Queen Margaret's
Escrick Park • York

Example Lunch Menu

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Cottage Pie Slow-cooked beef mince with thyme, celery and carrots, covered with mashed potatoes and baked until golden	**Turkey Escalope with Creamy Mushroom Sauce** Breaded turkey escalope, pan fried until golden served with a creamy, garlicky mushroom sauce on the side	**QM Carvery Roast Pork and Yorkshire Puddings** Slowly roasted prime Yorkshire pork served with Yorkshire puddings, apple sauce and stuffing balls	**Chicken and Vegetable Stew** Succulent chicken with chunky root vegetables in a rich chicken gravy with light and fluffy herb dumplings	**Crispy Battered Cod Fillet** Crispy battered fish fillets garnished with lemon wedges and parsley **Fish Fingers**	**Beef Bolognese** A rich slow-cooked Bolognese sauce with Yorkshire minced beef served with spaghetti and garlic bread	**Roast Turkey with Stuffing Balls and Yorkshire Puddings** Slow cooked turkey breast carved by our chefs, served with sage and onion stuffing balls, Yorkshire puddings and cranberry sauce
Lighter Choice Chicken or vegetable fried rice with prawn crackers	**Lighter Choice** French pizzas with chicken and sweetcorn or roast peppers	**Peppered Steak Slice** Golden puff pastry parcels with a peppery beef filling	**Lighter Choice** Paninis with ham and cheese or cheese and spiced tomato sauce	**Bacon Chops** Grilled bacon chops served on a bed of green vegetables	**Hot Dogs** Traditional Frankfurter style sausages served in a soft bread roll with a selection of sauces and sautéed onions on the side	**Pork Stroganoff** Tender pork sautéed and bound in a creamy sauce flavoured with mustard and enriched with sour cream, served with rice and garnished with fresh parsley
Cauliflower Cheese and Onion Quiche A crisp pastry case with a filling of sticky caramelised onions, cauliflower florets and a trio of cheeses	**Vegetable Meatballs with Couscous** Seasoned vegetable meatballs in a rich tomato sauce served with roast vegetable couscous	**Winter Vegetable Gratin** A creamy vegetable gratin full of nutritious green veggies in a cheesy white sauce, topped with cheesy breadcrumbs	**Roast Sweet Potato and Onion Tart with Goat's Cheese** Flaky puff pastry topped with sweet caramelised onions, chilli roasted sweet potatoes and creamy goat's cheese	**Moroccan Spiced Lentil and Chickpea Stew** Rich and wholesome lentils and chickpeas in a warming spiced tomato sauce served with a multigrain flatbread	**Broccoli and Cherry Tomato Frittata Muffins** A twist on the traditional Spanish frittata, fresh vegetables lightly sautéed and baked in a savoury egg muffin	**Quorn Cottage Pie** Slow-cooked Quorn mince with thyme, celery and carrots covered with mashed potatoes and baked until golden
Oven Baked Jacket Potato Served with a choice of toppings: cheese, tuna, beans	**Oven Baked Jacket Potato** Served with a choice of toppings: cheese, tuna, spaghetti hoops	**Oven Baked Jacket Potato** Served with a choice of toppings: cheese, tuna, beans	**Oven Baked Jacket Potato** Served with a choice of toppings: cheese, tuna, ravioli	**Oven Baked Jacket Potato** Served with a choice of toppings: cheese, tuna, beans	**Oven Baked Jacket Potato** Served with a choice of toppings: cheese, tuna, spaghetti hoops	**Oven Baked Jacket Potato** Served with a choice of toppings: cheese, tuna, ravioli
Creamed Potatoes, Garden Peas, Vichy Carrots	**Sauté Potatoes, Roast Butternut Squash, Sweetcorn**	**Roast and Boiled Potatoes, Roast Root Vegetables, Brussels Sprouts, Cauliflower Cheese**	**Boulangère Potatoes, Spring Greens, Carrot and Swede Crush**	**Chipped Potatoes, Mushy Peas, Baked Beans**	**Garlic and Herb New Potatoes, Garden Peas, Steamed Broccoli**	**Roast and Boiled Potatoes, Chantenay Carrots, Curly Kale**
Chef's Soup of the Day Served with fresh bread and croutons	**Chef's Soup of the Day** Served with fresh bread and croutons	**Chef's Soup of the Day** Served with fresh bread and croutons	**Chef's Soup of the Day** Served with fresh bread and croutons	**Chef's Soup of the Day** Served with fresh bread and croutons	**Salad Bar** A daily selection of salads, meats, fish and cheeses	**Salad Bar** A daily selection of salads, meats, fish and cheeses
Syrup Sponge with Custard	**Coconut Rice Pudding with Mango Coulis**	**Apple Crumble with Custard**	**Jam Tart with Pouring Cream**	**Chocolate Bread and Butter Pudding with Custard**	**Lemon Drizzle Traybake with Cream**	**Warm Flapjack with Custard**
Fruit jelly, fresh fruit and yoghurts	Fruit jelly, fresh fruit and yoghurts	Fruit jelly, fresh fruit and yoghurts	Fruit jelly, fresh fruit and yoghurts	Fruit jelly, fresh fruit and yoghurts	Fruit jelly, fresh fruit and yoghurts	Fruit jelly, fresh fruit and yoghurts

