

## Guide to the Brackenhurst Campus Outlet



**taste**  
 DINE  
 Brackenhurst



- Serving breakfast and lunch, **8.30 – 2.30** Monday – Friday (term time only, lunch served until 2.00 pm)
- Silver food for life accredited menus – ensuring high animal welfare standards, a range of organic produce and nutritionally balanced meals.
- All food freshly prepared each day by our dedicated team of chefs.



## About Taste, NTU

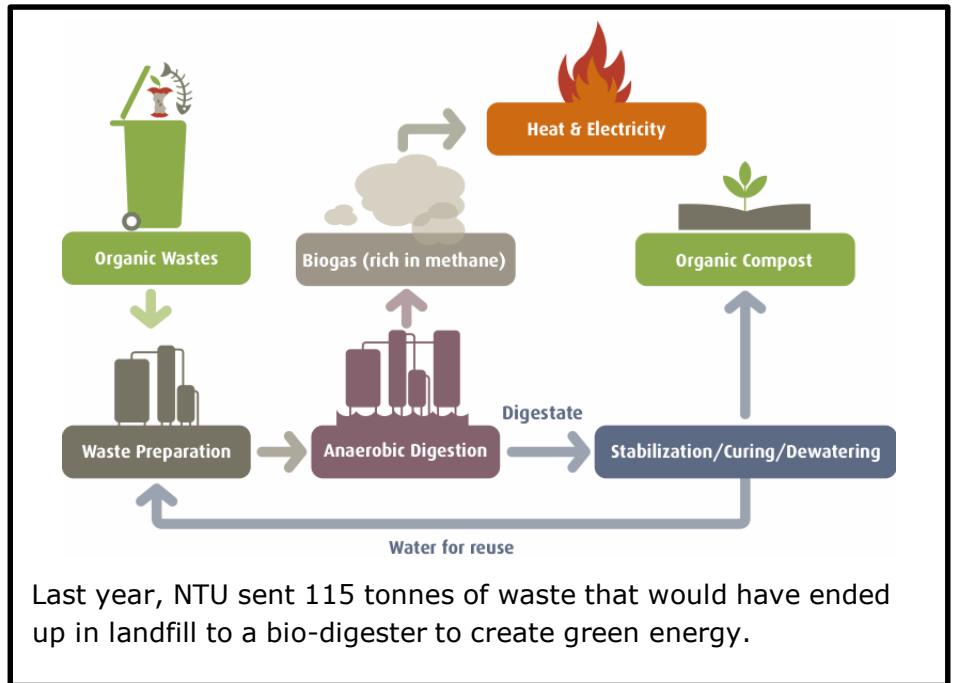


Our Dine outlets are Silver food for life accredited serving:

- Homemade dishes prepared daily,
- Nutritionally balanced, healthy meals,
- Organic and free-range eggs,
- Organic milk,
- MSC certified Pollock,
- Red-tractor certified meat,
- Locally reared meat,
- Locally grown vegetables,
- No salt added to vegetables and potatoes

Taste NTU are proud to have been accredited with the customer service excellence award. This award reflects NTU's commitment to provide gold standard customer service to all our customers.

If you have any comments please speak to a member of our team or contact [CAT.Feedback@ntu.ac.uk](mailto:CAT.Feedback@ntu.ac.uk) and let us know how we're doing.



We offer a range of dishes for different dietary requirements including vegetarian, vegan, gluten-free and halal. Look out for the symbols on our menus.

For advise on allergens, please speak to a member of our team who will be happy to advise or contact us at [CAT.Feedback@ntu.ac.uk](mailto:CAT.Feedback@ntu.ac.uk).

**Silver**  
 NUS Green Impact

Catering services achieved Bronze in the first year of the NUS Green Impact catering tab for our efforts in waste reduction, energy efficiency & environmental considerations.



**Menus from September 2015**

**Good morning...**

**Great value set breakfast**

Any 2 of sausage, bacon or Quorn® sausage, with a fried egg, 2 hash browns, choice of beans or tomatoes and a slice of toast with a tea, coffee or orange juice  
**£3.25**

Additional items **60p**  
 Upgrade to scrambled egg **v** **15p**

**Go BIG...**

Add any 3 items to your breakfast! **£1.50**

**Breakfast rolls...**

A choice of a white or brown roll with any:

1 item **£1.20**  
 2 items **£1.80**  
 3 items **£2.40**

All the above served with a sauce portion.

**...on toast**

Double portion served on 2 slices of white or brown toast:

Baked beans **£1.50**  
 Scrambled egg **£2.10**  
 Tomatoes **£1.50**  
 Fried egg **£1.80**

**v** Vegetarian **H** Halal **RT** Red Tractor certified **MSC** MSC certified

Any queries relating to food allergies or dietary requirements should be directed to a member of the catering team who will be happy to advise.

All the meat we serve is red tractor marked and supplied from a local butcher. All the eggs we serve are free-range and organic and all the milk we serve is organic.



