

WEEKLY

MENU

Lunch – Week Three

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Homemade Soup	Vegetable & Miso Broth	Tomato & Red Pepper	Pea & Mint	Cheddar Cheese & Broccoli	Tomato Soup
Homemade Bread	Crusty Farmhouse	Focaccia	Pumpkin Seed	Garlic & Thyme	Wholemeal Farmhouse
Main Course	Chicken Tikka Naanwich with Bombay New Potatoes	Chilli Con Carne Rice, Nachos & Guacamole	Lamb Tagine served with Cous Cous	Korean BBQ Chicken with Steamed Rice	Beef Lasagne served with Chipped Potatoes
Vegetarian	Paneer & Chickpea Naanwich with Bombay New Potatoes	Chilli Non-Carne Rice, Nachos & Guacamole	Feta & Sweet Potato Burrito with Cous Cous	Black Bean Tofu served with Steamed Rice	Spicy Bean Burger with Chipped Potatoes
Vegetables & Sides	Spiced Peas	Cauliflower Fine Beans	Parsnips Broccoli	Peas & Sweetcorn	Salad Bar Baked Beans
Pasta Bar 1874	Roasted Vegetable Tomato & Basil Sauce	Roasted Vegetable Tomato & Basil Sauce	Roasted Vegetable Tomato & Basil Sauce	Roasted Vegetable Tomato & Basil Sauce	Roasted Vegetable Tomato & Basil Sauce
	Green Pesto	Student Choice	Student Choice	Student Choice	Green Pesto
Jacket Potato Bar 1874	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	Strawberry Cheesecake	Lemon, Blueberry Muffin Traybake	Apple, Fruits of the Forest Oaty Crumble with Custard Sauce	Ice Cream	Chocolate Sponge & Chocolate Sauce
Multi Deck	Greek Yoghurt with Honey & Granola, Fruit Pots, Dessert Pots, Vegetarian Jelly Pots				
Sandwiches, Wraps, Bagels & Baguettes	Selection of Simply Sandwiches - Carved Ham, Free Range Egg Mayonnaise, Line Caught Tuna Mayonnaise, Baguettes, Salad Boxes & Pasta Pots				
Drinks					

