

EXAMPLE MENU

All our food is locally produced and homemade so please note that this menu is a guide and that it is subject to change. Eating new foods is part of the residential experience and we encourage everyone to try new foods wherever possible.

Squash and water are available at all meals. Tea and coffee making facilities available for students and staff.

All dietary requirements and allergies can be catered for. Please inform us whether your child has any dietary requirements, allergies or are vegetarians upon signing up to the trip.

Breakfast

Your school will choose continental breakfast or continental and cooked breakfast in advance.

Continental: Cereals, toast & jams, croissants or brioche, yoghurt, fruit and fruit juice.
Cooked: bacon, sausage, fried egg, hash browns and beans.

Lunch

Filled Roll, crisps, flapjack, biscuits and fruit.

Example Evening Meal

Tomato pasta bake, toppings and sweetcorn.

Chicken fajitas, wraps, rice and peas.

Beef Lasagna, wedges and broccoli.

Sausages, cheesy mashed potato and beans.

Jacket potato and toppings will be available at every meal as an alternative.

Example Puddings

Cupcakes, traybakes, ice cream, ice lollies, sugar doughnut.