



Lunch Menu

Spring Term – Week Three

	Monday	Tuesday	Wednesday	Thursday	Friday
Hot Meals	Cottage Pie (H)(GF)	Corned Beef Hot Pot (GF)	Roast Chicken (H)(GF) served with Yorkshire Pudding, Sage & Onion Stuffing	Pasta Bolognaise (H) <i>(Gluten Free available on request)</i> served with Garlic Bread	Selection of French Bread Pizza (V)(VG)(H) <i>(Gluten Free available on request)</i>
	Mac and Cheese (V)	Crispy Chicken Wrap (H) <i>(Gluten Free available on request)</i>	Quorn Roast (V)	Homemade Sausage Roll	Oven Baked Fish Cakes
	Vegan Cottage Pie (V)(VG)	Vegan Hot Pot (V)(VG)	Vegan Beef Burrito (V)(VG)	Quorn Pasta Bolognaise served with Garlic Bread (V)(VG)	Quorn Fishless Fingers (V)(VG)
Vegetables	Swede Garden Peas	Green Beans Baked Beans	Broccoli Baton Carrots Cauliflower Cheese	Sweetcorn Garden Peas	Mushy Peas Baked Beans
Potatoes	Boiled Potatoes	Seasoned Jacket Wedges	Roasted Potatoes	Garlic and Herb Potatoes	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	Marble Cake	Cornflake Tart served with Custard	Brownie	Steamed Jam Sponge served with Custard	Milk Chocolate or White Chocolate Chip 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