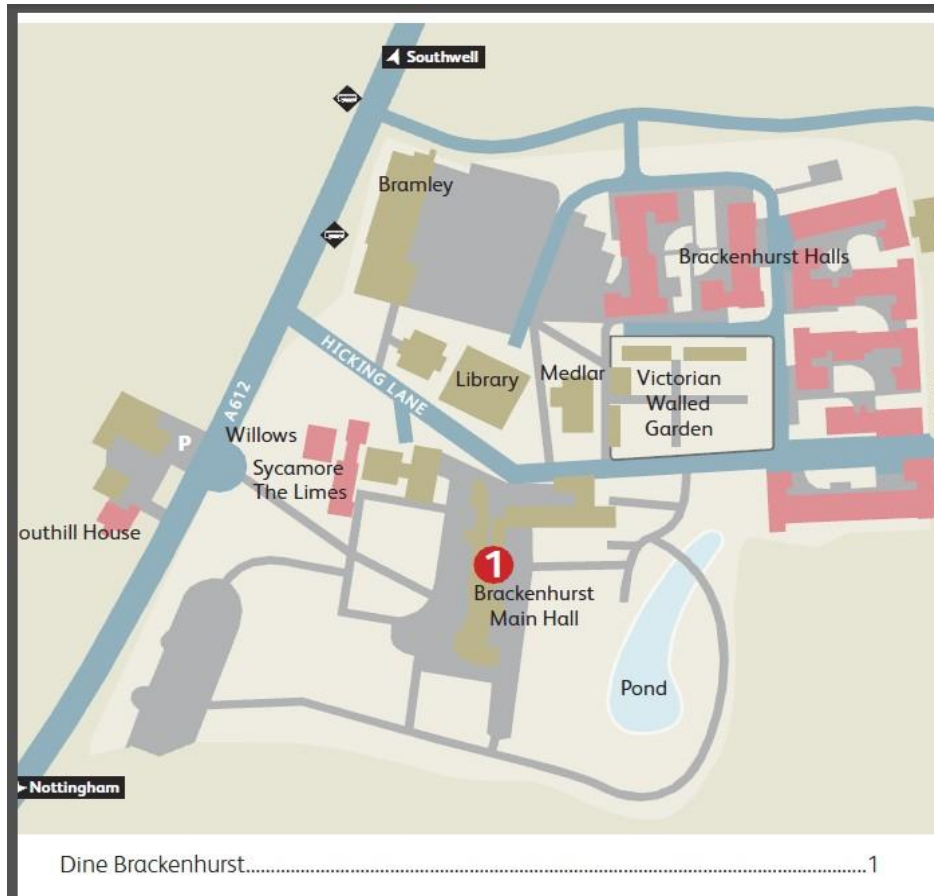


taste

NOTTINGHAM
TRENT UNIVERSITY

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.



taste

DINE

Brackenhurst



SILVER CATERING

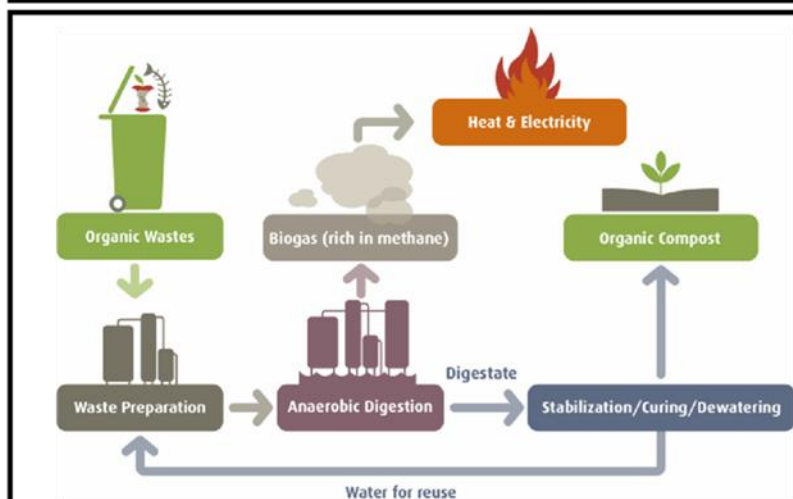
Our Dine outlets are Silver food for life accredited serving:

- 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 and let us know how we're doing.

