

LUNCH

Spring week 1	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SOUP	Chefs soup of the day served with freshly baked bread, butter, dairy free spread & toppings				
Main Course 1	Katsu chicken curry	Traditional beef chilli con carne	Crispy bacon macaroni cheese	Roast gammon	Home battered fish
Main Course 2	Katsu tofu	3 bean & vegetable chilli con carne	Vegetable & lentil moussaka	Pearl barley & beetroot sausage roll	Croque madame
On the Side	Katsu curry Sauce Sticky rice Steamed oriental greens Cheesy nachos Steamed rice Guacamole Tomato salsa Sour cream & chives Sweetcorn & roasted Red peppers Garlic bread Broccoli florets, tender stem broccoli, red onion & courgette Roast potatoes Roasted carrots & parsnips, cauliflower, green beans Yorkshire pudding Gravy				
Alternative Option	Jacket potato Baked beans Grated cheddar cheese Tuna mayonnaise	Wholemeal penne pasta Arriabiata sauce	Jacket potato Baked beans Grated cheddar cheese Tuna mayonnaise	Spaghetti Chunky ratatouille	Buffalo cauliflower wings
Salad Bar	BBQ pork meatballs Tomato, red onion & mature cheddar quiche	Ham hock & herb potato salad Rainbow orzo salad with feta	Piri piri chicken wings Pear, stilton & toasted seed salad	Smoked mackerel croutes Korean tofu noodle salad	Chefs choice
Served daily a selection of simple salads, dressings & toppings					
Something Sweet	Apple & cherry crumble with vanilla custard	Chocolate & orange marble cake	Strawberry mousse cake	Chocolate tart	Oat & raisin cookie
	Daily selection of Whole fruit, cut fruit pots, jelly and yoghurt pots				

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Spring week 2	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SOUP	Chefs soup of the day served with freshly baked bread, butter, dairy free spread & toppings				
Main Course 1	Hoisin beef & pak choi noodle stir fry	Chicken & lentil tikka masala	BBQ pulled pork & mixed bean burrito	Whole roast chicken	Jumbo pork sausage
Main Course 2	Mushrooms in black bean sauce Vegetable fried rice	Paneer cheese & chickpea madras	Turtle bean & vegetable Enchilada topped with tomato sauce	Homemade butternut & squash & rosemary pastie	Char grilled vegetable & houmous wrap
On the Side	Prawn crackers Oriental greens Hot & Sour Sauce	Pilau rice Naan bread Roasted carrots, cauliflower & chickpeas	Roasted potato wedges Green beans, sweetcorn & broccoli	Glazed carrots, garden peas & cauliflower Yorkshire pudding Gravy	Chunky chips Baked beans Corn on cob
Alternative Option	Jacket potato Baked beans Grated cheddar cheese Tuna mayonnaise	Penne pasta Chunky vegetable & tomato sauce	Jacket potato Baked beans Grated cheddar cheese Tuna mayonnaise	Macaroni cheese	Seafood chowder with homemade bread
Salad Bar	Sliced honey roast ham Greek salad	Cucumber & smoked salmon panzanella salad Roasted vegetables, bulgawheat & feta	Coronation chicken Free range boiled eggs	Bacon & brie quiche Tomato & mozzarella salad with rocket pesto	Chefs choice
Served daily a selection of simple salads, dressings & toppings					
Something Sweet	Pineapple upside down cake & custard	Red velvet cupcake	Lemon polenta cake	Jaffa Cake Slice	Raspberry & white chocolate cheesecake
	Daily selection of Whole fruit, cut fruit pots, jelly and yoghurt pots				

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Spring week 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SOUP	Chefs soup of the day served with freshly baked bread, butter, dairy free spread & toppings				
Main Course 1	Beef & vegetable lasagne	Lemon, thyme & honey chicken thigh	Lamb biriyani	Roast pork	Southern fried chicken
Main Course 2	Tomato & mascarpone gnocchi with parmesan	Vegan goats cheese & spinach stuffed mushroom	Vegetable samosa	Butternut squash, toasted seeds & kale turnover	Southern spiced quorn fillet with sweetcorn salsa
On the Side	Garlic bread Sweetcorn & broccoli florets	Potato gratin Or roasted new potatoes Steamed Greens with roasted red onions Gravy	Vegetable curry Coriander rice Roasted broccoli, cauliflower & spinach Mini poppadom Mango chutney	Roast potatoes Carrots, peas & green beans Yorkshire pudding Gravy	French fries Corn on cob Baked beans
Alternative Option	Jacket potato Baked beans Grated cheddar cheese Tuna mayonnaise	Rigatoni Pasta Nut free romesco sauce	Jacket potato Baked beans Grated cheddar cheese Tuna mayonnaise	Whole meal penne pasta Tomato & basil sauce	Homemade fish cakes with lemon & caper mayonnaise
Salad Bar	Bacon & leek tart Trio of bean salad with Asian dressing	Chicken, avocado & chickpea salad Greek salad	Sausage & three onion salad Courgetti with feta and mint	Chicken & sweetcorn pasta salad Vegetable frittata	Chefs choice
Served daily a selection of simple salads, dressings & toppings					
Something Sweet	Apple betty & custard	Lemon & Blueberry Muffin	Double chocolate brownie	Jam filled biscuit	Chocolate sponge with chocolate sauce
	Daily selection of Whole fruit, cut fruit pots, jelly and yoghurt pots				