

Urchin's Kitchen

Camp

CATERING MENUS 2022

For news and
our latest menus



UrchinKitchen



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Kelsall Hill aim to provide seasonal and quality homemade meals to satisfy hungry riders and trainers. All our food is prepared in Urchin's Kitchen by our experienced team of chefs, happily catering for all requirements. See below a choice of three menus for our onsite camps that we have created with you in mind.

Menu 2

£26 per person per day

BREAKFAST Cereal, yoghurts, toast, conserves and bacon butties

LUNCH A selection of sandwiches, quiches and fresh salad, chips, fresh fruit and tray bakes

DINNER NIGHT ONE

SWEET SOUR CHICKEN served with rice followed by **BREAD-AND-BUTTER PUDDING**

DINNER NIGHT TWO

CHICKEN CASSEROLE served with crusty bread followed by **SEASONAL FRUIT CRUMBLE** with custard

DINNER NIGHT THREE

LASAGNE, garlic bread, green leaf salad followed by **CHOCOLATE BROWNIE**

Addition morning snack or afternoon tea upon request.

Vegetarian and all intolerances catered for, please let us know and we will provide suitable options.

For full allergen information or any specific dietary requirements please contact the Catering Manager on -

admin@kelsallhill.co.uk

Menu 1

£21 per person per day

DAILY BREAKFAST Toast and conserves with a selection of cereal and yoghurts

DAILY LUNCH A SELECTION OF SANDWICHES, crisps and fresh fruit

DINNER NIGHT ONE BEEF CHILLI served with rice

DINNER NIGHT TWO SAUSAGE AND MASH served with gravy

DINNER NIGHT THREE CHICKEN AND LEEK PIE, mash potato and mixed veg

Additional morning snack or afternoon tea available upon request.

Vegetarian and all intolerances catered for, please let us know and we will provide suitable options.

Menu 3

£33 per person per day

BREAKFAST Full cooked **ENGLISH BREAKFAST** and **CONTINENTAL BREAKFAST**

LUNCH JACKET POTATOES with selection of fillings, salad, crisps and cold buffet items.

Selection of cakes and tray bakes, fresh fruit

DINNER NIGHT ONE

STARTER SOUP OF THE DAY

MAIN BEEF STEW with dumplings and braised red cabbage

DESSERT 5 CHEESE CHEESE BOARD

DINNER NIGHT TWO

STARTER SHORT RIB HASH

MAIN Pressed SHIN BEEF served with greens

DESSERT CRÈME BRULÉ

DINNER NIGHT THREE

STARTER CHORIZO HASH

MAIN CHICKEN RISOTTO with garlic bread

DESSERT SEASONAL CRUMBLE with crème anglaise

Addition morning snack or afternoon tea upon request.

Vegetarian and all intolerances catered for, please let us know and we will provide suitable options.