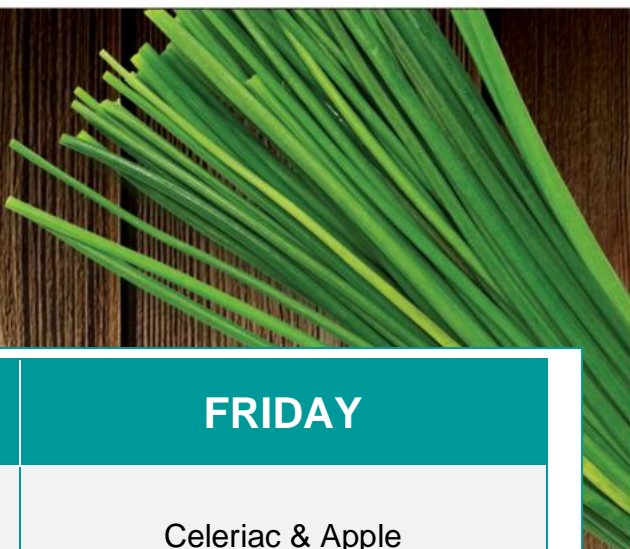




Lunch – Week Two



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Homemade Soup	Tomato & Basil	Vegetable & Pearl Barley	Sweet Potato & Red Pepper	Broccoli & Spinach	Celeriac & Apple
Homemade Bread	Crusty Farmhouse	Focaccia	Pumpkin Seed	Wholemeal Farmhouse	Garlic & Thyme
Main Course	Green Herb Marinated Chicken with New Potatoes & Gravy	Moroccan Beef Tagine & Bulgar Wheat Tabbouleh	Coconut Chicken Curry & Basmati Rice	Vietnamese Sticky Pork Stir-fry with Chinese Cabbage & Noodles	Louisiana Style Buttermilk Fried Chicken with Chips & Cajun Gravy
Vegetarian	Sweet & Sour Vegetable Protein with Fried Rice	Bean Burger served in a Roll with Salsa	Tabbouleh & Halloumi Wrap	Portobello Mushroom Risotto with Garlic Bread	Sweet Chilli & Quorn Noodles
Vegetables & Sides	Steamed Savoy Cabbage Carrots	Paprika Courgettes Harissa Cauliflower	Broccoli Sweetcorn	Cauliflower Spring Cabbage	Roasted Butternut Garden Peas
Pasta Bar	Freshly Cooked Pasta & Gluten Free Gnocchi served with Baby Spinach Leaves & Fresh Parmesan				
	Mushroom Carbonara	Classic Bolognese Sauce	Creamy Quorn & Spring Onion	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 Fillings: Cottage Cheese, Cheddar Cheese, Tuna Mayonnaise, Baked Beans				
Dessert	Apricot & Raspberry Traybake	Rice Pudding with Apple Spiced Apple Compote	Old Skool Jam & Coconut Sponge	Chocolate Shortbread	Apple & Blackberry Crumble
Fruit / Yoghurt Bar	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				