



# Lunch – Week One



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Homemade Soup	Sweetcorn Chowder	Woodland Mushroom	Tomato & Basil	Carrot & Coriander	Leek & Potato with Chives
Homemade Bread	Crusty Farmhouse	Focaccia Style Loaf	Pumpkin Seed	Wholemeal Farmhouse	Garlic & Thyme
Main Course	Classic Sausage & Mash with Red Onion Gravy	Brazilian Style Beef & Roasted Vegetable Rice with Sriracha Dressing & Crispy Onions	Peri Peri Chicken with Pitta Bread, Chopped Salad & Homemade Sauces	Spanish Style Beef Meatballs with Patatas Bravas	Katsu Style Breaded Chicken with Rice & Curry Sauce
Vegetarian	Butternut Squash, Mac ‘n’ Cheese Jalapeno & Crispy Onions	Thai Style Green Tofu with Noodles	Vegan Bean Chilli with Rice & Tortilla Chips, Salsa	Roasted Red Pepper, Aubergine & Quorn Paella	Vegetarian Lasagne with Garlic Bread
Vegetables & Sides	Roasted Root Vegetables Garden Peas	Chinese Style Cabbage Cauliflower	Sweetcorn Sauté Cabbage	Roasted Courgette & Aubergine	Stir-fried Cabbage, Peas & Bok Choi
Pasta Bar	Freshly Cooked Pasta & Gluten Free with Fresh Parmesan				
	Mushroom Carbonara	Creamy Quorn & Spring Onion	Beef Bolognaise	Chicken & Olive Ragu	Roasted Tomato & Basil
	Mascarpone & Tomato Sauce	Homemade Pesto with Grated Lemon	Tomato & Lentil	Beetroot & Feta Cheese Pesto	Three Cheese Sauce
Jacket Potato Bar	Baked Sweet Potatoes, Red Roosters & Butternut Squash Halves Served with a Selection of Hot & Cold filling to include: Cottage Cheese, Cheddar Cheese, Tuna Mayonnaise, Baked Beans				
Dessert	Lemon Drizzle Cake	Biscoff Tiramisu	Chocolate & Beetroot Brownie	Vanilla Cheesecake & Fruit Compote	Iced Carrot Cake
Fruit / Yoghurt Bar	Freshly Made Natural & Greek Yoghurt with Fruit Salad & Fruit Compotes & Granola				
Sandwiches, Wraps, Bagels & Baguettes	Selection Daily: Featuring - Chicken Mayonnaise, Carved Ham & Salad, Free Range Egg Mayonnaise, Line Caught Tuna Mayonnaise & Cucumber				
Hydration Station	Selection of Naturally Flavoured Waters				