetarian

Home-made Pizza with Grated Mozzarella and Roasted Tomatoes

Sides

Pasta Salad, Leaves and Coleslaw and New Potato Wedges

Jacket Potato Fillings

Chef's Special, Baked Beans

Dessert

Apple and Basil Crumble Cake

Thursday

Soup of the day

Chef's Soup

Main Course

Paprika Chicken Thighs with Lemon Yoghurt

Vegetarian

Sweetcorn Fritters with Chilli Dipping Sauce

Sides

Pitta Bread, Red Cabbage Slaw

Elms Sub-Way

Toasted Subs with Chefs Recipes

Dessert

Egg Custard

Tuesday

Soup of the day

Chefs Soup

Main Course

Caramelised Red Onion, Cheddar and Bacon Quiche

Vegetarian

Spinach and Ricotta Tart with Black Olive Tapenade

Sides

Sweet Potato Quinoa and Broccoli

Elms Sub-Way

Filled Paninis or Baguettes

Dessert

Lemon and Lime Mousse Pots

Saturday

Main Course

Teriyaki Chicken with Ginger Soy Sauce

Vegetarian

Tofu Courgette and Pepper Vegetable Stir Fry

Sides

Egg Noodles with Fresh Chilli and Green Onion

Chinese Cabbage

Jacket Potato Fillings

Baked Beans

Dessert

Carrot Cake with Butter Icing

Sunday

Sides

Spinach, Rocket and Parmesan Salad

Main Course

Beef Meat Balls in a Cream and Oregano Sauce Penne Alfredo and Parsley with Homemade Focaccia

Pasta Dish

Vegetarian

Baked Egg Plant with Mozzarella Cheese

Dessert

Black Forest chocolate Mousse