



Lunch Menu

Spring Term – Week One

	Monday	Tuesday	Wednesday	Thursday	Friday
Hot Meals	Minced Beef (GF) served with Yorkshire Pudding <i>(GF option available)</i>	Sweet and Sour Chicken (GF)(H) served with Rice	Roast Loin of Pork (GF) Roast Chicken (GF)(H) served with Yorkshire Pudding, Sage and Onion Stuffing.	Chilli Con Carne (GF)(H) served with Rice	Battered Chicken Burger (H) <i>(GF option available)</i> served in a Bun with Shredded Lettuce and Mayo
	Crispy Chicken Tenders (H)	Corned Beef Pie	Quorn Roast (V)	Mini Chicken Parmesan (H)	Fish Fingers
	Vegan Nuggets (V)(VG)	Sweet and Sour Vegetables (V)(VG)(H)	Homemade Vegan Sausage Rolls (V)(VG)	Vegetable Chilli Con Carne (V)(VG)	Quorn Fishless Fingers (V)(VG)
Vegetables	Baton Carrots Garden Peas	Green Beans Sweetcorn	Swede Savoy Cabbage Cauliflower Cheese	Peas Sweetcorn	Homemade Mushy Peas Baked Beans
Potatoes	Creamed Potatoes	Sauté Potatoes	Roasted Potatoes	Seasoned Wedges	Chipped Potatoes
Light Bites	A selection of seasonal salads and sandwiches are available each day.				
	Jacket potato served with beans, cheese or tuna.				
	Homemade Soup served with a Crusty Roll	Pasta Bar <i>(GF option available)</i>	Homemade Soup served with a Crusty Roll	Pasta Bar <i>(GF option available)</i>	Homemade Soup served with a Crusty Roll
Sweet of the Day	Victoria Sponge Tray Bake	Bramley Apple Crumble served with Custard	Iced Orange Drizzle Cake	Golden Syrup Roly Poly served with Custard	Doughnuts
Cold Sweet	A choice of fresh fruit, yoghurts, mousse or flavoured jelly are available each day.				

H = Halal, V = Vegetarian, VG = Vegan, GF = Gluten Free