



# SAMPLE MENU

CREATED BY STEVEN CROSS

—  
HEAD CHEF  
PARK CATERING  
SERVICES

# Sample Menu

Dietary - (V)-Vegetarian (DF) Dairy Free (GF) Gluten Free (O) Organic

	Monday Big Brunch	Tuesday Fresh Flavour	Wednesday Korean Favourite	Thursday British Treat	Friday Fishy Friday
<b>Soup</b>	Soup of the day	Soup of the day	Soup of the day	Soup of the day	Soup of the day
<b>Main</b>	Park Porkies sausages, bacon, roasted tomatoes, thyme mushrooms, baked beans and scrambled egg (DF) (GF)	Chicken, paprika and chorizo kebab (DF) (GF)	Korean pulled pork in a steamed Bao bun (DF) (GF)	Roasted chicken breast with lemon and thyme! Chicken liquor sauce (DF) (GF)	Hand panko breaded pollock fillet
<b>Vegetarian</b>	Red pepper and paprika sausages, roasted tomatoes, thyme mushrooms, baked beans and scrambled egg (V) (DF) (GF)	Crusted roasted aubergine with mint, cumin and feta (V) (GF)	Spiced pulled jack fruit in a steamed Bao bun (V) (DF)	Mixed bean and vegetable cottage pie (V) (DF) (GF)	Roasted vegetables and grilled halloumi with basil pesto (V) (GF)
<b>Vegetable/ Salad</b>	Roasted tomatoes Thyme mushrooms	Mixed salad Peri Peri mayonnaise Portuguese chickpea salad	Rainbow vegetable salad Kimchi salad	Selection of seasonal vegetables	Mixed salad Fresh lemon Sweet chili sauce
<b>Carbohydrate</b>	Sautéed potato hash	Preserved lemon and herb rice	Sticky Sesame noodles	Roast potatoes	Spicy French fries
<b>Dessert</b>	Dessert of the day	Dessert of the day	Dessert of the day	Dessert of the day	Dessert of the day



These menus have been designed by our multiple award winning chef and **2019 LACA** school chef of the year Steven Cross

