



LUNCH

Hilary Term
Week 1

Monday

Tuesday

Wednesday

Thursday

Friday

Freshly Baked Bread

Freshly Made Bread of the Day

Freshly Made Bread of the Day

Freshly Made Bread of the Day

Freshly Made Bread of the Day

Freshly Made Bread of the Day

Simple Soup

Freshly Made Soup

Freshly Made Soup

Freshly Made Soup

Freshly Made Soup

Freshly Made Soup

Main Event

Chicken and Chorizo Pasta Bake

Shepherd pie

Pork Nasi-Goreng

Roast Gammon or Chicken

Hand Battered "Catch of the Day" with Tartare Sauce & Lemon Fish Pie

Meat Free

Macaroni Cheese

Bean and Vegetable Cassoulet

Vegetable Paella

Shepherdess Pie

Tofu and Sweet Potato Curry and Rice

On the Side

Garlic Bread
Ratatouille
Broccoli

New Potato
Green Beans
Carrots

Sweetcorn
Sautéed Courgettes

Roast Potatoes
Gravy
Cauliflower
Peas

Chips
Peas
Baked Beans

Sweet Treats

Bake well Tart

Raspberry and Apple Roulade

Apricot Crumble Tart

Bread and Butter Pudding And Custard

White Chocolate and Berry Brownie

Selection of Fruit Pots

Greek Yoghurt with a Mixed Fruit Topper

Baked Jacket Potato

Salad Bar

For those with special dietary requirements or allergies who may wish to know about the food or drink ingredients used, please ask for a manager.





LUNCH

Hilary Term
Week 2

Monday

Tuesday

Wednesday

Thursday

Friday

Freshly Baked Bread

Freshly Made Bread of the Day

Freshly Made Bread of the Day

Freshly Made Bread of the Day

Freshly Made Bread of the Day

Freshly Made Bread of the Day

Simple Soup

Freshly Made Soup

Freshly Made Soup

Freshly Made Soup

Freshly Made Soup

Freshly Made Soup

Main Event

Beef Bolognese

All Day Breakfast Sausages

Chicken Stroganoff And rice

Roast Pork

Hand Battered "Catch of the Day" with Tartare Sauce & Lemon

Meat Free

Lentil and Quorn Bolognese

Vegetarian Sausages

Leek, Pepper and Mushroom Stroganoff

Potato, Broccoli and Carrot Frittata

Vegetable Fajitas served with Rice

On the Side

Garlic Bread
Broccoli
Sweetcorn

Beans
Mushrooms
Plum Tomatoes
Hash Browns

Brown Rice
Green Beans
Sautéed Courgettes

Roast Potatoes
Carrots
Gravy
Peas

Chips
Mushy Peas
Peas
Baked Beans

Sweet Treats

Lemon and Poppyseed Sponge

Apple Pie with Custard

Chocolate Tart with Raspberry Coulis

Banana and Sultana Sponge

Sticky Toffee Pudding and ice cream

Selection of Fruit Pots

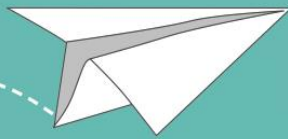
Greek Yoghurt with a Mixed Fruit Topper

Baked Jacket Potato

Salad Bar

For those with special dietary requirements or allergies who may wish to know about the food or drink ingredients used, please ask for a manager.





LUNCH

Hilary Term
Week 3

Monday

Tuesday

Wednesday

Thursday

Friday

Freshly Baked Bread

Freshly Made Bread of the Day

Freshly Made Bread of the Day

Freshly Made Bread of the Day

Freshly Made Bread of the Day

Freshly Made Bread of the Day

Simple Soup

Freshly Made Soup

Freshly Made Soup

Freshly Made Soup

Freshly Made Soup

Freshly Made Soup

Main Event

Lamb Moussaka

Burger Day
BBQ Pulled Pork
Beef Burger

Sweet and Sour
Chicken

Roast Beef and
Yorkshire Puddings

Hand Battered "Catch
of the Day" with
Tartare Sauce & Lemon

Meat Free

Vegetable Moussaka

Vegetarian Burger

Chinese Vegetable
Curry

Butternut Squash
Risotto

Seasonal Vegetable Pie

On the Side

Garlic Bread
Cauliflower
Green Beans Boiled
potatoes

Potato Wedges
Sweetcorn
BBQ Baked Beans

Egg Fried Rice
Carrots
Broccoli

Roast Potatoes
Gravy
Braised Red Cabbage
Green Beans

Chips
Peas
Baked Beans

Sweet Treats

Marble Cake and
Cream

Lemon Meringue pie

Apple and Mixed Berry
Strudel with Custard

Carrot Cake

White chocolate and
cranberry pudding

Selection of Fruit Pots

Greek Yoghurt with a Mixed Fruit Topper

Baked Jacket Potato

Salad Bar

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