

LVS Ascot Breakfast Spring Menu – Week 1

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Hot choice of the day	Boiled Eggs, Toasted Cheese Soldiers and Diced Sautéed Potatoes	Cumberland Sausages with Baked Hash Browns and Baked Beans	Back Bacon with Potato Waffles	Toasted Sour Dough, Chorizo, Potato Hash and Poached Eggs	Fluffy Pancakes, Golden Syrup, Lemon sugar and a Fruit Compote	<p>Breakfast in houses</p> <p>LVS Sunday Brunch</p> <p>This is a more informal way for the students to enjoy their Saturday mornings. Breakfast rations to be collected for the boarding houses and will include bread for toasting with preserves, honey and a large selection of cereals, pastries selection, fruit salad and fruit based yoghurt. Drinks to include tea, coffee and fruit juices</p>	<p>LVS Sunday Brunch</p> <p>Please see Sunday lunch for details</p>
Live Cook	Diced Sautéed Potatoes	Smoothie Bar	Roasted Flat Mushrooms	Free Range Poached Eggs	Pancakes		
Make your own Muesli or Porridge	Build your own bowl of Muesli with a choice of ingredients including toasted oats and bran. Banana chips, dried papaya, dried pineapple, dried fruit, toasted coconut and a selection of seeds. Rolled oat porridge						
Yogurt Bar	Probiotic natural yoghurt with fruit purees, selection of toppings, dried fruit and honey.						
Fresh Cut Fruits	Selection of home cut mixed fruits, Including Pineapple, Melon Selection and Segmented Grapefruit						
Cereals, toast and breakfast juices	Selection of cereals that include Shreddies, Weetabix, Cornflakes and Rice Krispies. Wholemeal and white breads for toasting with a selection of preserves and honey. Juices to include chilled apple, orange and multi-vitamin. Please help yourself to tea and coffee						



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LVS Ascot Lunch Spring Menu – Week 1

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Soup, Fresh Breads and Cheese Board	Freshly made soup with a choice of handmade wholemeal and white loaves and a selection of croutons, dehydrated herb and mixed seeds. Chefs Choice British cheese board with handmade chutneys, crackers and grapes					Counter closed	<p>Sunday Brunch @ LVS Ascot</p> <p>The hot brunch choice consists of Locals sourced Cumberland Sausage, Back Bacon, Black Pudding, Baked Hash Browns, Baked Beans, Sautéed Mushrooms Roasted Vine Tomatoes, Lightly Scrambled Eggs and live cooked Fried or Poached Eggs to Order</p> <p>The continental choice of Croissant and pain au Chocolate and Raisin that can be enjoyed with freshly brewed coffee or Tea Selection</p> <p>Selection of cereals that include shreddiees, bran flakes, Weetabix, cornflakes and rice krispies. Wholemeal and white breads for toasting with a selection of preserves and honey. Juices to include chilled apple, orange and multi-vitamin</p> <p>Probiotic natural yoghurt with a selection of toppings to include granola, fruit purees, dried fruit and honey.</p>
Hot Counter Main Choice and Side Salads	Slow Cooked Lamb and Vegetable pie, Boiled Parsley Potatoes, Garden Peas and Cabbage, Lamb Gravy Selection of side salads	Pork Schnitzel, Boiled Potato and Roasted Carrots Selection of side salads OR "LVS Ascot Deli Bar"	Jamaican Jerk chicken Legs, coconut rice and peas, BBQ Vegetables and flat breads Selection of side salads	Cottage Pie, Peas and Sweetcorn, Roast Potatoes Selection of side salads	"Fish and Chips" Battered White Fish or Chicken Nuggets, Chips, Mushy Peas, Peas And Beans Selection of side salads	"Build your own Sup Roll" Pick a filling from a selection of hot or cold filling all served with crispy potatoes and mixed vegetables salad Selection of side salads	
Vegetarian Main Choice	Open Puff Pastry Tart, with glazed goats cheese, beetroot and basil	Vegetable and Pulled Jack fruit bap with Greek yoghurt dressing	Jamaican Vegetable patties with Coconut rice and peas	Beetroot, basil and sour cream barley stew	Root Vegetable, parmesan cheese, spinach and egg Swiss roll with salsa and sour cream	Halloumi and Mixed Peppers with a Basil Nut Free Pesto Filling	
Pasta, Jacket, Sweet Potato and Chefs Choice Bar	Pasta, with sweet chilli chicken sauce or red lentil and basil sauce and Mixed jackets potatoes	Pasta with Bacon Carbonara or Vegetable Carbonara and Mixed jackets potatoes	Pasta with a pepper, pesto white sauce or olive, tomato sauce and mixed jacket potatoes	Pasta with classic tomato and basil sauce or butternut squash sauce and Mixed jackets potatoes	Mixed jacket and sweet potato with a selection of fillings	Closed	
	All served with Handmade Nut Free Pesto, Marinaded Olives, Parmesan Cheese and Mixed Oils to Dress						
Special Diets Main Counter and Dessert	Slow Cooked Lamb and Vegetable pie, Boiled Parsley Potatoes, Garden Peas and Cabbage, Lamb Gravy Rhubarb and Ginger Cake	Char Grilled Pork, Boiled Potatoes and Carrots Honey Cupcakes	Jamaican Jerk chicken Legs, coconut rice and peas, BBQ Vegetables Cornbread Muffins	Beef, Mushroom, onion and pie, roast potatoes and parsnips Fruit Crumble	Battered Pollock or Sausage, peas, mushy peas and baked beans with chips Waffles	Counter closed (please see a member of the catering team)	
Salad and Protein Bar	A selection of freshly sliced meats and vegetable options. All served with selection of freshly produced salad items to include basic, Tomato, Cucumber, Sweetcorn and Mixed Leafs Also a Selection of Complex Salad including Coleslaw, Potato Salad and Beetroot Salads.						
Hot Desserts	Rhubarb and Ginger Cake with Vanilla Sauce	Spiced Honey drizzle cake with double Cream	Cornbread with Sweet cream	Fruit Crumble with Vanilla Sauce	"Waffle Bar"	Lemon Drizzle Cake	
Cold Desserts	Cranberry Fool	Lemon Curd Mousse	Orange Trifle	Maple Vanilla Cheesecake	"Waffle Bar"	Closed	
Jelly, Cut Fruit of the Day and Yoghurt	Jelly, Chunky cut extra sweet pineapple, natural yoghurt with a fruit puree and toppings	Jelly, Chunky cut Honeydew yellow melon, natural yoghurt with a fruit puree and toppings	Jelly, Chunky cut watermelon, natural yoghurt with a fruit puree and toppings	Jelly, Chunky cut green and red apples or extra sweet large orange, natural yoghurt with a fruit puree and toppings	Jelly, Chunky cut mixed fruit Salad, natural yoghurt with a fruit puree and toppings	Chunky cut extra sweet pineapple and melons, natural yoghurt with a fruit puree and toppings	



