



CATERING MENU FOR THE SPACE PROJECT

Monday

Freshly prepared soup of the day (v)
-
Grilled Rib-Eye Steak with Peppercorn Sauce
-
Teriyaki Salmon with Mange Tout and Noodles
-
Soy Glazed Chicken, Chilli Peppers, Spring Onions and Basmati Rice
-
Spinach and Ricotta Tartlet (v)
-
Pear and Ginger Sponge served with custard or cream
-
Strawberry Meringues
-
Fresh Fruit Salad

Tuesday

Freshly prepared soup of the day (v)
-
Jerk Loin of Pork Steak served with rice and peas
-
Baked Sea Bass with a Sweet Roast Pepper and Tomato Relish
-
Caribbean Spiced Chicken with Pine Nuts and Sultana Rice
-
Tomato, Courgette and Aubergine Grain (v)
-
Apple and Almond Crumble
-
Chocolate Torte
-
Fresh Fruit Salad



Wednesday

Freshly prepared soup of the day (v)
-
Greek Lamb with Garlic and Rosemary served on a bed of rice
-
Chicken with Saffron Yoghurt and Courgette
-
Grilled Salmon Supreme with Lemon and Thyme Sauce
-
Strozzapreti Pasta with Parmesan and Sun Dried Tomatoes (v)
-
Golden Syrup Sponge served with custard
-
Cheesecake served with strawberries
-
Fresh Fruit Salad

Thursday

Freshly prepared soup of the day (v)
-
Lamb Shanks with Rosemary and Sweet Potatoes
-
Chicken Chasseur with Mushrooms served on a bed of rice
-
Pan Fried Trout with Lemon and Almonds
-
Wild Mushroom Stroganoff
-
Chocolate Sponge served with Vanilla Sauce
-
Lemon Tart
-
Fresh Fruit Salad



Friday

Freshly prepared soup of the day (v)

-

Grilled and Battered Cod served with either Mushy or Garden Peas

-

Beef, Chicken and Vegetarian Curries and Rice

-

Sticky Toffee Pudding with Butterscotch Sauce

-

Eton Mess

-

Fresh Fruit Salad