

THE BECKET KEYS DINING AREAS

By: *Becket Keys and Accent Catering*

BECKET *Bistro*

KEYS *CAFÉ*

OPENING TIMES

BREAKFAST



Breakfast: 8.00 - 8.30

BREAK



Break: 10.10 - 10.30

LUNCH



Lunch: 12.40 - 13.40

MENUS

WHAT GOES IN...

Welcome back to the new term, please see our new 3 week January menu cycle, we have based our dishes around current seasonal items and students favourites from last term, each day we feature a daily meal deal on site which includes a main course and dessert as well as dishes from around the world.

See below to view this term's menus.

Some students may be entitled to free school meals, please contact the school office for more information.

MEAL DEALS

Our menus feature a daily "meal deal" which is themed allowing students to purchase a full main meal and selected dessert for £2.30.

MONTHLY THEME DAYS

Every month we feature a seasonal fruit or vegetable, currently leeks will feature on the menu and throughout January, also there are various promotional events going on.

FILL UP, GET SHARP!

Boost is our seasonal range of products that packs a punch in the health department without compromising the flavour and excitement that your taste buds experience. From winter soups to summer smoothies, be sure to check out this exciting 'wellbeing' range and stimulate your senses all-year-round!



NEWS



OUR NEW CHEF MANAGER

We would like to welcome David Ashman as our new chef manager at Becket Keys, he comes to us with over 10 years' experience in the food industry and is looking forward to working with the students, he has lots of new and interesting ideas to try, so look out for these over the coming weeks.

FEEDBACK

HAVE A WORD!

- You can get in touch with us by:
- Speaking directly to any member of the team
- Email: becketkeys@accentcatering.co.uk
- Remember to get involved in the student surveys

WANT TO KNOW EVEN MORE?

Seize your mouse and venture over to the Accent website, which is jam packed with information and is soon to be hosting exciting recipes for you to try at home!

www.accentcatering.co.uk

THE MENUS

WEEK 1					
DAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SOUP	Tomato and basil	Carrot and coriander	French onion	Broccoli and stilton	Chicken noodles
THE MAIN	Crusty top steak & mushroom pie	Traditional bangers & mash served with caramelised red onion gravy	Roast peppered topside of beef served with homemade gravy	Traditional chicken korma served with steamed basmati rice, roasted cashew nuts & mint yoghurt	Battered fillet of fish served with chunky chips, tartar sauce & lemon wedge
VEGTASTIC	Mushroom risotto served with shaved parmesan	Vegetarian hot dogs served with chips and crispy onions	Vegetarian toad in the hole served with gravy	Spinach, potato and red lentil Dahl served with homemade chapattis	Roast vegetables lattice served with oregano dressing
HOT GRAB & GO STREETFOOD HOT BAGUETTES	Penne all pesto served with garlic bread	Chicken, chilli and smoked cheese quesadilla	Spinach and egg puffs topped with cheese sauce	Roast gammon and saute onions baguette	Traditional sausage roll served with mustard
VEGETABLES ON THE SIDE	Cauliflower Peas mornay	Steamed broccoli Creamy mash	Steamed vegetables panache Roasties	Roast aubergines Courgettes	Steamed peas Baked beans
SOMETHING SWEET	Raspberry and coconut slice served with custard	Chocolate and cookies brownie	Apple and pear oats rich crumble served with vanilla custard	Gajar halwa (Indian carrot cake) served with yoghurt	Eton mess

WEEK 2					
DAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SOUP	Pea and mint	Mexican tortilla	Cream of onions	Broccoli and stilton	Beef noodles
THE MAIN	Crusty top chicken and mushroom pie served with homemade chicken gravy	Traditional chilli con carne served with nachos and sour cream	Honey roast gammon served with homemade apple sauce and light gravy	Traditional lamb Rogan Josh served with steamed basmati rice, roasted seeds and yoghurt	Breaded large scampoti served with potato wedges, tartar sauce and lemon wedges
VEGTASTIC	Sundried tomato and basil risotto served with shaved pecorino	Roast vegetables pasta bake topped with cheese sauce	Vegetarian cottage pie served with homemade vegetable gravy	Roast butternut squash and mushroom stir fry served with noodles	Aubergine and potato wellington served with cardamom sauce
HOT GRAB & GO STREETFOOD HOT BAGUETTES	Penne Arrabbiata served with oregano baked tortilla wedges	Spicy beef Jamaican patty served with rice and peas	Fried beans and peppers burritos served with coriander sour cream	Cajun pulled pork crispy onions baguette served with apple chutney	Sausage and onion sub served with mustard mayo
VEGETABLES ON THE SIDE	Steamed broccoli Roasted parsnips	Steamed sweetcorn Grilled peppers	Steamed vegetables panache Roasties	Herb chickpeas Spicy cauliflower	Mushy peas BBQ baked beans
SOMETHING SWEET	Framboise and pomegranate served with creme Anglaise	Caramelised pineapple and coconut upside down cake	Rice pudding served with homemade strawberry coulis	Thai ginger cake served with lime glazing	Sticky toffee pudding

WEEK 3					
DAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SOUP	Carrot and caraway seed	Crispy parsnip	Potato and onion	Roast vegetables	Chinese broth
THE MAIN	Traditional cottage pie topped with mature cheese	Turkey fillet burgers served in a bun with salad and red onion rings topped with relish	Roast lemon and thyme chicken quarters served with light onion gravy	Traditional beef biryani made with steamed basmati rice and dressed with yoghurt	Herbs and garlic battered fillet of fish served with French fries, tartar sauce and lemon wedges
VEGTASTIC	Fusilli pasta with spinach, red pesto and churned cottage cheese	Feta, onion and red pepper frittata served with bitter leaves salad	Quorn and vegetables baked loaf served with roast peppers marmalade	Coarse meal cake (topped with spicy tomato sauce and paneer)	Falafels on pitta served with preserved vegetables and yoghurt garlic dressing
HOT GRAB & GO STREETFOOD HOT BAGUETTES	Cheese, mushroom and onion puffs	Mexican tuna and onion chimichangas served with nachos	Sliced beef and spicy tomato chutney baguette	Ham, cheese and capers mini calzone	Chip butty served with salad
VEGETABLES ON THE SIDE	Traditional ratatouille Mixed salad	Sweetcorn Spicy wedges	Steamed vegetables panache Roasties	Steamed courgettes Roast sweet potatoes	Steamed peas Balsamic baked beans
SOMETHING SWEET	Greek cinnamon and apple tart served with yoghurt	Orange and maple syrup crispy pancakes served with whipped cream	Jam roly poly served with cinnamon custard	Payasam (Asian coconut rice pudding) served with spiced mango chutney	Bread and butter pudding served with custard

Jacket potatoes, fruit salad, cold dessert pots, fruit, assorted sandwiches & filled baguettes available every day

Week 1 commencing: 06/01/14, 27/01/14, 24/02/14, 17/03/14
 Week 2 commencing: 13/01/14, 03/02/14, 03/03/14, 24/03/14
 Week 3 commencing: 20/01/14, 10/02/14, 10/03/14, 31/03/14