

WEEKLY
MENU

Lunch – Week One



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Homemade Soup	Sweet Potato & Butternut Squash	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 Chicken or Pork & Mash with Red Onion Gravy	Pasta Bolognese served with Parmesan Cheese & Garlic Bread	Peri Peri Chicken with Pitta Bread, Chopped Salad & Homemade Sauces	Malaysian Beef Curry served with Fluffy Rice &	Katsu Style Breaded Chicken with Rice & Curry Sauce
Vegetarian	Vegetable Sausage served with Mash & Red Onion Gravy	Red Dragon Pie (Veggie Shepherd's Pie)	Vegan Bean Chilli with Rice & Tortilla Chips, Salsa	Vegetable Pad Thai Noodles	Buffalo Cauliflower with Rice & Curry Sauce
Vegetables & Sides	Roasted Root Vegetables Garden Peas	Chinese Style Cabbage Cauliflower	Sweetcorn	Roasted Courgette & Cabbage	Stir-fried Cabbage, Peas & Bok Choi
Pasta Bar	Freshly Cooked Penne Pasta, Tri Colour Pasta, Fusilli & Gluten Free with Fresh Parmesan				
	Roasted Vegetable Tomato & Basil Sauce	Roasted Vegetable Tomato & Basil Sauce	Roasted Vegetable Tomato & Basil Sauce	Roast Vegetable Tomato & Basil Sauce	Roasted Vegetable Tomato & Basil Sauce
	Green Pesto	Students Choice	Students Choice	Students Choice	Chef's Special of the Day
Jacket Potato Bar	Baked Sweet Potatoes, Red Roosters & Butternut Squash Halves Served with a Selection of Hot & Cold filling to include Cheddar Cheese, Tuna Mayonnaise, Baked Beans				
Dessert	Lemon Drizzle Cake	Biscoff Tiramisu	Churros with Chocolate Sauce	Vanilla Cheesecake & Fruit Compote	Rice Crispy Cake
Fruit / Yoghurt Bar	Freshly Made Greek Yoghurt with Honey & Granola, Fruit Pots, Dessert Pots & Vegetarian Jelly Pots				
Sandwiches, Wraps, Bagels & Baguettes	Simply Sandwiches: Featuring - Carved Ham , Free Range Egg Mayonnaise, Line Caught Tuna Mayonnaise Baguettes, Salad Boxes & Pasta Pots				