



**Sample Lunch Menus 2016**

All menus are served with assorted fresh breads, mixed leaf salad, fresh fruit basket, tea and coffee.

**Option One**

Hunter's style pork  
Fresh fisherman's pie  
Four cheese tortellini in tomato & basil sauce (v)

Spiced potato wedges  
Baby carrots

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Greek yoghurt with honey  
Individual homemade raspberry pavlova

**Option Two**

Homemade beef lasagne  
Salmon carbonara  
Mac 'n' cheese (v)

Country fries  
Sweetcorn

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Greek yogurt infused with wild berries & a shortbread biscuit  
New York style cheesecake

**Option Three**

Thai green curry  
Cottage pie  
Vegetable lasagne & garlic bread (v)

Boiled new potatoes  
Green beans

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Tiramisu  
Fresh fruit salad



**Option Four**

Traditional bangers & mash  
Steak pie with bubble and squeak  
Field mushrooms filled with spicy vegetable couscous (v)

Potato wedges  
Broccoli florets

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Greek yoghurt with honey  
Homemade pear & almond tart

**Option Five**

Traditional battered fish & chips  
"The University of Nottingham" half pounder burger  
Broccoli & stilton tarts (v)

Seasoned steakhouse chips  
Garden peas

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Greek yogurt infused with wild berries & a shortbread biscuit  
Homemade chocolate tart

**Option Six**

Chicken Kiev  
Beef Thai red curry  
Creamy mushroom & garlic linguine (v)

French fries  
Medley of spring vegetables

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Fresh fruit salad  
Lemon meringue pie

**Option Seven**

Chicken & mushroom pie  
Beef & black bean stir fry with herb scented rice  
Spinach & ricotta tortellini (v)

Deep fried potato skins  
Mange tout

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Apple pie & cream  
Wild berry infusion