

LUNCH

WEEK 1 W/C 21-25/4, 12-16/5, 9-13/6, 30/6-4/7	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SOUP	Tomato and basil	Cream of mushroom	Carrot & coriander	Butternut squash	Broccoli and stilton
MAIN MEAL	Sun blush tomato gnocchi with garlic and rocket focaccia	Summer pork loin with Apple chutney and Yorkshire pudding	Harissa chicken thighs with butter beans and rainbow confetti slaw	Beef and borlotti Bolognese with a roast tomato & basil sauce with spaghetti	Cod fish fingers Breaded & steamed pollock fillet with homemade tartare sauce
MEAT FREE	Sun blush tomato gnocchi with garlic and rocket focaccia	Leek, kale and mushroom crumble topped with vegan cheese and pumpkin seeds	Sweet potato and bean burrito with rainbow confetti slaw	Vegan soya protein and chickpeas in with spaghetti	Spring green and mascarpone filo bake
ON THE SIDE	Basil courgettes Sauté mushrooms	Rosemary potatoes Buttered carrots Sauté cabbage	Roasted new potatoes Green beans Buttered sweetcorn	Garlic bread Roasted vegetables Broccoli florets	French fries Garden peas Baked beans
SALADS	Parsley lemon and cannellini bean Coleslaw	Asparagus, bean and spinach Beetroot, ginger & Feta	Fig orange and rocket Basil penne pasta with sun blush tomatoes	Summer split pea salad Mushroom Caesar	Quinoa with preserved lemons & herbs Watermelon, mint & toasted seeds
DESSERT	American style buttermilk pancakes with syrup	Vegan jelly pots Yoghurt granola pots	Creamy Cheshire choc ices	Vegan jelly pots Yoghurt granola pots	Apple and cinnamon crumble with custard
EVERY DAY	Jacket potato bar, pasta with tomato sauce. Everyday on the salad bar is a selection of core salads, fresh bread plus composite salads and dressings A daily selection of our new cold dessert pots including freshly cut fruit, jellies and yoghurts				

LUNCH

WEEK 2 W/C 28/4-2-5, 19-23/5, 16-20/6, 7-9/7	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SOUP	Spiced sweetcorn	Tomato & Basil	Spicy courgette	Roasted pepper	Leek & potato
MAIN MEAL	Creamy pasta bake with cherry tomatoes and basil	Thai style massaman chicken curry with new potatoes and cherry tomatoes	Sausage and bean cassoulet with rustic seeded bread	Beef smash burgers with a brioche bun and cheddar cheese	Cod fish fingers Breaded & steamed pollock fillet with homemade tartare sauce
MEAT FREE	Creamy pasta bake with cherry tomatoes and basil	Thai green curry with mange tout and baby corn	Quorn sausage and mixed bean cassoulet with rustic bread	Black bean burger with a brioche bun and cheddar cheese	Spicy bean wrap with avocado and tomatoes
ON THE SIDE	Herbed green beans Steamed carrots	Jasmine rice Fried mixed vegetables Soy Beansprouts	Champ potatoes Broccoli Summer Squash	Roasted potatoes Cauliflower cheese Sauté carrots	French Fries Garden Peas Baked Beans
SALADS	Pea and pomegranate tabbouleh Soy roasted vegetables with noodles	Roasted sweet chilli sweetcorn Greek salad	Butterbean, spinach & pepper Potato & red onion	Beetroot & celeriac with honey & mustard	Curried potato with coriander 3 tomato, basil & mozzarella
DESSERT	Vegan jelly pots Yoghurt granola pots	Eton mess with fresh berries and cream	Vegan jelly pots Yoghurt granola pots	Chocolate and marshmallow tart	Lemon and raspberry pudding with custard
EVERY DAY	Jacket potato bar, pasta with tomato sauce. Everyday on the salad bar is a selection of core salads, fresh bread plus composite salads and dressings A daily selection of our new cold dessert pots including freshly cut fruit, jellies and yoghurts				

LUNCH

WEEK 3 W/C 5-9/5, 2-6/6, 23-27/6	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SOUP	Pea and mint	Spicy potato	Cream of broccoli	Tuscan bean	Spiced parsnip
MAIN MEAL	Potato, cauliflower and spinach curry with mango chutney, naan bread and poppadum's	Panko breaded chicken fillet with katsu curry sauce	Italian pepperoni pizza with basil tomato sauce and mozzarella cheese	Paprika and garlic rubbed slow cooked shoulder of pork served with a corn taco	Cod fish fingers Breaded & steamed pollock fillet with homemade tartare sauce
MEAT FREE	Basmati rice	Panko breaded coriander infused tofu with katsu curry sauce	Melted cheddar and mozzarella cheese pizza with basil tomato sauce	Lightly spiced paprika and cumin bean and pepper taco	Creamy broccoli and asparagus risotto with pumpkin seeds
ON THE SIDE	Roasted courgettes Spiced sweetcorn	Chips Ginger and soy broccoli Oriental stir fry	Rosemary focaccia Garlic mushrooms Green beans	Cajun roasted potatoes Garlic coriander carrots Baked peppers	Fries Garden peas Baked beans
SALADS	Classic coleslaw Honey roasted vegetables & rocket	Greek salad with pitta shards Potato & chive	Rocket & tomato Caesar salad with crispy croutons	Cumin roasted carrot & lentil Sweet chilli slaw	Pasta, pesto & toasted seeds Grated carrot & raisins
DESSERT	Vegan jelly pots Yoghurt granola pots	Syrup sponge with vanilla custard	Banana cake with cream cheese frosting	Vegan jelly pots Yoghurt granola pots	Chocolate cake with chocolate custard
EVERY DAY	Jacket potato bar, pasta with tomato sauce. Everyday on the salad bar is a selection of core salads, fresh bread plus composite salads and dressings A daily selection of our new cold dessert pots including freshly cut fruit, jellies and yoghurts				