



Lunch Menu

Week 22 beginning 17th March 2025



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAINS	Sweet Potato, Coconut Soup v Spaghetti Bolognaise, Garlic Bread Pork Chilli Verde, Nachos, Sour Cream, Salsa Chana Masala, Poppadum, Raita v Pasta Bar v	Russian Vegetable Soup v Szechuan Chicken Noodles, Prawn Crackers Breaded Chicken Ciabatta, Nduja Ketchup, Rocket Chicken Spiedini & Garlic Butter Goats Cheese, Butternut, Spinach Filo Pie v Jacket Potato Bar v	Soup au Pistou v Roast Gammon or Beef, Yorkshire Pudding, Gravy Bifteki, Lemon Potato, Greek Salad Hoi Sin Duck, Polenta Fries Breaded Brie, Ratatouille, Pesto v Pasta Bar v	Roasted Cauliflower Cheese Soup v Beef Stroganoff Dr. Pepper Chicken Wings Pork Gyro, Tatziki Bap BBQ Vegetables, Cornbread v Pasta Bar v	Jacket Potato, Garlic, Herbs Soup v Breaded Fish, Fish Fingers, Calamari, Tartar Sauce, Lemon Thai Yellow Fish Curry Pea, Mint, Feta Burger, Wasabi Slaw v Pasta Bar v
SIDES	Rosemary, Balsamic Potatoes Steamed Rice Corn on the Cob Broccoli	Rosemary Roasted Potatoes Rice Mixed Greens Sweetcorn	Home Roast Potatoes Rice Beans, Carrots Braised Red Cabbage	Cajun Potato Wedges Steamed Rice Peas, Sweetcorn Carrots, Parsley	Chips Rice Mushy Peas Baked Beans Peas, Carrots Curry Sauce
DESSERTS	Peach Cobbler, Custard Trifle	Maple Syrup Cake Rice Crispy Cake	Sticky Toffee Apple Pudding Millionaires Cheesecake	Carrot Cake Sponge, Custard Flapjack Bites	Coconut Rice Pudding, Jam Oreo, Raspberry Mousse

DAILY OPTIONS

DAILY SOUP Freshly made Soup, Home-baked Bread, Croutons & Seed toppings.	PASTA or BAKE BAR Pasta VE , Tomato Sauce VE , Cheese v , Garlic Bread v Jacket Potato VE , Sweet Potato VE , Butternut Squash VE , Beans VE , Cheese v
DAILY SALADS Selection of freshly made composite Salads including one vegan accompanied by a wide variety of fresh Salad favourites	CHILLED DESSERTS Dessert Pots, Jelly, Yoghurts, selection of whole & cut Fresh Fruits.

VE – vegan **V** – vegetarian