Example Supper Menu

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Chicken and Broccoli Arrabiata Pasta Bake Diced chicken and broccoli florets bound in a spiced Arrabiata sauce with fusilli pasta, topped with a duo of cheeses and grilled until golden and bubbling	**Honey and Garlic Salmon** Salmon fillets seared to perfection and coated in a sweet and savoury honey and garlic sauce	**Basil and Mascarpone Chicken** Chicken breast marinated with lemon and garlic served in a basil and mascarpone sauce with slow roasted cherry tomatoes	**Crispy Chilli Beef with Steamed Rice** Strips of beef steak coated in tempura batter before frying and then coated in sweet chilli sauce with crunchy strips of celery and carrot	**Pizza Night** Deep pan bases coated with our spiced pizza sauce and your favourite toppings: Meat Feast BBQ Chicken and Peppers, Quorn Chicken and Sweetcorn, Margherita	**Sweet and Sticky Hoisin Pork Ribs** Perfect, fall-off-the-bone pork ribs coated with a tangy, garlicky hoisin glaze and served with egg fried rice
Lamb Koftas with Chargrilled Veg and Couscous Grilled lamb koftas served on a bed of chargrilled Mediterranean vegetables with herby couscous	**Spaghetti Carbonara** Spaghetti in a light, creamy carbonara sauce with peas, sweetcorn and smoked back bacon	**Cod and Pea Fishcakes** Flakes of cod and garden peas bound with mashed potato then coated in panko breadcrumbs and fried until golden	**Quiche Lorraine** A crisp pastry base with a rich smoked bacon, cheese and thyme filling	**Cajun Honey and Lime Chicken Wings** Oven baked chicken wings basted with a citrus and Cajun spice sauce that has a hint of honey sweetness	**Battered Cod Goujons** Flaky cod strips encased in a golden batter served with lemon mayo
Aloo Gobi Traybake A healthy vegan tray bake with the classic flavours of aloo gobi finished with zingy lime and fresh coriander	**Mac and Cheese** Rich, cheesy and irresistible, our mac and cheese is always a popular choice. Al dente pasta bound in our mature cheddar cheese sauce, topped with herby breadcrumbs and baked until golden	**Harissa Halloumi and Roast Vegetable Flatbread** Harissa marinated halloumi cheese and roasted vegetables served on a flatbread smothered with hummus and peppery rocket	**Baby Carrot and Broad Bean Risotto** Tender baby carrots and bittersweet broad beans wrapped in a creamy, delicate risotto flavoured with vegetarian hard cheese	**Sweet and Sour Quorn Chicken** Diced Quorn chicken stir fried with crisp vegetables, coated in a sweet and sour sauce with chunks of pineapple, served with steamed rice	**Roasted Red Pepper, Sundried Tomato and Ricotta Cannelloni** A classic pasta dish; pasta tubes filled with a combination of roast peppers, sundried tomatoes and ricotta sat on a bed of rich tomato sauce, topped with a classic béchamel and baked until golden and bubbling
Pasta Served with a homemade sauce of the day	**Pasta** Served with a homemade sauce of the day	**Pasta** Served with a homemade sauce of the day	**Pasta** Served with a homemade sauce of the day	**Pasta** Served with a homemade sauce of the day	**Pasta** Served with a homemade sauce of the day
Baked New Potatoes, Roast Courgettes, Grilled Tomatoes	**Minted New Potatoes, Steamed Broccoli, Green Beans**	**Herby Diced Potatoes, Medley of Vegetables**	**Egg Fried Rice, Stir Fried Vegetables, Prawn Crackers**	**Sweet Potato Wedges, Sweetcorn, Caesar Salad**	**Potato Noisettes, Sauté Green Beans, Corn on the Cob**
Oven Baked Jacket Potato Served with a choice of toppings	**Oven Baked Jacket Potato** Served with a choice of toppings	**Oven Baked Jacket Potato** Served with a choice of toppings	**Oven Baked Jacket Potato** Served with a choice of toppings	**Oven Baked Jacket Potato** Served with a choice of toppings	**Oven Baked Jacket Potato** Served with a choice of toppings
Banoffee Pie	**Profiteroles with Chocolate Sauce**	**Melon and Berry Platters**	**Fruit Cheesecakes**	**Belgian Waffles with Sauces and Squirty Cream**	**Chocolate Fudge Brownie**
Fruit jelly, fresh fruit and yoghurts	Fruit jelly, fresh fruit and yoghurts	Fruit jelly, fresh fruit and yoghurts	Fruit jelly, fresh fruit and yoghurts	Fruit jelly, fresh fruit and yoghurts	Fruit jelly, fresh fruit and yoghurts