

Lunch – Week Three

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	
Homemade Soup	Vegetable & Miso Broth	Tomato & Red Pepper	Kale, Pea & Spinach	Carrot, Ginger & Red Lentil	Cheddar Cheese & Broccoli	
Homemade Bread	Crusty Farmhouse	Focaccia	Pumpkin Seed	Wholemeal Farmhouse	Garlic & Thyme	
Main Course	Chicken Shawarma Wrap with Couscous, Garlic Sauce & Chilli Salsa	Beef & Tomato Ragout Gnocchi with Parmesan & Panko Crumb	Thyme Roasted Turkey with Roasted Potato & Gravy	Classic Beef Lasagne & Garlic Bread	BBQ Chicken & Roasted Vegetable Buritto	
Vegetarian	Persian Style Tagine with Chickpeas & Aubergine Couscous	Jackfruit Red Thai Style Curry & Noodles	Feta & Sweet Potato Wellington	Black Bean Tofu & Rice	Lentil Dhal with Basmati Rice, Naan	
Vegetables & Sides	Sweetcorn Carrots	Cauliflower Fine Beans	Parsnips Broccoli	Stir Fry Veg Courgette	Homemade Potato Wedges Peas & Corn	
		Freshly Cooked Pasta & Gluten Free Gnocchi served with Baby Spinach Leaves & Fresh Parmesan				
Pasta Bar	Mushroom Carbonara	Classic Bolognaise Sauce	Creamy Quorn & Spring Onion	Chicken & Olive Ragu	Roasted Tomato & Basil	
	Mascarpone & Tomato Sauce	Homemade Pesto with Grated Lemon	Tomato & Red Lentil	Beetroot & Feta 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	Spiced Plum Cake with Chantilly Cream	Lemon, Yoghurt & Blueberry Muffin Traybake	Apple, Fruits of the Forest Oaty Crumble with Custard Sauce	Ice Cream	Chocolate Sponges & Chocolate Sauce	
Fruit & Yoghi Bar	urt	Natural & Greek Yoghurt with Fruit Salad, Fruit Compotes & Granola				
Sandwiches, Wraps, Bagel Baguettes	Selection Daily Fe	Selection Daily Featuring - Chicken & Mayonnaise, Carved Ham & Salad, Free Range Egg Mayonnaise, Line Caught Tuna Mayonnaise & Cucumber				
Hydration Station		Selection of Naturally Flavoured Waters				