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LVS Ascot Supper Spring Menu – Week 1

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Hot main course	Chicken a la King, Mushroom Rice, Green Vegetables with Flat Breads	Chicken Kiev, Sautéed Potatoes, Sweetcorn and Diced Carrots	Greek Lamb with Feta Cheese, Roasted Vegetables, Pitta Bread, Houmous and Tzatziki	Philly Beef Macaroni Cheese, Raw Vegetables Green Salad, Garlic Bread	"LVS Street Food" Waffles Filled with Crispy Chicken Bits, Diced Potato, Sweetcorn and Southwest Sauce	"House Choice" Giving each boarding house students the opportunity to come up with their own food menu.	"English Roast" Roasted and Pulled Beef Brisket, with giant Yorkshire puddings, double cooked potatoes, roasted root vegetables, greens and a beef gravy
Live Cook	Char grilled Quorn Fillet	Sautéed Potatoes	Swedish Quorn meatballs and vegetables in classic sauce	Lightly Fried Eggs Cooked to Order	Closed		
Vegetarian hot choice	Char Grilled Quorn Fillet with a la King Sauce	Vegetables Kiev	Swedish Quorn meatballs in classic Swedish sauce with mashed potato	Bubble and Squeak, Fried Egg with Parsley Sauce	Crispy Chilli Cheese Bits with Southwest Sauce	"House Choice"	Peppers Stuffed with sage and onion stuffing and vegetables
Pasta, Jacket Potato Bar	Pasta with a choice of two sauces	Jacket Potatoes served with one hot meat filling and a choice of English mature cheddar cheese, Flaked Tuna mayonnaise or baked Beans	Pasta with a choice of two sauces	Jacket Potatoes served with one hot meat filling and a choice of English mature cheddar cheese, flaked tuna mayonnaise or baked beans	Pasta with a choice of two sauces	Closed	Closed
	All Pasta served with handmade nut free pesto, marinated olives, parmesan cheese, and mixed oils to dress						
Salad and Protein Bar	A selection of freshly sliced meats and vegetable options. All served with selection of freshly produced salad items to include basic, Tomato, Cucumber, Sweetcorn and Mixed Leafs Also a Selection of Complex Salad Including Coleslaw, Potato Salad and Beetroot Salads.						
Desserts	Orange and Polenta cake with Orange Sauce	Yoghurt Cake	Tiramisu	Plum upside down Cake	Rich Mud Pie	"House Choice"	Apple and Pear Pie with Custard
	Freshly sliced selection of seasonal fruits, yoghurt with toppings to include handmade granola, crumbled biscuit and shortbread, a selection of fruit pulps and compotes,						



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