# taste

DINE

Brackenhurst

WEEK 1	Monday	Tuesday	Wednesday	Thursday	Friday
Soup of the day	Broccoli and blue cheese <b>G</b>	Yellow Split Pea and Chorizo <b>G</b> <b>DF</b>	Vegetable and Pearl Barley <b>V</b> <b>DF</b>	Smoked Bacon, White Bean and Parsley <b>G</b> <b>DF</b>	Leak and Potato <b>V</b> <b>G</b> <b>DF</b>
Vegetarian option	Root vegetable, pearl barley and lentil hotpot with medley of steamed vegetables and potatoes <b>V</b>	Garden vegetable, mature cheddar and chive quiche with salad and new potatoes <b>V</b>	Autumn vegetables and bean stew with parsley dumpling, mustard mash and green vegetable medley <b>V</b> <b>DF</b>	Quick fried vegetables cooked in a hoisin sauce with cashews and noodles <b>V</b> <b>DF</b>	Italian style vegetables in a rustic tomato sauce with butterbeans, penne pasta and salad <b>V</b> <b>G</b> <b>DF</b>
Chefs traditional	Classica beef Lasagne with garlic bread and salad <b>RT</b>	Homemade chicken and leek pie with mustard mash & green vegetable medley <b>MSC</b>	Red Thai chicken curry with mangos and peppers served with coriander rice <b>RT</b>	Braised shoulder of lamb in chasseur sauce with mash potatoes and vegetables <b>RT</b>	Battered sustainable Pollock with chips, mushy peas and homemade tartare sauce <b>MSC</b>
Desserts	Lemon fudge sponge and custard <b>V</b>	Bakewell tart and custard <b>V</b>	Fruit Crumble and custard <b>V</b>	Cornflake tart and custard <b>V</b>	Rice pudding <b>V</b>

**V** Vegetarian **H** Halal **RT** Red Tractor certified **MSC** MSC certified

Any queries relating to food allergies or dietary requirements should be directed to a member of the catering team who will be happy to advise.



# taste

DINE

Brackenhurst

WEEK 2	Monday	Tuesday	Wednesday	Thursday	Friday
Soup of the day	Mushroom and chive <b>V</b> <b>DF</b>	Chili tomato, beef and white bean <b>RT</b> <b>G</b> <b>DF</b>	Leek parsley and potato <b>V</b> <b>G</b> <b>DF</b>	Chicken and Sweetcorn <b>RT</b> <b>H</b> <b>DF</b>	Butternut, sweet potato and ginger <b>V</b> <b>G</b> <b>DF</b>
Vegetarian option	Leek, potato, cheese and bean pie with steamed vegetable and mash <b>V</b>	Quick fried spicy vegetable and bean enchiladas with potatoes wedges and crisp salad <b>V</b>	Grilled vegetable, spinach and butterbean lasagne with garlic bread and mixed salad <b>V</b>	Macaroni cheese with spinach red pepper and mushroom with garlic bread and mixed salad <b>V</b>	Mushroom, red pepper and lentil shepherd's pie with chips and garden peas <b>V</b>
Chefs Traditional	Salmon, broccoli, spinach and chive pasta bake with garlic bread and mixed salad <b>MSC</b>	Beef and root vegetable stew with mash, garden vegetables and herb dumplings <b>RT</b>	Chicken, leek and mushroom pie topped with short crust pastry with mash and garden vegetables <b>RT</b> <b>H</b>	Chilli beef burritos with spicy wedges, sour cream salsa and salad <b>RT</b>	Sustainable Pollock with chips, mushy peas and homemade tartar sauce <b>MSC</b>
Desserts	Apple crumble with custard <b>V</b>	Jam sponge with custard <b>V</b>	Cornflake tart with custard <b>V</b>	Chocolate fudge pudding with chocolate sauce <b>V</b>	Sticky toffee pudding with caramel sauce <b>V</b>

**V** Vegetarian **H** Halal **RT** Red Tractor certified **MSC** MSC certified

Any queries relating to food allergies or dietary requirements should be directed to a member of the catering team who will be happy to advise.



## Carbs Bar

Jacket, chips or rice	<b>v</b>	<b>£1.20</b>
Mixed bean & veg chilli	<b>v</b>	<b>£1.75</b>
Veg, lentil & bean casserole	<b>v</b>	<b>£1.75</b>
Chilli con carne	<b>RT</b>	<b>£1.85</b>
Chicken Balti	<b>RT H</b>	<b>£1.95</b>
Baked beans	<b>v</b>	<b>£0.65</b>
Tuna mayo		<b>£1.50</b>
Cheddar cheese	<b>v</b>	<b>£0.85</b>
Fresh coleslaw	<b>v</b>	<b>£0.75</b>
Served with salad garnish	<b>v</b>	

**v** Vegetarian **H** Halal **RT** Red Tractor certified **MSC** MSC certified

Any queries relating to food allergies or dietary requirements should be directed to a member of the catering team who will be happy to advise.

