

LUNCH MENU

WEEK

1

Monday

Pasta Bolognese
Cheese and Onion Pasta
(V)
Broccoli(V)
Carrots (V)
New Potatoes (V)

Shortbread and Custard

Fresh Salad Bar and Bread

Tuesday

Chicken Meatballs in a
Tomato Sauce
Vegetable Meatballs (V)
Spicy Wedges (V)
Carrot and Swede (V)
Green Beans (V)

Apple Crumble and Custard

Wednesday

Roast Chicken or
Quorn Roast Dinner with
Trimming(V)

Roast Potatoes(V)
Carrots and
Cauliflower(V)

Fruity Jelly

Jacket Potato and Fillings

Thursday

Chicken and Chickpea
Curry

Sweet Potato and Spinach
Curry (V)
Boiled Rice and Naan (V)
Broccoli (V)

Fruit Sponge and Custard

Friday

Homemade Margherita
Pizza(V)

Crumbed Cod Fish Cake
Chunky Chips(V)
Spaghetti Hoops (V)
Garden Peas(V)

Ice Cream Tub

Fresh Fruit and Yoghurts

WEEK

2

Crispy Turkey Burger
Quorn Burger(V)

Green Beans (V)
Baked Beans(V)
Spicy Wedges(V)

Flap Jack and Custard

Fresh Salad Bar and Bread

Cottage Pie
Vegetable Lasagne (V)

Baby Carrots (V)
Broccoli (V)
Herby Diced Potato(V)

Chocolate Crunch and
Custard

Sausages, Yorkshire
Pudding and Gravy
Quorn Sausages (V)

Roast Potatoes(V)
Carrot & Swede Batons (V)
Peas (V)

Fruit Jelly

Jacket Potato and Fillings

Chilli Con Carne
Cheese and Potato Pie

Boiled Rice & Garlic Bread
Broccoli(V)

Marbled Sponge and

Fresh Fruit and Yoghurts

WEEK

3

Macaroni Cheese(V)
Fish Fingers(V)
Spicy Wedges(V)
Garden Peas(V)
Carrots(V)

Lemon Drizzle Cake and
Custard

Fresh Salad Bar and Bread

Roast Gammon Dinner
with all the Trimmings
Cheese and Onion
Lattice Finger(V)

Roast Potatoes(V)
Carrots and Green Beans
Fruit Jelly

Jacket Potato and Fillings

Cajun Chicken Wrap with
Fried Onions and Peppers
(V)

Italian Pasta Bake
Homemade Coleslaw (V)

Spicy Wedges(V)
Baked Cookie

Fresh Fruit and Yoghurts

Vegetarian options available daily.

For any allergen or special dietary requirements please speak to a member of the catering team.