



Lunch Menu

Spring Term – Week Two

	Monday	Tuesday	Wednesday	Thursday	Friday
Hot Meals	Chicken Fajita Pasta Bake (H) <i>(Gluten Free available on request)</i>	Lasagne (H) served with Garlic Bread Spaghetti Bolognese (GF)	Roast Gammon (GF) or Roast Chicken (H)(GF) served with Yorkshire Pudding, Sage & Onion Stuffing	Lightly Spiced Chilli Chicken (GF)(H) served with Noodles <i>(Gluten Free available on request)</i>	Chicken Balti (H)(GF) served with Rice and Mini Naan Bread
	Sausages in Gravy <i>(Gluten Free available on request)</i>	Cheese and Onion Quiche (V)	Quorn Roast (V)	Jumbo Sausage in a Bun	Battered Cod
	Vegan Fajita Pasta Bake (V)(VG)	Vegan Spaghetti Bolognese (V)(VG)	Vegan Katsu Chicken served with Rice (V)(VG)	Vegan Sausage in a Bun (V)(VG)	Quorn Fishless Fingers (V)(VG)
Vegetables	Marrowfat Processed Peas Sweetcorn	Sweetcorn Garden Peas	Baton Carrots Broccoli Cauliflower Cheese	Peas and Sweetcorn Baked Beans	Sweetcorn Homemade Mushy Peas
Potatoes	Creamed Potatoes	Sauté Potatoes	Roasted Potatoes	Croquettes	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	Homemade Soup served with a Crusty Roll	Pasta Bar	Homemade Soup served with a Crusty Roll
Sweet of the Day	Vanilla Sprinkle Cake	Steamed Chocolate Sponge served with Chocolate Sauce	Biscoff Tray Bake	Apple & Blackberry Crumble served with Custard	Assorted Cookies
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