CUSTOMER SERVICE EXCELLENCE



Last year, NTU sent 115 tonnes of waste that would have ended up in landfill to a bio-digester to create green energy.



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.

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.

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.



CUSTOMER SERVICE EXCELLENCE



GOOD MORNING...

Great value 7 item breakfast

Any 2 from sausage, bacon, Quorn® sausage

Add any 5 additional items from...

fried egg,
scrambled egg,
2 hash browns,
mushrooms,
baked beans,
tomatoes,
slice of toast,

served with a tea, coffee or orange juice

£3.50

Additional items

60p

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Breakfast rolls...

A choice of a white or brown roll with any:

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

...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

Additional items 60p

Slice of toast 30p
(with jam and butter)

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Jackets and toppings...

Jacket, chips or rice	V GF	£1.30
Baked beans	V GF	£0.75
Cheddar cheese	V GF	£0.95
Fresh coleslaw	V GF	£0.85
Beef chilli	GF	£1.95
Chicken tikka	GF H	£2.05
Garlic mushrooms	V	£1.40
Mixed bean chilli	V GF	£1.85
Tuna mayonnaise	GF	£1.20
Greek salad	V GF	£1.30

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CUSTOMER
SERVICE
EXCELLENCE



Week 1	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Breakfast	Great value breakfasts and breakfast rolls to eat in or takeaway (Served 8:30-11:30)				
Soup of the Day £2.10	Root vegetable & garden herb V GF	Spiced lentil & split pea V	Mushroom & chive V GF	Roast carrot & fennel V GF	Vegetable & pearl barley V
British classics £4.10	Mushroom, vegetable & five bean casserole V Roast Norfolk chicken with traditional garnish H	Carrot, parsnip, squash & butter bean pie V Braised beef, mushroom & ale pie	Mushroom, white bean and stilton pudding V Grilled Cumberland sausage ring with caramelised onion	Root vegetable, lentil & potato casserole V Traditional baked shepherd's pie	Creamy carrot, spinach & yellow split pea bake V Battered Pollock fillet with chips and homemade tartare sauce
Jackets & toppings from £2.05	Jacket Potato, rice, chips and a choice of hot and cold toppings including mixed bean chilli, chicken tikka, fresh coleslaw and tuna mayonnaise.				
International Street Food From £3.75	Malay style lamb kofta curry	Penne pasta V	Smoked hickory beef quarter pounder	Pasta spirals with roast vegetables & basil pesto V	African sweet potato & bean stew V
Desserts £1.30	Lemon fudge sponge & custard	Bakewell tart & custard	Apple & blackberry oaty crumble & custard	Cornflake tart & custard	Rice pudding

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Week 2	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Breakfast	Great value breakfasts and breakfast rolls to eat in or takeaway (Served 8:30-11:30)				
Soup of the Day £2.10	Leek & potato V GF	Spicy parsnip & cauliflower V GF	Carrot, orange & coriander V GF	Tomato & roast pepper V GF	Thai spiced butternut squash V GF
British classics £4.10	Leek, broccoli, mushroom & cheddar flan V Chicken, leek & mushroom pie H	Cauliflower, stilton & walnut bake V Great British beef stew & dumplings	Mushroom, tomato, spinach & lentil wellington V Lincolnshire pork & leek sausages	Red pepper, vegetable & butterbean stew V Classic roast beef and homemade Yorkshire pudding	Courgette, lentil & red pepper shepherd's pie V Battered Pollock fillet with chips and homemade tartare sauce
Jackets & toppings from £2.05	Jacket Potato, rice, chips and a choice of hot and cold toppings including mixed bean chilli, chicken tikka, fresh coleslaw and tuna mayonnaise.				
International Street Food From £3.75	Vegetable ravioli V	Caribbean jerk chicken burger H	Lamb rogan josh	Thai sweet tamarind chicken with pineapples and peppers H	Spaghetti bolognese
Desserts £1.30	Apple crumble with custard	Jam sponge with custard	Cornflake tart & custard	Chocolate fudge pudding with chocolate sauce	Sticky toffee pudding with caramel sauce

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